


# 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 Spring Rolls	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	
Tsukune	Edamame 
Omocchi 	Togarashi Fries 
Chicken Yakitori	
<b>Grill Sampler (Choice of four skewers) \$10</b>	


## Entrees

Chicken Ramen Noodle Soup with Seasonal Vegetables	9
Dungeness Crab Ramen Noodle Soup with Seasonal Vegetables and Mushrooms	13
Izakaya Fish and Chips in Togarashi Spices	13
Niman Ranch Burger on a Black Pepper Potato Bun and Togarashi Fries	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
Seared Rare Ahi Tuna and Sesame Spinach on Wasabi Edamame Sauce	18
Yakimono Bento - Choice of Chicken, Pork Belly or Tsukune	18
<i>Served with Rice, Miso Soup, California Rolls and Salad</i>	
Niman Ranch Ribeye Tataki with Pressed Potatoes and Arugula	24

## Sides

Edamame 	5
Steamed Organic Rice 	4
Homemade Kimchee	3
Tsukemono - Japanese Pickles 	5
Miso Soup with Tofu and Scallions	5

## Desserts

Sorbet 	6
Gelato	6
Chocolate Lava Cake and Gelato	9
Chocolate Crème Brulee	9

*Chef Matt Paine Summer 2011*

*A Gratuity of 18% will be applied to all groups of 6 or more*