

OKIWAY

JAPANESE BISTRO

SMALL PLATES

- COLD MISO VEGETABLE SOUP • 5
- CHARRED EDAMAME WITH YUZU KOSHO • 5
- HANDMADE SHRIMP GYOZA • 6
- CRISPY FRIED SHRIMP WITH SRIRACHA • 6
- POTATO SALAD • 5
- AMBERJACK TARTARE • 8
- CACTUS SASHIMI • 5
- TAKO WASABI • 6
- SQUID SHISHITO IN SOY BUTTER • 12
- HOUSE-MADE PICKLED VEGETABLES ASSORTMENT • 6
- DAIKON VICHYSOISE • 5
- WASABI GUACAMOLE • 7
- MIZUNA VEGETABLE SALAD WITH UME DRESSING • 8 (+ CHICKEN • 12)
- SPANISH ANCHOVIES AND CAPERS WITH PONZU DRESSING • 6
- AGEDASHI TOFU • 5

LARGE PLATES

- CLAMS IN SAKE BROTH • 12
- BLACK SQUID INK FRIED RICE • 11
- SAIKYO MISO ZUKE SALMON WITH POTATOES • 15
- GRILLED CHICKEN WITH MISO HONEY MUSTARD • 14
- PORK AND GINGER • 15

TEMPURA

- AVOCADO • 3
- OKRA • 3
- CACTUS • 3
- CHEESE NORI • 3
- CORN • 3

OKONOMIYAKI

WHAT IS IT?
O-KO-NO-MI-YAK-I IS A SAVORY PANCAKE MEANING
'GRILLED AS YOU LIKE IT'.
TRY IT WITH A BEER OR SAKE.

- CLASSIC OSAKA OKONOMIYAKI • 9
(add toppings from below)
- MEXICAN • 12
avocado, chorizo, chipotle, crema
- BARBECUE • 12
pulled pork, bbq sauce
- CLASSIC HIROSHIMA • 9
includes soba noodles
- SPICY HIROSHIMA • 9
includes ramen noodles
- THE VEGAN • 10
kale, tofu, cabbage

TOPPINGS

- | | |
|---------------------|-----------------|
| kimchi • 2 | mochi • 3 |
| chorizo • 2 | cheese • 2 |
| octopus • 3 | blue cheese • 3 |
| squid • 2 | shrimp • 3 |
| tomatoes • 1 | okra • 2 |
| asparagus • 3 | shiitake • 3 |
| karamiso • 1 | |
| jalapeno • 1 | |
| squid crackers • 2 | |
| rice crackers • 2 | |
| brussel sprouts • 2 | |

OKONOMIYAKI IZAKAYA

SEE THE BOARD
FOR TODAY'S
SPECIALS

DESSERTS

- SEASONAL SORBET/ICE CREAM • 5
- BANANA CRISP • 6
- CHICKALICIOUS MILLE CRÊPES • 9

Please inform servers of any allergies you have as menu ingredients may not be apparent.
We do have gLuten free options.

OPEN TUESDAY - SUNDAY 5PM - MIDNIGHT