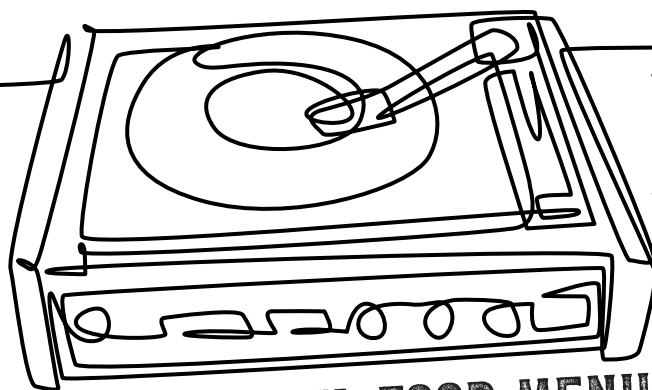


# SOUND



# BITES

## HI-FI IZAKAYA FOOD MENU

☆ OSHUSUME

● SPICY

GF GLUTEN FREE

● VEGETARIAN  
● + VEGAN

● CONTAINS FISH

BEEF GYOZA \$8

● CHILI DUMPLINGS \$10

☆ THICCC BOI KATSU \$17

GF KARA-AGE CHICKEN \$9

☆ GF ● HI-FI POTATOES \$8

GF LOCAL ASPARAGUS \$11

WAGYU MENCHI MEATBALLS \$16

☆ UDON CARBONARA \$20

● TANTAN MAZEMEN \$16  
● VEGETARIAN UPON REQUEST  
SERVED BROTHLESS

GF ● LOX + YUZU \$16

GF ● SHRIMP COCKTAIL \$20

● BLUEFIN CEDICHE \$19  
SERVED RAW. NO MODIFICATIONS.

● FISH & CRISPS \$18

● + CURRY FRIES \$9

GF MELQ FENNEL SALAD \$10

GF BLISTERED SHISHITO \$10

● + KYURI SUNOMONO \$7

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

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

thick-sliced pork collar steak, nama panko, cabbage slaw, JBBQ

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

flash fried fingerling potatoes, paprika mayo, parsley, shichimi

yuzu hollandaise, vanilla-citrus jam, fried leeks

fried wagyu beef meatballs, JBBQ dressing, sesame slaw

sanuki udon, pecorino, lap cheong panchetta, onsen egg

ramen, spicy pork tantan, smoked shoyu, onsen egg, shiitake

yuzu crème fraîche, pickled onions, furikake, ra-yu, rice cracker

U12 shrimp, wasabi cocktail sauce, charred lemon wedge

lemongrass coco leche, ngo om oil, pickled onions, ramen chips

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

Mama's Japanese curry, fukujinzuke, scallions + CHASHU \$4

seasonal fruit, pickled papaya, honey-wakamomo vinaigrette

yuzu mayo, shichimi, rice puffs

house pickled cucumbers, vegan miso mayo, chili crisp

## DESSERT

MOCHI ICE CREAM

2 PC \$6 4 PC \$12

☆ KAKIGÖRI \$11

Japanese shaved ice dessert.  
Ask your server for today's selection.

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 1 - 2 PLATES PER GUEST.

DISHES WILL ARRIVE TO THE TABLE  
AS THEY ARE READY.