

## SALAD

**Pacific Shrimp \$9 | \$14**

*toasted sesame  
honey walnut dressing*

**Korean Style \$9 | \$13**

**Beef or Tofu**

*kimchee | shaved red onion  
gochujang vinaigrette*

**ADD-ON**

*Avocado \$2*

## POKE

**Ahi \$14 | Shrimp \$12 | Tofu \$8**

*sesame-sriracha-shoyu marinade  
shaved sweet onion & cucumbers  
brown sweet sticky rice*

**ADD-ON**

*Avocado \$2 | Spicy Mayo \$1*

## SIDES

**Sautéed Garlic Spinach \$6**

**Sautéed Exotic Mushrooms \$12**

**Stir Fry Vegetables \$7**

**Sticky Brown Rice \$3**

## MAIN PLATES

*\*Choice of brussel sprouts or fries*

**Pork Chop \$20**

*pineapple relish | pork rinds*

**Fish & Chips \$20**

*fire aioli | kogi sauce*

**Wagyu Steak & Duck Egg \$22**

*wild arugula | chimichurri*

## TRIO STEAMED BUNS (OR) LETTUCE CUPS \$8

*Sprouts | Pickled carrots & daikon | Kogi sauce*

**Duck | Tofu | Pork Belly**

## PAN FRIED NOODLE

*House-made noodle | Aromatic vegetables | Egg*

**Duck \$12 | Steak \$14**

**Shrimp \$14 | Pork Belly \$13**

**Veggies \$10 | Chicken \$12**

**ADD-ON**

*Kimchi \$2 | Edamame \$2*

## WOK FRIED RICE

*brown rice | aromatic vegetables | eggs*

**Duck \$7 | Steak \$9**

**Shrimp \$9 | Pork Belly \$8**

**Veggies \$6 | Chicken \$7**

**ADD-ON**

*spicy boar sausage (\$5) | 2 any style eggs (\$5)  
bacon cheddar sausage (\$5)  
kimchi (\$2) | edamame (\$2) | spicy mayo (\$2)*

## RAMEN \$8

*house-made noodle | 7 Minute Egg  
nori | fishcake  
house-made meat & seafood base broth*

**Miso | Dashi | Curry**

**ADD-ON SKEWERS \$5**

*Pork Belly | Shrimp | Steak  
Chicken | Veggie*

## CRISPY

**Volcano Fries \$6**

*furikake | garlic | fire aioli*

**Tempura Mushrooms Maka \$9**

*kogi sauce*

**Lobster Spring Roll \$14**

*sweet & spicy sauce*

## COCKTAILS

### Last Word \$8

*Gin | Lime  
Chartreuse | Maraschino*

### Gold Rush \$6

*Bourbon | Lemon | Wild  
Elderflower | Honey | Bitters*

### Mezcal Margarita \$7

*Mezcal | Lime | Orange Agave  
Orange Bitters | Orange Liqueur*

### Apple Cinnamon Daiquiri \$10

*White Rum | Lime  
Apple & Cinnamon Simple*

### Pisco Sour \$7

*Macchu Pisco | Cane Syrup | Lime  
Egg White | Aromatics*

### Butterfly Gimlet \$8

*Gin | Elderflower | Lime Orange  
Bitters | Butterfly Flower Syrup*

### Eastside Cocktail \$7

*Dry Gin | Lime | Mint Cucumber*

### So Dirty Martini \$9

*Vodka | Olive Juice*

## CUSTOM COCKTAILS \$9

### 1ST STEP: PICK ONE

*Mojito | Daiquiri  
Mai Tai | Rocky Colada*

### 2ND STEP: CHOOSE RUM

*Butterfly Pea Flower & Raspberry  
Hibiscus & Strawberry | Ginger & Lemongrass  
Pineapple & Turmeric | Pear & Chai Spice*

## CANNED COCKTAILS & BEERS

### Cardinal Spirits \$5

*Maui Mule  
Bramble Mule  
Vodka Tonic  
Whiskey Cream Soda*

### Big Lug Draft \$5

*Goat Ranch Lager  
Honest Weight IPA  
Kings Jive English Brown Ale  
Kristofferson Oatmeal Pale Ale*

## VINEYARDS

### Sparkling

- Ramona Grapefruit \$5 (Can)
- Ramona Meyer Lemon \$5 (Can)
- Ramona Blood Orange \$5 (Can)
- Casteller Cava Brut Rosé, Penedès, Spain \$8/28

### White

- Avia Pinot Grigio (Italy) \$7/\$24.5
- Golden Chardonnay (California) \$11/\$38.5

### Rose

- Poggio Anima Rosado (Italy) \$7/\$24.5
- Monroe Mamete Prevostini (Italy) \$7/\$24.5

### Red

- Alias Cabernet Sauvignon \$9/\$31.5
- Golden Pinot Noir (California) \$10/\$35
- Barone di Valforte Montepulciano (Italy) \$11/\$38.5

## SAKE

- Tozai Night Swim (can) \$7
- Tozai Living Jewel 720ml \$25
- Tozai Plum Blossom of Peace 720ml \$25
- Hawk in Heavens 300ml \$19