

TRAILS *End*

STARTERS

PORK SHUMAI 12.00

soy ginger sauce, green onion, sesame seeds, sriracha

GREEN SALAD 9.00

mixed greens, cucumber, tomato, enoki mushroom
choice of dressing, carrot wafu, creamy sesame, ginger soy

IKA KARAAGE 14.00

Japanese style calamari, spicy aioli, green onion

VEGETABLE SPRING ROLLS 10.00

sweet chili dipping sauce

SANDWICHES

Served with housemade furikake chips. Substitute green salad, fries, or fruit 3.00

WANPAKU TURKEY 14.00

smoked turkey, swiss, bacon, avocado spread, green leaf lettuce

CHICKEN AND WAFFLES 16.00

chicken katsu, bacon, swiss, purple cabbage, avocado, kewton sauce

BOWLS

TUNA POKE* 18.00

rice, pickled vegetables, sprouts, enoki, wakame, macadamia nut, avocado

BIBIMBAP* 16.00

ribeye, puffed rice noodles, spicy aioli, pickled vegetables, sesame seeds, kimchi, sunny side egg

MISO RAMEN* 15.00

sun noodles, grilled chicken, soft egg, sesame seeds, green onion, bok choy, shiitake

JAPANESE GOLDEN CURRY 14.00

beef, onion, carrot, potato, steamed rice

YAKI SOBA NOODLES 12.00

cabbage, onion, snap pea, carrot, house sauce

SIDES

RICE 3.00 | FRIES 5.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Not every ingredient is listed on our menu. Our culinary team will gladly assist with any dietary restrictions.

A 21% service fee will be added to parties of 8 or more. Individual billing available for groups of 12 or less.