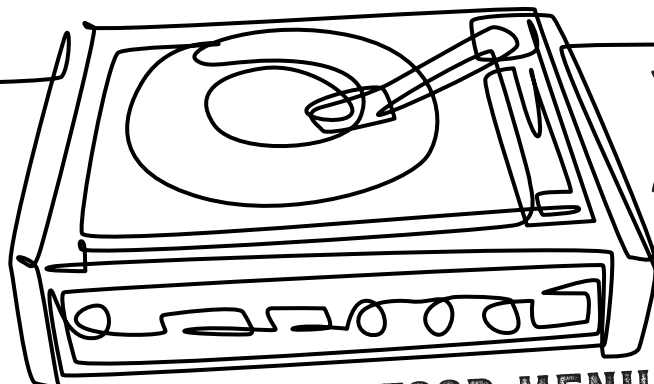


# SOUND



# BITES

## HI-FI IZAKAYA FOOD MENU

☆ OSHUSUME

● SPICY

GF GLUTEN FREE

● VEGETARIAN

● CONTAINS FISH

●+ VEGAN

BEEF GYOZA \$8

sauce choice: ponzu, soy-garlic, or spicy garlic

● CHILI DUMPLINGS \$10

beef filled, **peanut** + ra-yu tare, fried shallots, scallions

KATSU CUTLET \$14

fried panko-crusteD pork, cabbage & sesame slaw

GF KARA-AGE CHICKEN \$9

sauce choice: yuzu mayo, soy-garlic, spicy garlic

WAGYU MENCHI MEATBALLS \$16

fried wagyu beef meatballs, JBBQ dressing, sesame slaw

☆ GF ● HI-FI POTATOES \$8

flash fried fingerling potatoes, paprika mayo, parsley, shichimi

● LECHON "KAWALI" \$16

fried pork belly, pickled papaya achara, fresh kumquat

● BIANG BIANG BOLOGNESE \$18

lemongrass and spicy pork ragu, yuzu kosho ricotta

☆ ● XIU MAI + TOAST \$18

pork and wagyu beef meatball, lemongrass pomodoro

● SEARED TUNA TATAKI \$20  
SERVED RARE. NO MODIFICATIONS.

sesame crusted tuna, citrus salad, orange gelée, ponzu

● FISH & CRISPS \$18

spicy bluefin tuna, crispy rice bites, ponzu glaze, shichimi

●+ CURRY FRIES \$9

Mama's Japanese curry, fukujinzuke, scallions

ADD CHOPPED CHASHU \$4

GF ●+ POMELO FENNEL SALAD \$12

Thai basil, cilantro, mint, bird's eye chili, vegan "fish" sauce

●+ GF GOMAE EDAMAME \$9

tossed in Japanese tahina and sesame seeds, served chilled

GF ● TAISHAN CAULIFLOWER \$10

fig labneh, yuzu gremolata, curry dust, crispy shallots, satè'

●+ KYURI SUNOMONO \$7

house pickled cucumbers, vegan miso mayo, chili crisp

## DESSERT

MOCHI ICE CREAM

2 PC \$6 4 PC \$12

JAPANESE FLAN \$7

BREAD PUDDING \$8

TAIYAKI \$4

Popular Japanese street food dessert, fish-shaped cake with a sweet filling. Ask your server for today's selection.

TAIYAKI A LA MODE \$8

Taiyaki served with a scoop of ice cream. Ask your server for today's selection.

AT THE HEART OF THE IZAKAYA EXPERIENCE LIES THE CONCEPT OF SHARED PLATES.

THIS MENU SHOWCASES AN ECLECTIC ARRAY OF SMALL DISHES INTENDED FOR SHARING.

THIS STYLE OF DINING FOSTERS A SENSE OF TOGETHERNESS, WHERE EVERYONE CAN BOND OVER THE COLLECTIVE EXPERIENCE OF SAVORING NEW AND DIVERSE FLAVORS.

WE RECOMMEND 2-3 PLATES PER GUEST.

DISHES WILL ARRIVE TO THE TABLE AS THEY ARE READY.