



Host



Aiko

Street Food



## Salada

### Grilled Baby Bok Choy 17

Tomato Heirloom Conserva, Tofu,  
Candied Pistachios, Green Onions,  
Balsamic Reduction, Mint, Basil, Nori  
\*gluten free, vegan\*

### Salt Roasted Beets Goma-ae 15

Edamame, sesame seeds, cashews , lotus  
root, tofu, mint , basil , chili threads  
\*gluten free, vegan\*

### Honeycrisp Apple Crunchy Salada 13

Red & Green Cabbage, Carrots, Edamame,  
Ginger, Sesame Seeds, Cashews, Green Onions,  
Ramen Noodle, Sesame, Soy-Ginger Vinaigrette  
\*vegan, gluten free optional\*

## Appetizer



### Seared Oxtail Terrine 18

Chimichurri, Pickled Fresno,  
Crispy Sweet Potato Cilantro  
\*gluten free\*

### Nagoya Tebaseki Chicken Wings 16

Gochujang-Honey Sauce, Sesame  
Seeds, Green Onions  
\*gluten free\*

### Gyoza Combo 19

Miz of 7 Spice Pork & Beef Oxtail & Ebi  
Shinjo Gyoza - Served With Bulgogi BBQ ,  
Crispy Sweet Potato, & Green Onions

### Ebi Shinjo 13

Fried Shrimp Fritters, Blistered Chili, Chili  
Kewpie, Fried Rice Paper, Green Onions  
\*gluten free\*

### Aiko Street Fries 14

Waffle Fries, Yum Yum sauce, Ginger,  
Roasted Garlic, Sesame Seeds, Nori, Korean  
Chili Flakes, Green Onions  
\*vegetarian, vegan optional\*

## Mains

### **Yakisoba With Kokkonutsu Sauce**

Bacon Confit, Chili Oil, Roasted Garlic,  
Green Onions, Baby Corn, Pickled Carrots &  
Daikon, Crispy Shallots, Mint, Basil, Cilantro,  
Nouc Mam Cham Pipette

\*veg optional, vegan optional, gf optional\*

- Tofu \$30
- Teriyaki Chicken \$32
- Grilled Shrimp \$38
- Marinated Steak \$42
- 7 Spice Pulled Pork \$30

### **Aiko Wagyu Smash Burger** 22

Double Patty, Bacon Shallot Marmalade,  
Harvarti & American Cheese, Kewpie Mayo,  
Green Onions. With Side Of Waffle Fries

- Add Street Fries \$4

- Add Fried Egg \$2

### **Tonkatsu Ramen** 28

Pork Bone & Bacon Broth, Ginger,  
Green Onions, Nori, Cashews, Naruto,  
Chilli Threads, Chili Oil, Sesame Seeds

\*gluten free optional\*

### **Coconut Crusted Sabelfish** 39

Coconut Soubise, Pudina Chutney, Carrot-  
Ginger Purée, Crispy Fish Skin

\*gluten free\*

### **Kara-age Chicken Sando** 23

Red Cabbage Slaw, Subarashi Sauce,  
Red Onions, Green Onion, Sesame Bun,  
With Side Of Waffle Fries

- Add Street Fries \$4

- Add Fried Egg \$2

\*veg optional, vegan optional, gf optional\*

### **Teriyaki Marinated Flat Iron Steak (8oz)** 42

Wasabi Whipped Potatoes,  
Hussarde Sauce, Crispy Shallots

\*gluten free\*

### **Okonomiyaki Nomi Style** 22

Red & Green Cabbage, Carrots, Green  
Onions, Crispy Shallots, Ginger, Sesame Oil,  
Rice Flour Batter, Kewpie Mayo,

Sriracha,

Bonito Flake

\*veg optional,

vegan optional,

gluten free\*



## Sides

### **Jasmine Fried Rice** 13

Edamame, Baby Corn, Carrots, Ginger,  
Scrambled Eggs, Yakitori Sauce

### **White Rice** 9

### **Steamed Bok Choy** 7

### **Red Cabbage Slaw** 5

## Dessert

### **Nutella Stuffed Taiyaki** 12

Hot Fudge, Chopped Peanuts, Vanilla  
Bean Gelato

### **Matcha Swirl Pound Cake** 12

Vanilla Chantilly Cream,  
Pistachio Brittle,  
Lime Zest, Mint



Art by  
Paul Bowen