

START HERE

- smoked chicken wing** antihero bbq sauce, pickly slaw **6**
- black garlic chickpea fritter** yuzu whip, shiso, chili **V 5**
- crispy ramen egg** kewpie mayo, pea shoots, caviar **6**
- market pickle plate** a bunch of different things **V 5**

RAW STUFF

- steak tartare** rayu, quail egg, sesame and rice chicharron **11**
- hamachi sashimi** garlic ponzu, burnt orange oil, shiso **12**
- sliced scallop** yuzu, chia, olive oil, cucumber **10**
- oyster on the half shell** half dozen, awesome sauce **18**
- oscierta caviar bumps** sparkling sake **MP**

VEG

- roasted sweet potato** lime cream, miso-maple, apple, cilantro, lime-onions, peanuts **V 8**
- crispy brussels sprouts** soft tofu, ponzu, popcorn, herbs **V 8**
- “chicken fried” tofu** kewpie mayo, soy-maple caramel, jalapeno, furikake, cilantro **7**
- smashed fingerling potato** yakisoba sauce, kewpie mayo, shredded nori, scallion, bonito **8**
- black kale** avocado, cilantro, carrot-ginger ranch, peanuts **V 7**
- bok choy “caesar”** lemon-caper dressing, seaweed breadcrumbs, chili threads **V 8**

DUMPLINGS, RICE, BUNS

- shrimp and spinach gyoza** pan fried, kimchi jus, black sesame **8**
- pork and shrimp dumpling** black vinegar, sweet soy sauce **8**
- fried chicken bun** curry mayo, pickles, cilantro, mizuna **10**
- smoked brisket bun** chili-hoisin, pickled radish, butter lettuce **11**
- kitchen sink fried rice** pork belly, spam, edamame, kimchi, sunny side egg **11**

NOODS

- kimchi “carbonara”** udon, pea tendrils, “spamcrumbs”, scallions, sunny side egg **13**
- ramen hero** pork belly, bok choy, shiitake mushroom, seaweed, scallion, chili salsa, egg **15**
- roasted chicken ramen** yuzu, oyster mushroom, mizuna, seaweed, black garlic, egg **15**
- miso ramen** oyster mushroom, rapini, cauliflower, mizuna, eggplant, grilled tofu **V 14**
- red curry udon broth** black mussels, shrimp, enoki, bok choy, delicata, eggplant, egg **16**

HIBACHI

cook your skewers at the table. served with fuck yea sauce, salt, togarashi.

MEAT

new york strip **6** | petite tender **5** | dry aged waygu steak **8**

FISH

scottish salmon **4** | yellowfin tuna **4** | white shrimp **5** | spanish mackerel **4**

VEGETABLE

marinated eggplant **2** | shiitake **2** | shishito **2** | corn **2** | okra **2** | avocado **2**

V = Vegan

Ask your server for gluten free, vegetarian options.

COCKTAILS

STARWIND sake, passionfruit french vodka, guava, plum bitters **11**

BEST FORTUNE rye, rum, macadamia, amontillado, lemon, orgeat, banana, tiki bitters **12**

VEGETA! strega, pamplemousse, lime, prosecco **11**

DANDY gin, plum wine, grand marnier, thai basil, cucumber, falernum, lime **12**

NIGHTLY ADVICE sake, cognac, lychee, orange, dragon fruit, orchid, raspberry, lime, yuzu **13**

LATE NIGHT PARTY STORE chai, rum, ohishi sherry, pear, dram, amaro, lemon **13**

HARAJUKU ON A SUNDAY tequila, midori, orgeat, pineapple, lemon **12**

TOKYO S.O.S. bumba rum, vida mezcal, pineapple, lime, jarritos guava soda **12**

HIGHBALL

Toki Ball 11

whiskey, soda, lemon

Ume Fizz 11

plum brandy, st. germain, lemon, orange bitters

SOJU

shrub cocktails 10

soju, shrub, soda, shaved frozen fruit

PICK ONE: mango-celery-mint / pineapple-habanero-basil / pear-black pepper-star anise

yogurt cocktail (serves 2+) 18 served in a chilled copper kettle

soju, raspberry, yogurt

BEER

DRAUGHT

Lagunitas - IPA 6.2% india pale ale - California **5**

Aleman - Venkman 8.1% double india pale ale - Chicago **7**

Sapporo 4.9% pale lager - Japan **5**

Kirin Ichiban 4.9% pale lager - Japan **5**

Revolution - Antihero IPA 6.5% india pale ale - Chicago **5**

Hitachino Nest - White Ale 5.5% witbier - Japan **10**

Cellermen's - Pineapple Cider 6% - Michigan **8**

Unibroue - Blanche de Chambly 5% - Quebec **6**

BOTTLES & CANS

Hitachino Nest - Yuzu Lager - 5.5% lager **10**

Founder's - Rubaeus - 5.7% raspberry ale **6**

Lion - Stout - 8.8% stout **\$6**

Brewdog - Jet Black Heart Stout - 4.7% stout **6**

Duvel - 6.8% belgian golden ale **\$9**

Dogfish Head - Namaste White - 4.8% white ale **5**

Hite - 4.3% lager **5**

Miller High Life - 4.6% lager **3**

Stillwater - Extra Dry - 4.2% saison **7**

Asahi - 5% pale lager **8**

Bell's - Two Hearted - 7% india pale ale **7**

Founder's - Solid Gold - 4.4% lager **4**

Blake's - Fido - 6.8% hard cider **6**

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