

# Catering Menu -- Lunch 2023 \$30 per person + tax + 10% service charge

### **SMALL PLATES**

(pick one)

veggie yakisoba

spinach / mushrooms / sweet corn / cabbage / scallions / carrots / sauce / sesame

bok choy

sesame / garlic / shōyu / fried shallots

veggie korokke

mushrooms / rice / curry / tomatoes / daikon pickle / tonkatsu sauce

#### **OSAKA-STYLE OKONOMIYAKI**

(pick two varieties)

#### chicken

amish chicken confit / bonito

#### beef

cdk 21-day dry-aged slow-cooked beef / roasted garlic / scallions / bonito

#### tofu

phoenix bean tofu / shichimi togarashi / mushrooms / spinach / arare

#### SIDES

kombu marinated vegetables

celery / fermented green beans / radish / sesame house-made kim-chi

### **MOCHI DONUTS**

(pick two flavors) chocolate / kinako / matcha-citrus / strawberry / coffee / pandan-coconut



# Catering Menu -- Lunch 2023 \$20 per person + tax + 10% service charge

**OSAKA-STYLE OKONOMIYAKI** 

(pick two varieties) chicken

amish chicken confit / bonito

beef

cdk 21-day dry-aged slow-cooked beef / roasted garlic / scallions / bonito

tofu

phoenix bean tofu / shichimi togarashi / mushrooms / spinach / arare

SIDE

kombu marinated vegetables

celery / fermented green beans / radish / sesame

**MOCHI DONUTS** 

(pick two flavors) chocolate / kinako / matcha-citrus / strawberry / coffee / pandan-coconut

Additional Items Available A la Carte

Please inquire for pricing. Items available by half pan or full pan.