

VEGETABLES

Little Gem Lettuces Radish, garlic-miso vinaigrette	13
Pear & Pluot Salad Pickled ginger, shiso, toasted pecans	13
Roasted Broccoli Salad Nori, puffed rice, poached egg	13

ROBATAYAKI/YAKITORI

Sasami Inner breast	7
Tebasaki Wing	7
Bonjiri Chicken tail	6
Seniku Chicken oyster	8
Hatsu Heart	9
Kawa Skin	8
Suji Chicken knee cartilage	9
Yagen Nankotsu Chicken keel bone cartilage	9
Tsukune Chicken meatball / * add egg yolk	6/3
Potatoes	3.5
Spicy Cipollini Onions	4
Mushrooms	5
Buta Bara Pork Belly	12

FRIED

Crispy Potatoes Tobanjan-yuzu mayo, Tokyo negi	7
Fried Pork Gyoza Shiso, nori	12

NOODLES & RICE

Fried Rice Escarole, kimchi, ginger, egg	
Veggie or Pork	16/18
Tonkotsu Ramen Roasted pork belly, butternut squash, onsen egg, cabbage, Tokyo negi	18

SOFT CREAM

Flavors Nutella, Pear, Milk, Apple Cider Sorbet * Optional house made waffle cone or waffle bowl		1
Small/Large		4.5/8
Toppings Rainbow sprinkles, Glitter sprinkles, Sesame honeycomb candy, Toasted coconut, Toasted almonds Wafer crispies, Marshmallows, Crunch-Berry treats, Chocolate covered waffle pieces		.50 each
Maldon Salt		.25
Sauces Hot fudge, Whiskey butterscotch, Miso caramel, Chocolate shell		.50 each

BEER/WINE/SAKE

Asahi Super Dry, draft	5
Asahi Super Dry, pitcher	15
Lagunitas IPA, 12 oz bottle	6
Mare Island Brew Co, 650 mL	18
Kikumamasamune, <i>Dry Sake Cup</i> , Futsu-Shu, Hyogo, 180mL [* glass jar]	9

Date: 10/12/17

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Due to CA drought conditions, water will be served upon request. A 20% service charge will be added to parties of 6 or more.

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