

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

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

*MACKEREL GF 6

Preserved lemon, shiso

*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

*FRESH WATER EEL 10

Eel sauce, sesame seeds

*YELLOWTAIL GF 9

Micro cilantro, mushroom ponzu, pickled jalapeño

*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

Pickled jalapeño, micro cilantro, mushroom ponzu

*SALMON APPETIZER GF 15

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

*SEARED AHI APPETIZER 20

Big eye tataki, 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, Thai chili-ginger sauce

*TONY STARK ROLL 22

Spicy tuna, jalapeño, cucumber, cream cheese, dragon crab mix, Thai-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, pickled jalapeño, 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 tataki, 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, pickled jalapeño, 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 BRULEÉ 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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