

IZAKAYAS ARE VIBRANT AND CASUAL JAPANESE PUBS
THAT SERVE DRINKS AND SMALL SEASONAL DISHES THAT
ARE MEANT TO BE SHARED

IN ORDER TO PROVIDE TIMELY FOOD & SERVICE, WE DO
NOT SEAT PARTIES LARGER THAN TEN

WE SERVE ALL NATURAL MEAT AND LOCALLY GROWN
PRODUCE WHEN AVAILABLE

TO PREPARE OUR PLATES IN A TIMELY MANNER, WE DO
NOT ACCOMMODATE ANY MENU SUBSTITUTIONS

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX
OR MORE

WE CHARGE 50 CENTS PER ITEM FOR TO-GO ORDERS
TO-GO ORDERS ONLY TAKEN IN PERSON

“V” IS FOR VEGETARIAN, “GF” IS FOR GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS

OUR RESTROOMS ARE LABELED “WATER CLOSET”

JANUARY *Meiji* MENU

OPEN DAILY 5PM TO LATE

Kobachi

(tiny dish)

Wakame Salad 4

Classic seaweed salad with cucumber, dressed in dashi shoyu sauce

Japanese Pickles 3 V GF

House-made cucumber pickles

Miso Egg* 3 V GF

Soft boiled egg marinated in miso

Kimchi 4 GF

House made napa cabbage kimchi

Pickle Plate 4 V GF

Assorted house made pickles

Japanese Style Potato Salad* 5 V GF

Mashed russet potatoes with cucumber, soft boiled egg, shiso, Kewpie mayonnaise, and touch of yuzu kosho

Edamame 4 V GF

Organic soybeans in the pod served hot with Korean roasted solar salt

Takowasa* 5 GF

Thinly sliced raw octopus, celery, fresh wasabi, and mirin

Shiokara* 5 GF

Japanese delicacy made from salted fermented squid and squid gut. Often served at izakaya, where it is washed down with a healthy gulp of sake or shochu. Not for the faint of heart

Spinach Goma Ae 7 V

Blanched organic spinach served cold with a sweet & salty black sesame sauce

Soup - Rice - Noodles

Land & Sea Donburi 6 V GF

Wakame, cucumber, red bell pepper, and radish served over steamed rice with house made rayu chili oil

Mushroom & Tofu Hot Pot 11 V GF

Assorted mushrooms, organic silken tofu, shirataki noodles, and napa cabbage simmered in leek, mushroom, and tamari broth, with yuzu kosho. Hot pot is made to order. Please give us extra time to prepare

Curry Udon 11

Udon noodles in dashi broth and Japanese curry with carrots, onion, and thinly sliced beef, garnished with scallions

Spicy Udon Noodle Soup 11

Udon noodles in rich broth of dashi, red miso, ginger, and gochujang with ground pork, organic silken tofu, assorted mushrooms. Garnished with chrysanthemum leaves, and negi

Squid Ink Pasta with Tarako & Bay Scallops* 8

Squid ink spaghetti sautéed with cod fish roe, bay scallops, parmesan butter, and a touch of cream. Garnished with shiso

Chicken Keema Curry 11

Japanese style curry with ground chicken, tomato, cream, and house made garam masala, served over rice

Mushroom Soup 5 V GF

Seasonal mushrooms, onions, thyme, and cream

Organic Miso Soup 4 GF

Dashi broth with organic silken tofu, wakame, and side of white miso

Steamed White Rice 2 V GF

Onigiri

(Rice ball, wrapped in nori)

Ahi 5 GF

Yellowfin tuna, shallots, and wasabi mayo with lemon flake salt

Nduja 5 GF

Spicy pork salami with shichimi togarashi

Salmon 5 GF

Shredded salmon with cyprus flake salt

Umeboshi 4 V GF

Salty plum with bamboo leaf salt

Ikura* 4 GF

Trout roe, dashi, tamari, and kewpie mayo

Vegetable Miso 4 V GF

Mix of vegetables in miso paste, torched

Kushiyaki

(Skewered things)

Chicken Breast 5 GF

House made garlic sea salt

Chicken Thigh 5

Green onion & whiskey barrel aged yakitori sauce

Hanger Steak* 6

Black vinegar, yuzu-kosho & togarashi thread

Hamburger 4

Hamburger patty with whiskey barrel aged yakitori sauce

Grilled Tofu 4 V GF

Apple, ginger, tamari & sesame oil

Shiitake 5 V GF

Miso butter

Vegetable

Broccoli with Garlic 5 V GF

Sautéed in butter

Sautéed Collard Greens 5 V GF

Organic collard greens with sesame oil, rice vinegar, tamari, and mirin.

Served with spicy gotchasuka pepper

Shredded Potato Kinpira 5 V

Russet potatoes and pickled chilis sautéed with rice vinegar, white shoyu, and sesame oil.

Warning: This dish is very spicy!

Sweet Potato Gratin 9 V GF

Japanese sweet potatoes baked with cream, garlic, mustard, and smoked bleu cheese

Shiitake Mushroom Burger 10 V

Marinated, ground shiitake patty with caramelized onion and iceberg lettuce on English muffin served with house-cut fries

\$2 to add dry-aged white cheddar cheese

\$1 to add pancetta, avocado or substitute green salad for fries

Small Salad 4 V GF

Organic salad greens, radish, cucumber with a black pepper vinaigrette

French Fries 5 V GF

House-cut fries with wasabi mayonnaise*

Meat

Tatsuta Age 6

Marinated fried all-natural chicken thigh with organic squash

Niku Jaga 7 GF

Yukon gold potatoes, carrot, and thinly sliced beef in sweet dashi broth

Meiji “Chicken a la Diane” 9 GF

Ground chicken patty with tamari-koji, sake, shiitake mushrooms, heavy cream, and chives. Served over steamed rice

Tonkatsu 10

Pork loin breaded in panko and deep-fried. Served with cream cheese, kewpie mayo, and dill pickles

Meiji Burger* 10

1/3 pound beef patty seared medium-rare, served on an English muffin with Japanese pickles, lettuce, onion and house cut fries

+ \$2 to add dry aged white cheddar cheese

+ \$1 to add pancetta, avocado or substitute green salad for fries

Ume Shiso Chicken 9

All natural chicken breast in shoyu, garlic, lemon juice. Topped with salty plum paste, parmesan cheese, Kewpie mayo and shiso

Japanese Pork & Beans 7 GF

Pork belly, natto (fermented soybeans), and mustard greens simmered in dashi broth, garnished with crispy fried negi

Fish

Creamy Crab Croquettes 13

Panko-cruste croquettes with fresh dungeness crab, yuzu kosho béchamel, parmesan cheese, and leeks

Red Snapper Kara-age 8

Wild Oregon snapper marinated in shoyu, sake, basil, ginger and deep-fried. Served with ponzu sauce, and lime

Calamari 8

Panko-cruste fried calamari with a side of caper mayonnaise*

Smoked Trout Salad 10 GF

Smoked trout over salad of organic watercress, granny smith apple, walnuts, fried hijiki, and wasabi cream

Hot Garlic Shrimp 8

Sautéed with Fresno pepper, chili oil and garlic, garnished with basil oil

Spicy Tuna Cocktail* 10 GF

Sashimi-grade yellowfin tuna with avocado, wakame, sesame oil, and togarashi

Salmon Misoyaki* 8 GF

Wild Alaskan sockeye marinated in miso and ginger.

Served with pickled mustard greens

Fried Octopus 9

Spanish octopus braised in white wine, garlic, thyme and deep-fried. Served with a side of plum vinegar sauce

Nanban Zuke 7 GF

Cold dish of seasonal fried fish, persimmon vinegar, onion, cucumber, and freso pepper. Served with a side of hot white rice