

### SHAREABLES

<b>BREAD (v)</b> whipped garlic butter	<b>6</b>
<b>OYSTERS (gf) (df)</b> <small>minimum 6 pieces</small> red pepper mignonette / fresh horseradish	<b>MP</b>
<b>TRUFFLE FRIES (v)</b> truffle parmesan aioli / parmesan snow / scallions	<b>13</b>
<b>FRIED BRUSSELS SPROUTS (v) (gf)</b> maple balsamic vinaigrette / lemon zest / parmesan aioli parmesan snow <i>make it vegan! ask your server for details</i>	<b>15</b>
<b>PORK SISIG WONTON NACHOS (s)</b> crispy pork / soy garlic aioli / sweet chili aioli / red onions scallions / jalapeño peppers / cheddar cheese / pickled chilies wonton nacho chips	<b>19</b>
<b>VIETNAMESE IBERICO PORK SKEWERS (s)</b> sriracha hoison glazed pork skewers / pickled daikon marinated bean sprouts <i>add an extra skewer for \$4</i>	<b>16</b>
<b>FRIED CALAMARI (s)</b> shishito peppers / togarashi spice / yuzu tartar sauce	<b>19</b>
<b>SHISHITO PEPPERS (s) (df)</b> bonito flakes / nori / toasted sesame seeds / Japanese BBQ sauce Japanese mayo <i>make it vegan! ask your server for details</i>	<b>14</b>
<b>STREET CORN GUAC (v) (gf)</b> grilled sweet corn / crema / feta / fried corn tortillas	<b>19</b>
<b>BEEF TARTARE (s)</b> raw beef tenderloin / chili garlic oil / egg yolk pickled cucumbers / wood ear mushrooms / fried baos toasted sesame seeds	<b>20</b>
<b>TUNA CEVICHE (s) (gf) (df)</b> albacore tuna / coconut vinaigrette / red onions English cucumber / jalapeño peppers / fried corn tortillas	<b>18</b>
<b>MUSSELS (s) (df)</b> coconut lemongrass broth / pickled chilies scallions / sambal chili oil / grilled rustic bread	<b>19</b>
<b>SEAFOOD TOWER</b> fresh oysters / shrimp cocktail / chilled mussels torched sashimi salmon / tuna ceviché / fried calamari <i>Not applicable with any daily promotions</i>	<b>95</b>
<b>BURGERS</b>	
<i>Served With Your Choice Of:</i>	
<i>Fries (v)(df)</i>	<i>Mixed Greens (v)(gf)</i>
<i>Truffle Fries + 4 (v)</i>	
<b>NEXTDOOR 'COMMUNITY' BURGER</b> double 3oz patty / Swiss cheese / lettuce double smoked bacon / dijon aioli / brioche bun <i>make it gluten-free! ask your server for details.</i>	<b>23</b>
<b>FUNGHI BURGER (v)</b> cream cheese & cheddar cheese stuffed portobello mushroom lettuce / sliced tomatoes / basil pesto aioli / brioche bun	<b>21</b>
<b>ALOHA FRIED CHICKEN SANDWICH (s)</b> dark meat fried chicken / sliced tomatoes / lettuce grilled pineapple / sweet chili aioli / brioche bun	<b>23</b>
<b>WAGYU BURGER</b> 6oz Australian wagyu patty / yakiniku sauce / scallions lettuce / brioche bun	<b>28</b>

### SALADS & BOWLS

<b>MIXED GREENS (v) (gf)</b> grilled sweet corn / pico de gallo / avocado / feta green goddess dressing / mesclun mix	<b>15</b>
<b>WASABI CAESAR SALAD (s)</b> grilled miso pork belly / purple cabbage / carrots / red onions wasabi caesar dressing / parmesan snow / wonton crisps toasted sesame seeds	<b>23</b>
<b>DANDAN NOODLE BOWL (s)(v) (n)</b> plant-based sausage & mushroom ragu / marinated mushrooms ramen egg / crushed cashews / pickled cucumbers / sesame & peanut sauce / egg noodles <i>make it gluten free! ask your server for details</i> <i>make it vegan! ask your server for details</i>	<b>25</b>
<b>CRYING TIGER STEAK BOWL (s) (df)</b> 7oz thai marinated top sirloin / garlic fried rice / salmon caviar sous-vide egg / nam jim jaew sauce / cilantro / fried shallots	<b>29</b>
<b>CHIRASHI BOWL (s) (df)</b> marinated albacore tuna / marinated sashimi salmon sweet shrimp sashimi / salmon caviar / fresh avocado togarashi aioli / nori flakes / fried shallots / sushi rice <i>make it gluten free! ask your server for details</i>	<b>32</b>

### MAINS

<b>RIGATONI (v) (s)</b> roasted portobello mushrooms / baby spinach London dry gin rosé sauce / stracciatella / fresh pasta	<b>29</b>
<b>EGGPLANT SCHNITZEL (v/g) (df)</b> marinara sauce / mesclun mix / miso yuzu dressing grape tomatoes / pickled cucumbers / radishes toasted sesame seeds	<b>23</b>
<b>KOJI CHICKEN (s) (gf)</b> grilled koji marinated chicken thighs / creamy miso polenta roasted portobello mushrooms / shishito peppers / yuzu kosho salsa	<b>30</b>
<b>CHAR SIU VEAL</b> 8oz provimi veal / char siu glaze / caramelized soy beans roasted cauliflower purée / bok choy / scallions	<b>38</b>
<b>LAMB SADDLE (gf)</b> 8oz smoked lamb loin / fermented honey garlic / roasted carrots grilled zucchini / crispy chickpeas / herbed fingerling potatoes cilantro lime yogurt	<b>38</b>
<b>BRANZINO (df)</b> whole fried branzino / sweet & sour sauce / potato gnocchi ginger scallion sauce / bok choy / toasted sesame seeds	<b>40</b>
<b>STEAK DIANE</b> 10oz new york striploin / herbed fingerling potatoes miso mushroom sauce / roasted portobello mushrooms / broccolini <i>+5 surcharge applied to NextDoorlicious orders</i>	<b>45</b>

\*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 an 20% gratuity.

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts