

# B R E A K F A S T   S A N D W I C H

## P O ' - T A M A   O N   B I S C U I T

11

house made spam and cabbage omelette, cheddar on buttermilk biscuit

Add California Avocado +5

## S A N D O S

On Andersen Bakery's Japanese milk bread, with potato - kabocha squash -radish salad

### E G G   S A L A D   S A N D O

13

house egg salad with market lettuce, cucumber, kewpie, contains allium

### T U N A   S A L A D   S A N D O

14

Wild Planet tuna with market lettuce, cucumber kewpie, contains allium

### T U R K E Y   +   C H E E S E

14

Golden Gate Meat turkey, provolone, market lettuce, cucumber, calabrian chili spread

Add California Avocado +5

## S O U P S   &   S A L A D

### C R E A M   O F   M U S H R O O M   S O U P

CUP (6 OZ): 7 / BOWL (12 OZ): 12

white button mushroom, garlic, onion, Violife vegan cream (vegan, gluten free)

### C H I C K E N   T S U K U N E   M I S O

CUP (6 OZ): 7 / BOWL (12 OZ): 12

House made chicken tsukune meatballs, daikon radish, carrots, gobo roots, Hodo tofu, miso (gluten free, dairy free)

### S E S A M E   C H O P P E D   S A L A D

14

Napa cabbage, baby spinach, castelfranco, cilantro, mint, cashew nuts, fried wonton skins (can be omitted)

#### Dressing Choice:

Citrus Vinaigrette (vegan, GF)

Herb Persillade (mint, tarragon, dill, garlic, olive oil, red wine vinegar, vegan, GF)

Sesame Herb Dressing (yogurt, parsley, basil, chives, tarragon, garlic, red wine vinegar, GF)

#### Add on:

Sous Vide Golden Gate Chicken Breast +6

California Avocado +5

House Smoked Scottish King Salmon +6

Provolone Cheese +3

Burroughs Family Farm Boiled Egg + 3

## R I C E   D I S H E S

sesame oil - quinoa added hitomebore Japanese rice

### P O ' - T A M A   O N I G I R A Z U

10

house made spam and cabbage omelette rice sandwich, pickled bean sprouts (GF, Dairy Free)

### T E R I Y A K I   T O F U   +   C H I C K P E A S   R I C E   B O W L

18

house made vegan loaf, pickled bean sprouts, market greens (vegan, GF)

### H A Y A S H I   R I C E

20

tomato vegan cream gravy with curry spices, potatoes, cauliflower, broccolini (vegan, GF)

Add Thick Cut Golden Gate Meat Bacon Pieces +5

### P O A C H E D   S C O T T I S H   K I N G   S A L M O N   B E N T O

27

miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame

choice of a cup of soup (GF, Dairy Free)

### S O N O M A   D U C K   L E G   C O N F I T   B E N T O

27

miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame

choice of a cup of soup (GF, Dairy Free)

Executive Chef: Kristoffer Toliao

