BENTO ENTRÉE

select one entrée with three bento sides

SHRIMP RANGOON 13
basil, sesame, sweet asian chili sauce

SMOKEY TSO'S CHICKEN 12
sweet & spicy glaze, chipotle, sesame seed, scallion, rice

VEGETABLE CURRY 11
red curry, seasonal vegetables, mint yogurt, rice

BASIL-SOY SITKA SALMON 15
basil-soy tea, sake, pickled radish, scallion, rice

MAPLE LEAF DUCK DUMPLING 14
mushroom broth, nori

PORK PAD THAI 14
rice noodle, peanut, bean sprouts, basil

PANKO CRUSTED CHICKEN 12
local honey, cranberry-ginger sauce, rice

KOREAN BEEF 14
kimchi, pickled vegetables, egg, rice

SKATE WING 14
endive, charred lemon, remoulade

MAKI CHOICE ..... roll + 5
select maki and three bento sides

BENTO SIDES

select three sides to be included with bento entrée

BRUSSELS SPROUTS
cured pork, hickory gastrique

BARLEY SALAD
gochujang vinaigrette, apple, napa cabbage

SPINACH GREENS
lemon-honey vinaigrette, pear, cranberry, candied nuts

CHORIZO POTATO SALAD
corn, scallion, chorizo mayo

ASIAN NOODLE
cabbage, carrot, scallion, toasted peanut, sesame-soy sauce

EDAMAME
sea salt, fresh lemon

BROCCOLINI SALAD
cranberry, sunflower seeds, cured pork, creamy vinaigrette

CUCUMBER SUNOMONO
pickled peppers, carrot, sesame seed, sweet-soy vinaigrette

SWEET ORANGE & ALMOND MIX
mandarin, mint, almond, honey-balsamic

STICKY RICE
seasoned vinegar, sesame seed

SOUPS & SIDES

MISO SOUP ..... 4/2 in bento
shiitake, chive, shichimi

POTATO & LEEK SOUP ... 4/2 in bento
cream, chive

COCONUT CURRY SOUP . 4/2 in bento
tomato, cilantro

SESAME SEAWEED ..... 4/2 in bento
sweet-soy vinaigrette

BENTO SIDE 3
choose an additional side from the bento list

DRINKS

LIGHT RAIL COFFEE
french press 3.5

S. PELLEGRINO
sparkling water [16.9oz] 4

ICED BLACK TEA 2

LOOSE LEAF HOT TEA 4

ABITA BOTTLED ROOT BEER 3

BARRITTS GINGER BEER 3

SOFT DRINKS & LEMONADE 2

FLAVORED DRINKS 2.5

HOUSE URAMAKI

ALASKAN 11
salmon, sesame seed, avocado, cucumber

SHRIMP FUTO 12
steamed shrimp, black tobiko, red pepper, tempura broccolini, cream cheese, chili unagi sauce

BIAS 12
tuna, shichimi, scallion, cream cheese, sriracha, tempura broccolini, avocado

CERULEAN 12
hamachi, salmon, black tobiko, spicy mayo, cucumber

GUNSLINGER 12
tuna, avocado, tomato, cilantro, lime, jalapeño, shichimi, scallion, sriracha

SAMURAI FUTO 14
tuna, crab, tempura shrimp, scallion, avocado, unagi sauce

CRUNCHY ASPARAGUS 9
tempura asparagus, scallion, sesame seed, avocado, red pepper

CALIFORNIA 10
crab, sesame seed, avocado, cucumber

SPICY VEGGIE 8
shichimi, spicy mayo, avocado, cucumber, red pepper, carrot

KOSHOU 11
wasabi shrimp, scallion, cream cheese, red pepper, sriracha, avocado, peppers, chili-unagi sauce

TEMPURA EBI 10
tempura shrimp, scallion, spicy mayo, cucumber

TIGER 9
scallion, peanut sauce, ginger, carrot, avocado, cucumber, red pepper

VOLCANO 12
crab, shichimi, avocado, cucumber, hamachi, spicy mayo

WINONA 11
smoked salmon, black tobiko, cream cheese, tempura red pepper

PHILLY 11
smoked salmon, sesame seed, cream cheese, cucumber

SPICY TUNA 11
tuna, shichimi, spicy mayo, avocado, cucumber

LUNCH COCKTAILS

RUBY MIMOSA 7
ruby red grapefruit, simple, sparkling

SANGRIA 8
vinho verde, plantation 3 star rum, peach simple, fruit

TEQUILA MOJITO 8
rancho alegra tequila, simple, mint, lime, angostura

HIBISCUS VODKA TONIC 10
prairie vodka, lemon juice, simple, hibiscus tonic, q tonic

RUM PUNCH 9
plantation 5yr, simple, pineapple, grapefruit, lime, tiki bitters

BLOODY MARY 10
ford's gin, red rooster heirloom tomato, lemon, olive, cornichon

BEER

DRAUGHT

Three Rotating Seasonal Taps 7

LAGER

Weihenstephaner Original 6
Munich Helles (5.1%)

Schlafly Kölsch 6
Kölsch (4.8%)

Köstritzer Schwarzbier 5
Dark German Lager (4.8%)

Einbecker Brewery 5
Alcohol-Free (0.5%)

BELGIAN ALE

Saison Dupont 12
Farmhouse Ale (6.5%)

Brasserie de Rochefort 6 13
Dubbel (7.5%)

Westmalle 13
Tripel (9.5%)

North Coast Pranqster 8
Belgian-Stye Golden Ale (7.6%)

LIGHT ALE

Weihenstephaner Hefeweissbier 6
Hefeweizen (5.4%)

Dogfish Head Namaste 6
Whit (4.8%)

Anchor Brewing Steam Beer 6
California Common (4.9%)

HOPPY ALE

Oskar Blues IPA 5
American IPA (6.4%)

Bell's Two Hearted Ale 7
American IPA (7%)

Short's Huma Lupa Licious 6
American IPA (7.7%)

Dogfish Head 90 Minute 8
Imperial IPA (9%)

Sixpoint Bengali Tiger 6
American IPA (6.5%)

Flat 12 Walkabout 6
American Pale Ale (5.3%)

MALTY ALE

Smuttynose Old Brown Dog 6
American Brown Ale (6.7%)

Rogue Hazelnut Brown Nectar 6
American Brown Ale (6.2%)

New Holland The Poet 6
Oatmeal Stout (5.8%)

North Coast Old Rasputin 8
Russian Imperial Stout (9%)

Saugatuck Neapolitan Milk Stout 8
Sweet Stout (6%)

Anchor Porter 6
American Porter (5.6%)

SOUR ALE & CIDER

Lindeman's Frambroise 12
Raspberry Lambic (2.5%)

Brouwerij Bockor Cuvee Des Jacobins Rouge 14
Flanders Sour Red Ale (5.5%)

Rekorderlig Pear Cider 8
Swedish Pear Cider (4.5%)

J.K.'s Scrumpy Orchard Gate Gold
Organic Hard Cider (6%) [22 oz.] 15

WINE BY THE GLASS

SPARKLING & ROSE

MOSCATO D'ASTI Vietti Cascinetta 2015 (Piedmont, Italy) 11/35
SHIRAZ The Chook Sparkling Red NV (McLaren Vale, Australia) 11/35
TREPAT Mistinguett Cava Brut Rose NV (Catalunya, Span) 9/30
PINOT NOIR Gruet Blanc de Noirs Brut NV (New Mexico) 11/35

WHITE

LOUREIRO . ALVARINHO Aveleda Vinho Verde (Minho, Portugal) 8/28
SAUVIGNON BLANC Hanna Winery (Russian River Valley, CA) 11/35
PINOT GRIS Mt. Beautiful (North Canterbury, New Zealand) 12/36
RIESLING Pierre Sparr (Alsace, France) 11/35
CHARDONNAY Viñalba (Mendoza, Argentina) 9/30

RED

SYRAH La Joya (Colchagua Valley, Rapel Valley, Chile) 9/30
MALBEC Conquista (Mendoza, Argentina) 8/28
ZINFANDEL Bradford Mountain (Dry Creek Valley, CA) 9/30
PINOT NOIR Oyster Bay (Marlborough, New Zealend) 8/28
MERLOT Condor Peak (Mendoza, Argentina) 9/30
CABERNET SAUVIGNON True Myth (Paso Robles, CA) 9/30

bottle list available