

## **Small Bites**

**Shishito Peppers  
Soy, shaved bonito**

**\$5**

**Watermelon Goat Cheese Salad**

**\$6**

**Tempura Squash Blossoms**

**\$6**

**Sugar Snap Peas, Sesame Sauce, Shaved Bonito**

**\$4**

## - Drinks -

Expect the unusual with an assortment of Japanese microbrew beers, premium sake, and Nobuo's legendary wine pairings by the glass. Cocktails change daily with inspirations from the bartender and chef. A boutique list of wines by the bottle are also available.

## Lunch

### Mixed Greens

Local organic greens, sweet onion dressing  
\$5

### Ebi Salad

Shrimp, rice noodle, purple basil, mint, cucumber, nuoc cham  
\$9

### Coconut Curry Grilled Lamb

Mango, fennel salad  
\$12

### Duck Breast Salad

Soy zinfandel duck, local organic greens, yuzu vinaigrette  
\$12

### Short Rib Steamed Buns

Marinated short rib, Tokyo negi, house made pickles  
\$8

### Pork Belly Buns

Braised pork belly, pickled mustard greens  
\$8

### Tonkatsu Sandwich

Panko fried pork cutlets on toasted shoku pan, Japanese  
coleslaw  
\$10

### Panko-Fried Soft Shell Crab Sandwich

Homemade focaccia, cucumber, kanzuri aioli  
\$10

### Okonomiyaki

Seafood, pork pancake, okonomi sauce, aonori, shaved  
bonito, Japanese mayo  
\$8

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