

## JULY OKONOMI MENU

great choices, affordable prices

### DRINKS

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**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

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

**SALMON CRISPY RICE \$17**  
Crispy rice, yuzu-garlic salmon tartare, soy, smoked ikura, jalapeño, chive, bonito furikake

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

### MAIN DISHES

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**PORK KATSU \$25**  
Shaved cabbage, house katsu sauce, 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

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**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.

