

# FOR[a]GED

EST.  2019

KITCHEN | RAW BAR

\*All menu items are served Izakaya style

## SOUP/SALADS

Add Grilled Chicken (\$6) Glazed Shrimp, Bistro Filet (\$8) Seared Tuna, Salmon (\$12)

### MISO SOUP GF 6

Tofu, seaweed, scallion, mushroom

### HOUSE SALAD GF Veg 7 /12

Mixed greens, shaved vegetables, ginger dressing

### SEAWEED SALAD GF Veg 6/11

Marinated assorted seaweed salad, cucumber, microgreens

### CUCUMBER PONZU SALAD 6/10

Togarashi, fresh herbs, ponzu vinaigrette

## SMALL PLATES

### LAND

#### EDAMAME GF Veg 8

Spicy garlic tamari

#### CRISPY RICE 12

Spicy tuna, jalapeño, eel sauce, yuzu kosho aioli, micro cilantro

#### GYOZA

Spicy balsamic tamari, spicy mayo

**Pork 10 Vegetable V 9**

#### BLISTERED SHISHITO PEPPERS 11

Ponzu, togarashi, spicy mayo

#### VEGETABLE TEMPURA 12

Assorted veggies fried with Sapporo tempura, spicy mayo

#### SHUMAI Sf 13

Shrimp & pork dumplings, garlic tamari sauce, masago, scallion

#### ONI EYES (4) 8

Marinated jammy eggs, eel sauce, sesame seeds, Thai chili, friend onions, bed of cabbage

### SEA

#### CALAMARI 16

Diablo sauce, green kosho aioli, lemon wedge, mixed herbs

#### CHARRED OCTOPUS 18

Confit potato with chimmichurri, pickled fresno, Thai chili

#### SEARED SCALLOPS 22

Yuzu sake beurre blanc, jalapeño gel, pickled fruit

#### SPICY SAKE BOMB MUSSELS

Gochujong butter, fresnos, sake & rice lager  
Half Pound - **16** Full Pound - **24**

#### OYSTERS (6) GF Sf 21

Ask about our daily oysters

## YAKITORI

#### CHICKEN 5

Chicken thigh, pineapple, teriyaki

#### EEL 5

Eel filet, cherry tomato, crimini mushroom, yuzu slaw

#### TOFU 5

Marinated tofu, grilled shishito peppers, red onions, cilantro on a napa cabbage leaf

## BAO BUNS

#### FRIED TOFU 10

Spicy garlic slaw, pickled onion

#### CHICKEN 12

Teriyaki, spicy mayo, pickled slaw

#### \*STEAK 14

Grilled bistro steak, pesto slaw

#### SOFT SHELL CRAB Sf 15

Citrus aioli

#### PORK BELLY 13

Pineapple hoisin glaze, citrus salsa

#### \*DUCK 18

Pickled veg trio, beet-cherry reduction  
\*served rare

## LARGE PLATES

Add Grilled Chicken (\$6) Glazed Shrimp, Bistro Filet (\$8) Seared Tuna, Salmon (\$12)

#### TONKOTSU RAMEN 22

Sliced pork belly, bok choy, egg, green onion, shiitake mushroom

#### YAKI UDON 21

Udon noodles, vegetable medley, pork belly, green onion

#### KIMCHI FRIED RICE 18

Pork belly, chili paste, green onions, egg

#### SPRING CHICKEN RAMEN 22

Chicken breast, broccolini, egg, cilantro, green onion

## SIGNATURE STEAKS

Choose a Side: Confit Potatoes or House Salad

Choose a Sauce: Chimichurri, Sake Soy Butter, Beurre Blanc

#### \*FILET MIGNON 8oz. 48

#### \*NY STRIP 12oz 52

#### \*TOMAHAWK RIBEYE 32oz 130

#### \*WAGYU 'ZABUTON' 8oz. 50

## SIDES

#### MUSHROOM MEDLEY 8

Locally foraged mushrooms, spicy garlic pan sauce

#### ROASTED BRUSSELS SPROUTS 12

Chili flake, parmesan, diablo sauce

#### HOUSE-MADE KIMCHI V GF Sf 5

#### WHITE RICE 5

#### CHARRED BROCCOLINI 8

Beet purée, spicy garlic tamari

#### CONFIT FINGERLING POTATOES 7

Green kosho, fresh herbs

#### FRIED RICE 6

#### FRIES 5

GF = Gluten Free Veg = Vegetarian  
V = Vegan Sf = Shellfish Allergy

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## NIGIRI | SASHIMI | HANDROLLS

2 pc. per order -- Handrolls +\$1

### ROASTED TOMATOES GF Veg V 6

Sesame seeds, garlic chips, shiso

### \*SALMON ROE 7

Chives

### \*SALMON GF 8

Preserved lemon, shiso, sesame seeds

### \*KANPACHI GF 8

Pistachio, yuzu pearls

### \*HAWAIIAN ESCOLAR 8

Sake-soy butter, garlic chips

### \*CURED SMOKED SALMON GF 9

Avocado, cream cheese, sesame seeds

### \*YELLOWTAIL GF 9

Micro cilantro, mushroom ponzu, serrano pepper

### \*FRESH WATER EEL 10

Eel sauce, sesame seeds

### \*KING SALMON 12

Kazami, salmon roe, scallions

### \*SEARED SCALLOP GF Sf 12

Sake-soy butter, garlic chips

### \*BIGEYE TUNA GF 11

Black tobiko, scallions

### \*TUNA TATAKI 12

Sake-soy butter, garlic chips

### \*JAPANESE SEA BREAM GF 12

Olive oil, maldon salt, micro greens

### \*KIN MEDAI 14

Golden snapper, ponzu, green onions, red pepper yuzu kosho

### \*BLUEFIN TUNA GF 16

St. Agur blue cheese, chives

### \*WAGYU 18

Fried shallots, foie gras, sake-soy butter

### \*BLUEFIN TORO GF 20

Fried shallots, yuzu kosho, ponzu

### \*UNI GF 22

Shiso ohba, kazami

### \*YELLOWTAIL APPETIZER GF 16

Serrano pepper, micro cilantro, mushroom ponzu

### \*SALMON APPETIZER GF 15

Preserved lemon, cherry tomato, micro greens, fresno chili ginger sauce, sesame seeds

### \*SEARED AHI APPETIZER 20

Big eye tatakai, red chili yuzu kosho, crispy garlic, chives, ponzu

## SIGNATURE ROLLS

### BRUCE LEE ROLL 18

Shrimp tempura, crab mix, cream cheese, minced garlic, fresno sauce, unagi sauce, tempura crunch, scallions, tempura fried

### CHUCK NORRIS ROLL 18

Spicy tuna, pineapple, crab mix, spicy mayo, sweet soy, tempura flakes, scallions, tempura fried

### \*NARUTO ROLL 18

Yellowtail, big eye tuna, avocado, chives, ponzu, tobiko, wrapped in cucumber

### \*FOR[A]GED ROLL 20

Crab mix, avocado, cucumber, escolar, bluefin tuna, sake-soy butter, garlic chips, fresno chili-ginger sauce

### \*TONY STARK ROLL 22

Spicy tuna, jalapeño, cucumber, cream cheese, dragon crab mix, fresno-chili sauce, spicy mayo, pickled jalapeño slice, tobiko

### \*SURF'N'TURF ROLL 30

Crab mix, lobster tail, cucumber, avocado, wagyu, garlic chips, chives, sake-soy butter

## ROLLS

### VEGGIE ROLL Veg 10

Assorted grilled vegetables, cucumber, inari, avocado, sweet soy

### \*CALIFORNIA ROLL Sf 13

Cucumber, avocado, crab mix, masago

### SMOKED SALMON ROLL 14

Smoked salmon, cream cheese, cucumber, avocado

### SHRIMP TEMPURA ROLL 14

Cucumber, avocado

### \*YELLOWTAIL ROLL GF 16

Micro cilantro, cucumber, avocado, serrano pepper, mushroom ponzu

### \*SPICY SALMON ROLL 16

Spicy salmon mix, jalapeño, cucumber, avocado, Scottish salmon, ginger-sriracha, chives, tempura flakes, amaranth microgreens

### \*TUNA TATAKI ROLL 17

Spicy tuna mix, cucumber, avocado, tuna tatakai, sweet soy, chives

### CATERPILLAR ROLL 18

Sweet soy, cucumber, tempura shrimp, avocado, unagi, spicy mayo, tobiko

### \*SPICY TUNA ROLL 18

Spicy tuna mix, cucumber, avocado, tuna, ponzu, serrano pepper, micro cilantro

### \*RAINBOW ROLL Sf 18

Assorted fish, crab mix, cucumber, avocado

### SPIDER ROLL Sf 19

Tempura soft shell crab, avocado, cucumber, crab mix, eel sauce, masago, spicy mayo

### DRAGON ROLL Sf 19

Dragon mix, cucumber, fresh water eel, avocado, sesame seeds, sweet soy

## DESSERTS

### LEMON CREME BRULÉE 14

Lemon-sage ladyfingers, white chocolate snow, blueberry-juniper sorbet, white chocolate crumble, fresh fruit, edible flowers

### MATCHA SWISS ROLL 14

Matcha Swiss cake, white chocolate whipped cream, blueberry purée, milk chocolate garnish, passionfruit meringue

### CHEESECAKE 14

Passionfruit-white chocolate cheesecake, ginger-graham base, passionfruit coulis, raspberry coulis, oat-graham crumble, white chocolate garnish, edible flowers

### MOCHIKO BROWNIE SUNDAE GF 16

Dark chocolate-mochiko brownie, house-made green tea, strawberry and vanilla ice cream, miso-caramel sauce, white chocolate-toasted marshmallow sauce, chocolate sauce, chantilly cream and white chocolate crumble

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