

# O Izakaya Lounge

 Vegetarian

## Small Plates

Togarashi French Fries with Garlic Aioli 	5
Omocchi – Grilled Rice Balls 	5
Yakitori – Grilled Chicken Skewers	6
Butabara – Grilled Pork Belly	7
Tsukune – Grilled Chicken Meatballs	7
Mixed Green House Salad 	7
-Add Yakitori or Seared Ahi Tuna	add 3
Agedashi Tofu	7
Peking Duck Harumaki <i>Spring Rolls</i>	8
Chicken Wings in Sesame Chili Sauce	9
Ahi Tuna Tartar and Root Chips	10




## Sushi

Nigiri (2pcs) <i>Please inquire for the day's available nigiri options</i>	5
California Roll	9
Spicy Tuna Roll	10
Sushi Platter <i>3 Nigiri, 3 Spicy Tuna, 3 California</i>	14
Chef's Special Sashimi Plate	13


## \$3 Happy Hour

Wed, Thu, Fri and Sun 5pm-7pm


### Snacks

Pork Belly		Edamame 
Tsukune		Togarashi Fries 
Omocchi 		
Chicken Yakitori		
<b>Grill Sampler (1 each) \$10 Choice of Four (4)</b>		


## Entrees

Pork Belly Tamales with Tomato Wasabi Sauce	8
Chicken and Seasonal Vegetable Ramen	9
Dungeness Crab Ramen with Seasonal Vegetables and Mushrooms	13
Grass Fed Niman Ranch Burger on a Black Pepper Potato Bun and Togarashi Fries	13
Vegetarian Bulgur Wheat Burger on a Black Pepper Potato Bun with Mixed Greens Salad 	13
-Add Cheddar Swiss or Blue Cheese	2 each
-Add Avocado, Bacon, Grilled Onion, Mushrooms or Fried Egg	2 each
Miso Glazed Salmon with Season Fresh Greens and Steamed Rice	16
Braised Pork Belly and Daikon Radish and Steamed Rice	17
Seared Rare Ahi Tuna and Sesame Spinach on Wasabi Edamame Sauce	18
Niman Ranch Ribeye Tataki with Pressed Potatoes and Arugula	24

## Sides

Edamame 	5
Steamed Organic Rice 	4
Homemade Kimchee	3
House Pickled Tsukemono 	5
Miso Soup with Tofu and Scallions	5

## Desserts

Sorbet 	6
Gelato	6
Chocolate Lava Cake and Gelato	9
Azuki Bean Crème Brulee	9
Coconut Stuffed Wontons with Vanilla Gelato	9

Summer 2010

Executive Sous Chef  
Restaurant Manager

Mario Suarez  
Mariza Sabino