

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.