

# mamanoko<sup>子</sup>

## SEA

CARPACCIO	amber jack, serrano chili, konbu ponzu, roasted shallot oil & tousaka wakame	\$21
HOTATE CRUDO	hokkaido deep sea scallop, tangerine, yuzu tobiko, wasabi sprouts & aonori dust	\$21
SALMON TARTARE	ora king salmon, yuzu kosho granita, roasted nori gelee & sesame rice crackers	\$18
POKE TACOS	pacific big eye tuna, macadamia nut, crispy garlic rayu, avocado & gyoza crisps	\$17
TORO CAKES	blue fin tuna belly, truffle-sesame oil, wasabi creme fraiche & crispy sushi rice cakes	\$21
TUNA TATAKI	oregon coast albacore tuna, crispy shallots, radish-cilantro tsuma & ginger-oroshi ponzu	\$24
PRAWN TEMPURA	wild gulf of mexico prawn & nori tempura with yuzu-aonori aioli	\$16
MISO GLAZED COD	roasted oregon coast black cod, miso koji glaze, crispy honshimeiji & baby kale	\$22

## LAND

BRUSSEL SPROUTS	red shiso-katsuo furikake, lemon & crispy garlic	\$13
EGGPLANT NASU	ground sesame, baby carrot-ginger oroshi ponzu & sweet soy	\$13
KAKIAGE TEMPURA	seasonal vegetable fritters & ginger tentsuyu dipping sauce	\$14
CHICKEN KARAAGE	american meets japanese fried mary's chicken skewers & miso-sambal buffalo sauce	\$16
BABYBACK NIKOMI	vande rose kurobuta pork spare-ribs, pink peppercorn-konbu shichimi & jalapeno gari	\$19

## DUMPLINGS & BUNS

SHRIMP SHUMAI	steamed gulf of mexico prawn, scallion & black pepper dumplings	\$16
CHICKEN GYOZA	griddled mary's chicken & shiitake mushroom dumplings	\$15
PORK GYOZA	griddled vande rose kurobuta pork & ginger dumplings	\$15
NIKUMAN	steamed & griddled buns with mary's chicken & vande rose kurobuta pork - teriyaki aioli	\$16
UMAMI SLIDERS	mishimi ranch gound "kobe" beef, spicy shallot aioli, cilantro sprouts & ginger pickles	\$15
TONKATSU SLIDERS	panko-breaded vande rose kurobuta pork, tonkatsu sauce & spicy karashi mustard slaw	\$15

## SALADS, SOUP, ETC

BABY KALE GOMAAE	asparagus, spring shelling beans, shaved tofu misozuke & lemon-tahini dressing	\$16
CHOPPED LITTLE GEMS	teriyaki chicken, soba noodles, peanuts, crispy shallots & orange-sesame vinaigrette	\$18
WAKAME SALAD	sesame marinated seaweed with hijiki & lemon	\$11
MISO SOUP	organic white miso, scallion, crumbled tofu & wakame	\$9
ORGANIC EDAMAME	served chilled & salted or hot & spicy with sesame-konbu shichimi	\$8
STEAMED WHITE RICE		\$4

板前 TAKA IWAMOTO と DEIBER TZAB

A 5% surcharge will be added to your check to help cover the cost of San Francisco business mandates

\*Many of our items are served raw or undercooked, including our aiolis which are prepared using organic raw egg yolk. Per the FDA, eating raw or under-cooked foods may seriously increase the risk of contracting a food borne illness especially if you have certain medical conditions or are pregnant.

\*\*Peanuts, other tree nuts, shellfish, soy, gluten, dairy and many other food allergens are very present in our kitchen. Although we make efforts to keep these items seperated, we can not guarantee that any of our products will be completely free of these or any other allergens even when specified.

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