



## STARTERS

( extra dips [herb crème, basil garlic aioli, beer cheese] + .75 )

**Basket of fries** | 11 (v, vg)

(salt and pepper | "tavern style" parmesan and garlic herb +1 )

**Basket of sweet potato fries** | 12.5 (v, vg)

**Pretzel bites** | 11.5

(house-made beer cheese sauce)

**Edamame** | 6.5 (v, vg)

(salt and togarashi | "tomoko style" tare, garlic, sweet chili sauce +1)

**Miso eggplant** | 8.5 (v, vg)

(miso glaze, chives)

**Blistered shishito peppers** | 8.5

(tare sauce and bonito flakes)

**Panko fried onion rings** | 11.5 (v)

(parmesan, parsley)

**Spicy tuna on crispy rice** | 14.5

(avocado, red jalapeño, crispy rice cake, sesame soy, honey sriracha aioli)

**Queso fundido with chorizo** | 11.5

(mexican cheese blend, chorizo, poblano peppers, salsa, tortilla chips)

## COLD TAPAS & SALADS

( add chicken +4 | shrimp +5 | salmon +6 )

**Asian salad with salmon** | 19

(nappa cabbage, lettuce mix, bell pepper mix, green onion, miso ginger dressing)

**Soba noodle vegetable salad** | 14.5 (v, vg)

(red bell pepper, bean sprout, edamame, zucchini, onion, rice wine vinaigrette)

**Ahi tuna salad** | 20

(nappa and romaine, bean sprout, cucumber, avocado, jicama, soy yuzu dressing)

**Grilled chicken chopped salad** | 19

(romaine and mixed greens, red onion, cherry tomato, corn, carrots, avocado, bacon, candied walnuts; honey mustard dressing)

**Ahi tuna crisps** | 18.5

(avocado, cucumber, jicama, jalapeno, fried wonton crisp, wasabi aioli)

**Cali cobb** | 18.5

(romaine, grilled chicken, egg, bacon, tomato, onion, avocado, bleu cheese, ranch)

## HOT TAPAS

**Pork tonkatsu** | 11.5

(pork loin, tonkatsu sauce)

**Japanese Fried chicken (karaage)** | 11.5

(chicken thigh, srirachi aioli dipping sauce)

**Brussels sprouts** | 14

(toasted pepitas, goat cheese, bacon, balsamic glaze, sherry vinegar)

**Panko fried shrimp** | 13.5

(panko breaded shrimp, creamy yuzu sauce)

**"Max" and cheese** | 13

(spiral pasta, cheese sauce, toasted panko)

(add bacon and jalapeno +2 | chicken karaage +3)

**Pork gyoza** | 13.5

(house-made dumplings, gyoza sauce)

**Korean BBQ beef nachos** | 16 / 28

(ribeye, black beans, green onion, jalapeño, cheese, pico de gallo, salsa, sour cream)

**Calamari** | 15

(green onion, tobiko, fried jalapeño slices, sweet and spicy dipping sauce)

**Tavern wings** | 17

(served with celery, carrots & herb ranch. choose from BBQ, mango habanero, sweet thai chili, or house-made tavern sauce)

## ENTREES

**Fish and chips** | 19.50

(Haddock, Blonde beer batter, house-made tartar sauce | sub fried shrimp +2)

**Spicy seafood cioppino** | 23

(mussels, shrimp, haddock, lemon, parsley, sourdough)

**So Cal Poutine (Share for two or more)** | 22

(fries, short rib, gravy, cheese curd, fried jalapeño, pickled onion, salsa | add fried egg +2)

**Miso marinated fish with veggies** | 21

(zucchini, shiitake mushroom, onion, carrot, bell pepper, white rice)

**Tacos Trio (three per order)**

· Grilled Mahi Mahi, cilantro lime aioli, nappa cabbage, cilantro | 17.5

· Short rib with roasted salsa, onion and cilantro | 16 .5

· Carnitas with salsa verde, cilantro and onion | 16.5

· Mix and match, your choice of three | 17

v (vegetarian) | vg (vegan)

Some of our items are prepared with gluten free ingredients; however, our kitchen is not gluten free. We cannot guarantee that cross-contact with foods containing gluten or other ingredients will not occur.

## DESSERTS

( Add ice cream | 2.50 )

**Churros** | 9.5

**Chocolate chip cookie skillet (served a'la mode)** | 12.5

**Sticky toffee bread pudding** | 11.5

**Mini cheesecake with seasonal fruit** | 12.5

## FROM THE ROBATA GRILL

(Two skewers. \* denotes one skewer)

(Robata items will be glazed in light teriyaki style tare sauce)

### Meat & Poultry

Chicken thigh with green onions | 7

Chicken meatball | 7

Pork belly | 7.5

Bacon wrapped asparagus | 8.5

\*Bacon wrapped scallop | 15

Ribeye | 10

### Vegetables

Asparagus | 6 (v, vg)

Avocado | 6 (v, vg)

Brussels Sprouts | 4 (v, vg)

Corn (mayo, queso fresco, cilantro) | 4 (v)

Japanese eggplant | 4 (v, vg)

Mushroom (miso glaze) | 4.5 (v, vg)

Zucchini | 4 (v, vg)

### Samplers (4 skewers)

Protein | 14

(four meat and poultry skewers | limit 1 ribeye)

Grilled veggie | 11

(four veggie skewers | limit (1) avocado)

Tomoko Platter | 24 (8 skewers)

(our veggie and protein sampler)

(sub shrimp +2, salmon +3, jumbo scallop +5)

### Seafood

Shrimp | 8

Salmon | 10

\*Jumbo Scallop | 14

### Rice

Steamed rice | 3.5 (v, vg)

Grilled rice | 3.5 (v, vg)

## BURGERS

Our 7oz premium burgers are a blend of chuck, short rib, and brisket; on toasted brioche ( add house fries | 3 house salad or sweet potato fries | 4 )

**Tomoko burger** | 18

(apple-smoked bacon, american cheese, lettuce, tomato, pickle, onion, house spread)

**Tavern burger** | 18

(bleu cheese, caramelized onion, bacon aioli, arugula)

**BBQ mushroom burger** | 18

(Grilled mushroom, arugula, tomato, red onion, house bbq sauce, basil garlic aioli)

**Pete's burger** | 19

(nappa slaw, white cheddar, red onion, cilantro, red jalapeño, teriyaki glaze, srirachi aioli)

**Garden avocado burger** | 19 (v)

(house-made garden patty, cucumber, tomato, onion, arugula, avocado, basil garlic aioli) (add goat cheese +1)

**Sloppy "Moe" Beyond burger** (100% plant based meat) | 19.5 (vg)

(Beyond meat, vegan cheese, crispy onion, house sloppy joe sauce)

## SLIDERS

**Tavern | Tomoko sliders (2)** | 18

(mini versions of the Tavern or Tomoko burgers)

**Panko chicken sliders (2)** | 17

(lettuce, pickles, tomato, roasted carrot habanero aioli)

**Pork belly sliders (2)** | 17

(nappa cabbage slaw, cucumber, pickled red onion, jalapeño, cilantro, srirachi aioli, gojuchang vinaigrette)

## SANDWICHES

( add house fries | 3 house salad or sweet potato fries | 4 )

**Grilled chicken verde sandwich** | 19

(white cheddar, bacon, avocado, lettuce, tomato, red onion, salsa verde, spicy house aioli)

**Korean BBQ cheesesteak sandwich** | 19

(grilled onion, bell pepper, white cheddar, mayo, jalapeño)

**Panko fried chicken sandwich** | 19

(lettuce, pickles, tomato; roasted carrot habanero aioli)

**Pulled pork sandwich** | 18

(napa cabbage slaw, pickled jalapenos, pickled red onion, crispy onion, Blind ambition bbq sauce)

**Grilled fish sandwich** | 19

(haddock, lettuce, tomato, pickle house tartar)

**Bao buns**

(soft steamed buns with vegetables, jalapeño, kewpie)

· Pork belly | 16

· Chicken karaage | 16

· Smoked duck | 17

· Shiitake mushroom | 15 (v)

## RICE BOWLS

**Skewer bowl**

(2 skewers, vegetable skewer, pickled veggies and steamed white rice)

· Chicken thigh | 16.5

· Ribeye | 18.5

· Salmon | 18.5

· Chicken meatball | 16.5

· Pork belly | 17

· Shrimp | 17

**Tomoko bowl**

· Chicken Karaage | 16.5

· Ahi poke | 18

· Korean BBQ beef | 18

## NON-ALOHOLIC BEVERAGES

**Fever Tree drinks** (500mL) | 8.5

(Ginger ale, ginger beer, elderflower tonic)

**San Pellegrino** (500mL) | 5.5

**Soda, Lemonade, Iced Tea** | 3.75

**Coffee, Hot Tea** | 3.75

A 2.95% credit card surcharge will be added to all credit card transactions to help offset processing fees.

This surcharge does not exceed the actual fees charged by the processing company. Debit card transactions are not subject to this surcharge.

We source the freshest ingredients available. As such, our menu selections and pricing are subject to seasonality and availability. We are pleased to offer gluten-free options for our guests. However, we are not a gluten-free establishment; and cannot fully ensure that cross contamination will not occur. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



**PROUDLY BREWING AND SERVING LADYFACE CRAFT BEER**

**La Blonde**  
Belgian Blonde Ale | ABV 5.3%

**Trois Filles Tripel**  
Belgian Tripel | ABV 8.3%

**Blind Ambition**  
Belgian Abbey Dubbel | ABV 8.0%

**Ladyface IPA**  
American IPA | ABV 6.9%

**Chesebro IPA**  
Imperial IPA | ABV 9.3%

**Reyes Adobe Red**  
Imperial Red Ale | ABV 9.0%

**Anime**  
Japanese Pale Ale | ABV 5.4%

**Picture City Porter**  
Porter | ABV 6.9%

( Please ask your server for the list of seasonal and guest beers )

**WINE LIST**

**SPARKLING & WHITE WINES**

Prosecco, **Val D’oca** | Italy  
(SPLIT: 9)

Brut, **Veuve de Vernay** | France  
(BOTTLE: 32)

Pinot Grigio, **Il Masso** | Friuli, Italy  
(GLASS: 10 BOTTLE: 36)

Sauvignon Blanc, **Kim Crawford** | Marlborough, NZ  
(GLASS: 11 BOTTLE: 40)

Rosé, **Fableist "Rosé of Pinot Noir"** | Central Coast  
(GLASS: 11 BOTTLE: 40)

Chardonnay, **CK Mondavi** | California  
(GLASS: 9 BOTTLE: 33)

Chardonnay, **Chalk Hill** | Russian River  
(GLASS: 14 BOTTLE: 49)

**RED WINES**

Pinot Noir, **Love Noir** | California  
(GLASS: 10 BOTTLE: 36)

Pinot Noir, **Inception** | Central Coast  
(GLASS: 13 BOTTLE: 48)

Merlot, **CK Mondavi** | California  
(GLASS: 9 BOTTLE: 33)

Cabernet, **CK Mondavi** | California  
(GLASS: 9 BOTTLE: 33)

Cabernet, **Prisoner Wine Co. "Unshackled"** | Napa  
(GLASS: 16 BOTTLE: 64)

Malbec, **Graffigna** | Argentina  
(GLASS: 10 BOTTLE: 36)

**MOCK-TAILS** Non-Alcoholic

**Respect your prickly elders** | 9  
(Fresh lemon, Liquid Alchemist prickly pear, Fever Tree Elderflower Tonic)

**The Charger** | 9  
(Fever Tree Ginger Beer, Liquid Alchemist prickly pear, mint, lime)

**GOODIES**

**Join us for Happy Hour**  
Monday through Friday | 3:00p to 5:30p

**Follow us on:**  
FB/TavernTomokoLadyface  
IG/LadyfaceAle

**COCKTAILS**

**Manhattan Sun** | 29  
(Hibiki Harmony Japanese whisky, Fee Bros. Plum, Luxardo cherry)

**S.O.B. (South Of the Border)** | 15.5  
(Cucumber and jalapeño infused Tres Generaciones tequila, DeKuyper triple sec, lime, simple syrup, tajin and chamoy garnish)

**Tavern Old Fashioned** | 15.5  
(Legent Japanese bourbon, sugar, Angostura bitter, Luxardo cherry)

**Georgia Peach** | 15.5  
(Grey Goose "Essence" Peach and Rosemary vodka, lemon, Fever Tree Elderflower Tonic)

**The Kingsman** | 15.5  
(Mal Bien mezcal, St-Germain Elderflower, Noilly Prat Rosso, orange)

**Raspberry Dreams** | 14.5  
(Roku Japanese gin, Lillet Blanc, lemon, raspberry, Fever Tree Elderflower Tonic, simple syrup)

**Goodbye Skye** | 13  
(Sobieski vodka, Liquid Alchemist passion fruit, fresh lemon, sparkling wine)

**Agoura Mule** | 13  
(Sobieski vodka, Fever Tree Ginger Beer, fresh lime, mint)

**Pink Blossom** | 13  
(Sobieski vodka, Liquid Alchemist prickly pear, lemon)

**Berry Mint Fizz** | 12  
(Tomoko Fizz Seltzer, raspberry, mint, lime, simple syrup)

**PREMIUM SPIRITS**

**JAPANESE** (when available, served by single ounce)

Hibiki Harmony   12	Hibiki 17yr   30
Yamazaki 12yr   20	Yamazaki 18yr   45
Hakushu 12yr   20	Nobushi   9
Nikka From The Barrel   15	Tenjaku   9
Shibui Pure Malt   10	Shibui Sherry Cask 18yr   49
Beam/Suntory Legent Bourbon   7	Suntory Toki   7

**WHISK(E)Y**

Angel’s Envy   16	Basil Hayden’s   15
Knob Creek Rye   16	Crown Royale   15
Maker’s Mark Cask Strength   15	Maker’s Mark   13
Woodford Reserve   17	Jameson Irish   13

**SCOTCH**

Dewar’s White Label   14	Dewar’s 15yr   16
Glenlivet Founders   14	Glenlivet 18yr   39

**TEQUILA**

Clase Azul Reposado   35	Don Julio 1942   42
El Tesoro Extra Añejo   19	Patrón Silver   13
Codigo 1530 Rosa   17	Codigo 1530 Reposado   18
Casamigos Blanco   14	Casamigos Reposado   15