

Simple Bite

Dashi Olives (VEG) \$8
Oden dashi steeped olives.

'Inspired by one of my favorite bars in Tokyo.'

Munchies (VEG) \$7
Wasabi peas, nori chips, assorted snacks.

'Not hungry, but when you need something to snack.'

Uni Bruschetta (2pc) \$11
Sea urchin, tomato, green onion

'Uni is one of the delicacies in Japan. Creamy, and umami.'

Curry Korokke (3pc) (VEG) \$12
Japanese curry, potato, tonkatsu sauce

'Crispy Japanese curry croquette.'

Tanpopo Gomae (VEG) \$9
Blanched dandelion, sesame sauce, lemon

'Creamy, umami, brightness, and bitterness at the end.'

Tako Kyuri \$11
Octopus, cucumber, sesame oil, salted kelp

'Inspired by the izakaya on College & dovercourt'



FOOD MENU

Shareable

Suzuki Crudo

\$20

Kobujime sea bass, yuzu vinaigrette, shiso

'Kombujime means cured in kelp for 6 h.'

Shishito Ohitashi (VEG)

\$10

Shoyu, Shishito, ichimi, bonito flakes.

'I love eating shishito peppers soaked in stew or braising sauce.'

Ebi Furai (5pc)

\$18

Black tiger shrimp, panko, ume tartar

'Who doesn't like fried shrimp?'

Ankimo

\$16

Seared monkfish liver pate, ponzu, negi

'Ankimo is the foie gras of the sea.'

Miso Beef Steak

\$22

AAA beef bavette, red miso, whisky butter

'Inspired by the No.1 sushi restaurant in Japan, Sugita san.'

Napolitan Pasta

\$17

Soba, bell pepper, wiener, tomato

'Napolitan pasta is a classic dish at kissaten. It's not from Napoli though.'

