

SAMPLE MENU

# Dinner

## Eat Me

**PEANUTS \$5** GF V

Sichuan peppercorns, red chili

**CUCUMBERS \$8** GF V

sesame oil, garlic, chili

**HOUSE SALAD \$10** GF V

mixed greens, scallions, sesame ginger dressing

**CRISPY SCALLION PANCAKES \$11** VG

sesame soy sauce

**BAO (2) \$12**

~ **tofu or pork** ~

house pickles, scallions, cilantro, fried garlic

**SESAME PEANUT NOODLES \$12** V

fried garlic, cucumber, scallions

**Add tofu or pork belly +\$4**

**POPCORN TOFU \$14** GF V

sweet potato flour blend, house five spice  
sesame soy dipping sauce

**MUSHROOM SKEWERS \$19** GF V

grilled king oyster mushrooms, Japanese BBQ sauce, sesame seeds

**FRIES \$8** GF V

house furikake, gochujang ketchup

**TUNA POKE \$16**

~ **spicy** ~

wild caught yellowtail\*, mix greens, avocado  
sesame seeds, scallion, crispy wontons

**POPCORN CHICKEN \$15** GF

sweet potato flour, house five spice, honey citrus sauce

**SMASHED BURGER \$15**

brioche bun, cheddar, house pickles, gochujang ketchup

**FRIED CHICKEN SANDWICH \$16**

~ **spicy** ~

nam pla honey glaze, mint cilantro aioli, pickled red onions

**SPARE RIBS \$19** GF

pork ribs, char siu marinade, bing cherry barbecue sauce

**PINEAPPLE CAKE \$9** VG

seared pineapple, seasonal fruit, matcha ice cream

**LUCKY PEACH \$9** GF V

baijiu-poached peach, coconut pandan ice cream

**ICE CREAM SANDWICH \$9** GF VG

ube ice cream, almond cookies

**ICE CREAM \$6** GF V

ube or coconut pandan

## DRINK ME

### HOUSE COCKTAILS

**YOJU WHITE PEACH \$16**

~ 12 oz can ~

Yogurt washed soju and mango cocktail

**Gold at the San Francisco Spirits Competition**

**INVINCIBLE UNDER HEAVEN \$16**

coconut washed Roe & Co Irish Whiskey & Highland Park 12 Scotch  
lemongrass, makrut, yuzu

**SERENITY GARDEN \$15**

Sông Cãi Floral & Roselle gins

Sorel, hibiscus, umeshu liqueur, vegan meringue

**EMPRESS IRWIN \$16**

Verde Mezcal, blanco tequila, yuzu kosho, citrus  
yuzu kosho salt

**GOLDEN CHILD \$17**

clarified milk punch

Maker's Mark Bourbon & H by Hine VSOP Cognac  
honey liqueur, pineau des charentes

**Oaktown Spice Shop Golden Milk Blend**

(turmeric, cinnamon, ginger, cardamom, black pepper)

**BANANA APHAÇ \$17**

Kiyomi Rum, Ming Rivier Baijiu

plantain liqueur, vermouth blanc, citrus, saline

**THE JOURNEY IS THE REWARD \$14**

~ **non-alcoholic** ~

Pathfinder Amaro, pineapple, orgeat, lemon

~ **not advised for people under 21** ~

**PASSION & PURPOSE \$14**

~ **non-alcoholic** ~

Lyre's NA Agave Spirit, passionfruit, blood orange, guava, falernum

~ **not advised for people under 21** ~

**try it with Tequila or Mezcal**

### WINE

**SPARKLING**

	GLASS	BOTTLE
Francois Montand, <b>Brut Rosé</b> , Jura, FR NV (187ml)		\$15
Poe Wines, "Ultraviolet", <b>Brut Rosé</b> , Napa Valley, CA NV		\$55
Medici Ermete, <b>Rosé</b> , Phermento, Lambrusco di Sorbara		\$60
Los Dos, Cava, Penedes, Spain NV	\$13	\$50
Michel Nartz, "Cui Cui", Cremant d'Alsace	\$14	\$55
Dambach-la-Ville, FR NV		
Carboniste, "Carbo-Nation", Sonoma, CA NV		\$60
Lyre's Classico, <b>Non Alcoholic</b> , Sparkling	\$14	

**WHITE**

Michel Nartz, Dry Riesling, Dambach-la-Ville, France 2021	\$14	\$55
Brokenwood, Semillon, Hunter Valley, AU 2022	\$13	\$50
Land of Saints, Chardonnay, Santa Barbara, CA 2022	\$14	\$55
Jolie-Laide, Trousseau Gris, Fanucchi Wood Road		\$70
Sonoma, CA 2022		

**ROSÉ**

Figuière Méditerranée Rosé, la Londe-les Maure, FR 2022	\$14	\$55
Idlewild "Flora & Fauna", Mendocino, CA 2022		\$60

**RED**

Domaine Rochebin, "Hérissou", Pinot Noir & Gamay	\$12	\$25
Passetoutgrain, FR 2022 (375ml carafe)		
Dila-O, Saperavi, Kakheti, Georgia, 2021	\$13	\$50
LoFi Wines, Cabernet Franc, Santa Barbara, CA 2022		\$60
Subject to Change, "FKA", Open Hand Ranch		\$60
Mendocino, CA 2022		
Brea, Cabernet Sauvignon, Paso Robles, CA, 2021	\$13	\$50

**APERITIF/SWEET/FORTIFIED**

Mommenpop Kumquat Pop (served over ice)	\$14
Mommenpop Makrut Lime Pop (served over ice)	\$14
Chateau Loupiac Gaudiet, Loupiac, FR 2018	\$13
Gonzalez Byass, Tio Pepe, <b>Palomino Fino</b>	\$10
Gonzales Byass, Tio Pepe, Dos Palmas, <b>Aged Fino</b>	\$13
Gonzales Byass, Alfonso, <b>Oloroso</b>	\$12

### SAKE & SHOCHU

	GLASS	BOTTLE
Mahoko Honkaku Shochu, <b>Sweet Potato &amp; Rice</b>	\$14	
Motoko Honkaku Shochu, <b>Rice</b>	\$12	
Brooklyn Kura, Blue Door, <b>Junmai Genshu Namazake</b>	\$10	750ml \$120
Tentak, Hawk in The Heavens, <b>Tokubetsu Jumai</b>		300ml \$35
Murai Family, <b>Nigori Genshu</b>	\$8	720ml \$95

Join us for brunch Saturdays and Sundays 11am - 3:00pm

GF gluten-free V vegan VG vegetarian

# BEER & CIDER

## DRAFTS 10 OZ

Tag & jug <i>Cold Coldie</i> , <b>Ultra Dry Cider 7.1%</b>	\$12
Fort Point, <b>Super Dry Cider 6.4%</b>	\$12
Anderson Valley Brewing, <b>Briney Melon Gose 4.2%</b>	\$8
Almanac Brewing, <i>Gold Rush</i> , <b>American Wild Ale 5%</b> Aged in Oak Barrels with Muscat Grape juice	\$12

## DRAFTS 12 OZ

Wolffer Estate, No 139, <b>Dry Rose Cider 6.9%</b>	\$8
Fort Point, <b>Yuzu KSA Radler 4.3%</b>	\$11
Kiuchi Brewing, <i>Hitachino Nest</i> , <b>Belgian White Ale 5.5%</b>	\$12
Original Pattern, <i>Galactic Utopia</i> , <b>IPA 6.7%</b>	\$11
Wendlandt, <i>Perro Del Mar</i> , <b>IPA 7%</b>	\$11
Almanac Brewing, <i>Seaside</i> , <b>West Coast IPA 6.7%</b>	\$12
Humble Sea, <i>Socks &amp; Sandals</i> , <b>Foggy IPA 6.6%</b>	\$11
Urban Family Brewing, <i>Mammoth Dragon</i> , <b>New England Hazy IPA 7%</b>	\$11
Ghost Town, <i>Nose Goblin</i> , <b>Imperial IPA 7.2%</b>	\$12
<b>Almanac, BIG LOVE, Hazy IPA 9%</b>	\$11

HAPPY PRIDE MONTH!!!!

## DRAFTS 16 OZ

Alvarado Street, <i>Howzit Punch</i> , <b>POG Kettle Sour 5.5%</b>	\$12
Sixpoint Brewing, <i>The Crisp</i> , <b>Pilsner 5.4%</b>	\$11
Standard Deviant Brewing, <b>Kolsch 5.3%</b>	\$11
Ghost Town, <i>Final Rites</i> , <b>Rye IPA 6.9%</b>	\$10
Original Pattern, <i>Fade to Black</i> , <b>Black IPA 7%</b>	\$13

## BOTTLES & CANS

Lucky Buddha, <b>Lager</b> (11.2 oz), Qiandao Lake, China	\$8
Original Pattern, Yamagata, <b>Rice Lager</b> (16 oz), Oakland, CA	\$12
Boddington's, <b>Golden Pub Ale</b> , (16 oz) Manchester, England	\$10
Athletic Brewing, <b>NA Free Wave</b> , Hazy IPA (12 oz), Milford, CT	\$8
Guinness Zero, <b>Non Alcoholic</b> , (14.9 oz), Dublin, Ireland	\$7

# SPIRITS

## BAIJIU

Kinmen Kao Liang 38% (Taiwan) <b>light aroma</b>	\$10
Kinmen Kao Liang 58% (Taiwan) <b>light aroma</b>	\$12
Ming River Sichuan (Taiwan) <b>Sichuan strong</b>	\$12
Luzhou Laojiao San Ren Xuan <b>strong aroma</b>	\$14
Luzhou Laojiao Zisha Daqu <b>sauce aroma</b>	\$20
Xifeng Red 12 yr Rainbow Series <b>Feng aroma</b>	\$20

## VODKA

Haku ( <b>Japan</b> )	\$12
Fujima ( <b>Japan</b> )	\$13
Nikka Coffey ( <b>Japan</b> )	\$14
Hangar One Rose ( <b>USA-local</b> )	\$15
Grey Goose ( <b>France</b> )	\$15
Ketel One ( <b>Netherlands</b> )	\$14

## GIN

Roku ( <b>Japan</b> )	\$12
Nikka Coffey ( <b>Japan</b> )	\$14
Osuzu ( <b>Japan</b> )	\$14
The Hakuto ( <b>Japan</b> )	\$14
Kyoto Ki No Bi ( <b>Japan</b> )	\$18
Kyoto Ki No Bi Green Tea ( <b>Japan</b> )	\$16
Hapusa Himalaya ( <b>India</b> )	\$14
Song Cai Floral ( <b>Vietnam</b> )	\$14
Song Cai Roselle ( <b>Vietnam</b> )	\$14
Spirit Works ( <b>USA-local</b> )	\$13
Junipero ( <b>USA-local</b> )	\$14
St George Botanicore ( <b>USA-local</b> )	\$14
Boodles London Dry ( <b>England</b> )	\$13
Barr Hill ( <b>USA-Vermont</b> )	\$14

## RUM/RHUM

Tanduay Silver ( <b>Philippines</b> )	\$12
Probitas ( <b>Barbados &amp; Jamaica</b> )	\$13
Kiyomi ( <b>Okinawa</b> )	\$14
Providence Rum Dunder & Syrup ( <b>Haiti</b> )	\$15
Rivers Rum River Antoine Estate ( <b>Grenada</b> )	\$15
Mount Gay Black Barrel ( <b>Barbados</b> )	\$13
Appleton Estate Reserve Blend 8yr ( <b>Jamaica</b> )	\$13

## WHISKEY TAIWAN

Kavalan No.1	\$20
Kavalan Classic	\$30
Kavalan Concertmaster	\$30
Kavalan Ex Bourbon Cask	\$40
Kavalan King Car Conductor	\$35

## WHISKEY JAPAN

Mars Iwai Shinshu	\$13
Takamine 8 yr	\$20
Hayashi Koyo Ryukyu	\$18
Kujira Ryukyu	\$20
Yamazaki 12 yr	\$50
Hakushu 12 yr	\$50
Hibiki Harmony	\$35
Toki by Suntory	\$15

## WHISKEY INDIA

Officer's Choice Blue	\$13
Royal Challenge	\$12
Amrut Fusion Single Malt	\$25

## WHISKEY SCOTLAND & IRELAND

Famous Grouse <b>Blended</b>	\$13
Monkey Shoulder <b>Blended</b>	\$13
Compass Box Orchard House <b>Blended</b>	\$15
Highland Park 12 yr <b>Orkney</b>	\$18
Aberfeldy 15 yr Semillon Cask <b>Highland</b>	\$20
The Balvenie 14 Caribbean Cask <b>Speyside</b>	\$14
Glen Grant 15 yr <b>Speyside</b>	\$25
Ardbeg 10 yr <b>Islay</b>	\$20
Kilchoman Sanaig <b>Islay</b>	\$25
Roe & Co Irish Whiskey	\$14
Jameson Irish Whiskey	\$12

## WHISKEY AMERICAN

Maker's Mark Bourbon	\$12
St George B&E Bourbon	\$15
Jack Daniels Tennessee Whiskey	\$14
Buffalo Trace Bourbon	\$14
Woodford Reserve Bourbon	\$15
Old Forester Straight Rye	\$13
Minor Case Sherry Cask Finished Straight Rye	\$14
Rabbit Hole Boxtail Rye	\$15
Uncle Nearest Straight Rye	\$14
High West MidSummer Night's Dram Act 11	\$30

## TEQUILA

Espolon Blanco	\$13
G4 Blanco	\$15
Lalo Blanco	\$15
Siete Leguas Reposado	\$16
Ocho Reposado	\$16
ArteNom 1414 Reposado	\$18

## MEZCAL

Verde by Amaras	\$13
Wahaka Joven Tobala	\$20
Mal Bien Victor & Emanuel Ramos	\$18
Vago Emigdio Jarquin Ramirez	\$16
Del Maguey San Luis del Rio	\$15

## BRANDY & Eau-de-Vie

Singani 63 ( <b>Bolivia</b> )	\$13
BrandyLab California Brandy ( <b>USA-CA</b> )	\$14
St Remy Signature ( <b>France</b> )	\$13

## COGNAC & CALVADOS

H by Hine VSOP	\$14
Hine Rare VSOP Cognac	\$30
Comandon VSOP Cognac	\$15
Ferrand 10 Generations Cognac	\$20
Ferrand Renegade Barrel #3 Jamaican Rum Barrel	\$30
Martell Blue Swift Cognac	\$20
Park XO <b>Lunar New Year</b> Cognac	\$40
Remy 1738 <b>Lunar New Year</b> Cognac	\$20
Hennessy VSOP Cognac	\$25
Normandin Mercier Fine Champagne 15 yr Prestige Cognac	\$35
Chauffe Coeur VSOP Calvados	\$18
Christian Drouin Selection Calvados	\$14
Christian Drouin Hine Angels <b>Special Edition</b> Calvados	\$40

## AMARO

Averna	\$14
Cynar Ricetta Originale	\$13
Nonino Quintessentia	\$14
Fratelli Branca Fernet	\$10
Pathfinder <b>Non Alcoholic</b>	\$12

# Water & Soft Drinks

Hawaii Volcanic Sparkling Water (777ml)	\$9	Mexican Coca Cola, Diet Coke, Sprite	\$8
Fentimans Sparkling Rose Lemonade	\$8	Fever Tree Ginger Ale or Ginger Beer	\$8
Hibiscus Iced Tea	\$8	Orange, Grapefruit, Pineapple, or Cranberry Juice	\$8
Tejava Iced Tea	\$8	Martinelli's Apple Juice	\$5



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