

JUNE OKONOMI MENU

great choices, affordable prices

DRINKS

LA ROCHE CHARDONNAY \$14 glass
Mas La Chevaliere, Languedoc, France 2023

LA ROCHE PINOT NOIR \$14 glass
Mas La Chevaliere, Languedoc, France 2022

SONOMA CUTRER CHARDONNAY \$25 half bottle
Russian River Ranches, California 2023

SONOMA CUTRER PINOT NOIR \$29 half bottle
Russian River Valley, California 2022

APPETIZERS

TOFU SALAD \$14
Mixed greens, fried tofu, yuzu-ponzu dressing

AGEDASHI NASU TOFU \$10
Eggplant, seasoned tofu, scallion, tamari dashi

NAGOYA SALAD \$12
Shredded chicken, Chinese cabbage, carrots, chives, fried onions,
wonton skin, ginger, oyster sauce, tamari soy sauce, olive oil

MAIN DISHES

PORK KATSU \$25
Shaved cabbage, house katsu sauce, steamed rice

STEAMED SALMON \$20
Sweet onions, ponzu, spicy aioli, masago, steamed rice

WAGYU FRIED RICE \$29
Crisp lettuce, egg custard, shiitake mushrooms, bell peppers, fried garlic, chili garlic soy

WAGYU SESAME NOODLE \$17
Bonito dashi, sesame sauce, scallion, brown chili garlic oil

DESSERT

MOCHI ICE CREAM \$7
Choice of two, seasonal flavors, vegan options available

MATCHA ANMITSU \$10
Mochi balls, matcha and sugar jelly, sweet red beans, brown sugar syrup, strawberries
With your choice of ice cream: matcha, strawberry or vanilla

May Not Be Combine With Any Other Offers

18% Service Charge will be added to your check. For groups 8 and more guests 20% will be added to your check.

*Consuming Raw Or Undercooked Meat, Poultry, Seafood, Eggs May Increase Your Risk Of Foodborne Illness.

In our kitchen, we prepare dishes with milk, milk products, eggs, egg products, peanuts, tree nuts, fish, shellfish, wheat, soybean, and sesame. If you have any allergy or sensitivity to any food, or special dietary restrictions, please inform your server.

