

AVAILABLE MONDAY - SUNDAY
3:30PM - CLOSE

MENU

SHAREABLES

- BREAD (v)** 6
whipped garlic butter
- OYSTERS (gf)(df)** MP minimum 6 pieces
red pepper mignonette / fresh horseradish
- TRUFFLE FRIES (v)** 13
truffle parmesan aioli / parmesan snow / scallions
- FRIED BRUSSELS SPROUTS (v)(gf)** 15
maple balsamic vinaigrette / lemon zest
parmesan aioli / parmesan snow
- PORK SISIG BOMBS (df)** 15
garlic rice / crispy pork filling / marinated bean curd
salmon caviar / fried garlic
add an extra Sisig Bomb for \$5
- FRIED CALAMARI (s)** 19
shishito peppers / togarashi spice
yuzu tartar sauce
- SHISHITO PEPPERS (df)(s)** 14
bonito flakes / nori / sesame seeds
Japanese BBQ sauce / Japanese mayo
make it vegan! ask your server for details
- STREET CORN GUAC (v)(gf)** 19
grilled sweet corn / crema / feta / fried corn tortillas
- BEEF TARTARE (s)** 19
raw beef tenderloin / chili garlic oil / egg yolk
pickled cucumbers / wood ear mushrooms / fried mantou
sesame seeds
- TUNA CEVICHE (gf)(df)(s)** 18
albacore tuna / coconut vinaigrette / red onions
English cucumber / jalapeno peppers / fried corn tortillas
- MUSSELS (df)(s)** 19
coconut lemongrass broth / pickled chilies
green onions / sambal chili oil / grilled rustic bread

BURGERS

Served With Your Choice Of:

Fries (v)(df) Mixed Greens (v)(gf) Truffle Fries + 4 (v)

- NEXTDOOR 'COMMUNITY' BURGER** 23
double 3oz patty / Swiss cheese / lettuce
double smoked bacon / dijon aioli / brioche bun
make it gluten-free! ask your server for details.
- FUNGI BURGER (v)** 21
cream cheese & cheddar cheese stuffed portabello
mushroom / lettuce / sliced tomatoes / basil pesto aioli
brioche bun

SALADS & BOWLS

- MIXED GREENS (v)(gf)** 15
grilled sweet corn / pico de gallo / avocado
feta / green goddess dressing / mesclun mix
- CHOPPED SALAD(df)(n)** 23
grilled chicken satay / lettuce / purple cabbage
carrots / red onions / soy peanut dressing / fried shallots
crushed cashews / cilantro / fried wonton chips
- BIRRIA RAMEN (df)(s)** 25
adobo braised beef brisket / consommé / ramen egg
cilantro / white onions / grilled sweet corn
egg noodles
make it gluten-free! ask your server for details
- CHIRASHI BOWL(df)(s)** 32
marinated albacore tuna / marinated sashimi salmon
sweet shrimp sashimi / salmon caviar / fresh avocado
togarashi aioli / nori flakes / fried shallots / sushi rice
make it gluten-free! ask your server for details
- PLANT-BASED CHIRASHI BOWL (v/g)(gf)** 27
compressed marinated watermelon "tuna" / Just Egg™
yuzu kosho portabello mushrooms / pickled mustard
seeds / sliced avocado / vegan togarashi aioli
nori flakes / fried shallots / sushi rice

MAINS

- DAILY CATCH** MP
Changes daily. Ask your server for details.
- TUBETTI (v)(s)** 27
stracciatella cheese / London dry gin rosé sauce
red chili flakes / fresh pasta
- SPAGHETTI BOLOGNESE** 31
beef bolognese sauce / chorizo sausage
cheddar cheese / fried chicken / fresh pasta
- IBERICO PORK (gf)(df)(s)** 33
taro root mash / coconut lemongrass mussels
baby spinach / fried shallots / chili sambal oil
- STEAK DIANE** 40
8oz USDA prime top sirloin / roasted fingerling potatoes
miso mushroom sauce / roasted portobello mushrooms
beer battered onion ring

'LARGE FORMATS' 95

Serves 2-3 People

- SEAFOOD TOWER**
fresh oysters / shrimp cocktail / chilled mussels
torched sashimi salmon / tuna ceviché / fried calamari 95
add 30g of caviar + 110 (df)(gf)
- KALBI BEEF RIBS (df)(s)**
pickled radish / shishito peppers
gochujang / lettuce wraps / kimchi fried rice

*Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions.
All parties of 8 or more will be subject to a 20% gratuity.
(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts