



## CHOICES

CASH & CHECKS ONLY

MY NUTS: Peanuts Sweet Spicy and Tart	\$1.00
SKEWERS:	
Chicken+ - Knuckles	\$1.00
Thigh Oyster	\$1.00
Kawa(Skin) w/tare	\$2.00
Eryngii Mushroom	\$1.00
Naked Pork Belly	\$2.00
FuseBOX Ohitashi	\$2.00
RICE purified w/ Binchotan	\$2.00
FuseBOX KFC: Spicy Chicken Wings (Allow 8 Minutes)	\$4.00
IN-House TOFU: Deep Fried served with Tare no Moto Dashi	\$4.00
SANDWICHES:	\$8:00
Tokyo PO'Boy - Fried Chicken w/ Red Cabbage Slaw & House Mayo served with house pickles	
Busan Torta - Pork Belly w/ Savoy Cabbage & Pickled White Zucchini served with house pickles	
BAP SET:	
Rice and Ban Chans(rotates daily)*	
No Meat aka VEGI	\$6.00
Grilled Galbi(Beef Short Ribs)+	
\$10.00	
Grilled Pork Belly+	
\$10.00	

**DRINKS Served Cold:**

Roasted Corn Tea or **TANG** (Drink of 60's Astronauts!) \$1.00

COKE, SPRITE, SQUIRT \$1.50

GLASS OF:

LindenStreet Brewery on Tap

Town Lager \$3.50

Urban People's Common Lager \$3.50

**2010 Rock Wall Chardonnay, Santa Lucia Highlands** \$7.00

**ALL PRICES TAX INCLUDED!**

\*FuseBOX has a daily rotation of **BANCHAN** or *PANCH'AN* the small dishes of food served along with cooked rice aka **BAP**. Every day we serve Kimchi thus "i bleed kimchi".

Below is what you might sample on any given day depending on what is freshest.

And it will keep expanding!

Jang jo rim(Beef)

Tofu Pouches w/Sesame Seed Dressing

Gam ja bo kum (white potato w/sesame oil)

Soy Bean Sprouts

Fava Beans: w/Sesame Seed Dressing; w/Miso Butter

SOY PICKLES: Shiitake; Tsukudani(Pickled Nori)

VINEGAR PICKLES: Green Mango; French Breakfast Radish; Oiji (Korean-style Cucumber Pickles); Pickled White Zucchini; Kyen yip(Sesame Leaves)

MUSTARD BRINE: Bok Choy Crowns; Spinach Roots; French Breakfast Radish Crowns; Tokio Turnip Stems

KIMCHEES: Napa Cabbage; Daikon; Bok Choy; Tokio Turnip Greens; Komatsuna Leaf; Komatsuna Stems; Japanese Cucumbers; French Breakfast Radish Greens; Mul (Water Kimchi)

**\*Marin Sun Farms + Mary's Organic Chicken**