

DELICA

Deli (Main Item)

Agedashi Tofu Steak \$5.00/ea **Vegan**

Silken organic tofu lightly dusted with potato starch and deep fried. Served in a tentsuyu made of dashi, mirin and shoyu, then topped with Far West Fungi mushrooms and green onions. *May have been fried in same oil as animal products

Tofu & Chicken Patty with Hijiki \$5.00/ea

An all natural ground chicken and organic tofu patty with hijiki seaweed and carrots. Served in a sweet soy sauce and topped with grated daikon radish and green onions.

Kakiage Tempura \$5.00/ea

A mixture of julienne vegetables (organic burdock, carrots, onions) and edamame topped with white shrimp in a tempura batter.

Fried Shrimp Cake \$5.00/ea

Made with fresh white shrimp and coated in our house made panko breadcrumbs. Served with our house tartar sauce.

Potato Croquette \$2.50/ea **Vegetarian**

Delicately fried Russet and Yukon gold potato croquette with carmelized onions.

Crab Croquette \$5.00/ea

Alaskan Dungeness crabmeat blended with a creamy Béchamel sauce then lightly breaded and fried.

Tonkatsu (Pork Cutlet) \$2.00/ea

All natural pork tenderloin cutlet in our panko drizzled with house-made tonkatsu sauce.

Chicken Dumpling with Sweet Chili Sauce

\$2.50/ea

All natural ground chicken, organic tofu, water chestnuts and shiitake mushrooms steamed then fried and served in a sweet chili sauce garnished with cilantro.

Sweet & Spicy Chicken \$1.85/ea

All natural chicken marinated in sake and kiwi, lightly fried then tossed in our sweet & spicy sauce and black sesame.

house mayonnaise contains raw egg

