Host

Aiko Street Food



Chef's Tasting

5 courses, chosen and prepared by Chef.

Chef's Choice	Vegan's Meal
65	50

Appetizer

Granos Shokupan 11

Bread Service w/ Butter 3-ways. GFO
Avocado, Furikake, Cream Cheese

Tempura Fried Vegetables 18

Squash & Zucchini, Green Onions, VEG, GF
Asparagus, Fried Subarashi Sauce

½ Rack 7-Spice BBQ Ribs 29

Bulgogi Pork BBQ, Crispy Sweet Potato, GF, VO
Green Onions, Chimichurri, Pickled Fresno
Add BBQ Shrimp Skewer $15

Sesame Crusted Hamachi Crudo or Ponzu Tofu 27 / 19

Cucumber, Citrus Trio, Candied Pistachios, Tamari VO
Gel, Pickled Fresno, Chili-Herb Oil, Honey, Herb Medley

Aiko Street Fries 15

Waffle Fries, Yum Yum Sauce, VEG, VO
Ginger, Roasted Garlic, Sesame Seeds,
Nori, Korean Chili Flakes, Green Onions

Appetizer cont.

Bang Bang Shrimp 21

Tempura Battered, Sweet Chili Mayo, GF, VO
Salmon Roe, Micro Cilantro, Green Onions,
Sesame Seed, Pickled Fresno

Italian Beef Bao Buns 21

3 Bao Buns By Granos Bakery,
Dipped Roast Beef, Pickled Giardiniera, Aus Jus

Shokupan/Salada/Supu

Squash & Ginger Bisque 9/12

Toasted Coconut, Onion, Chili Oil, GF, V
Herb Oil, Micro Cilantro
Add Granos Focaccia +5

7-Spice Roasted Cauliflower 15

Chraimeh Sauce, Candied Pistachios, GF, V
Balsamic Reduction, Mint, Basil, Nori, Micro Cilantro

Roasted Acorn Squash Goma-ae 16

Edamame, Sesame seeds, Cashews, GF, V
Lotus Root, Tofu, Mint, Basil , Chili Threads

Honeycrisp Apple Salada 16

Red & Green Cabbage, Carrots, Edamame, GFO, V
Ginger, Sesame Seeds, Cashews, Green Onions,
Ramen Noodle, Sesame, Soy-Ginger Vinaigrette

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Mains

Yakisoba w/ Kokkonutsu Sauce

Bacon Confit, Chili Oil, Roasted Garlic, Green Onions, Baby Corn, Pickled Carrots & Daikon, Crispy Shallots, Mint, Basil, Cilantro, Nuoc Mam Cham Pipette — VEGO, VO, GFO

- Tofu $31
- Teriyaki Chicken $35
- Grilled Shrimp $40
- Marinated Steak $42
- 7 Spice Pulled Pork $33

Aiko Wagyu Smash Burger 24

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

- Add Street Fries $4 - Add Fried Egg $2

Katsu Curry 28

Potatoes, Carrots, Onions, Curry Gravy, Green Onions, Chilli Threads, White Rice

Blackened Walleye 39

Smoked Whitefish, Bacon & Corn Chowda, Baby Heirloom Tomato Salada, Green Onions, Salmon Roe, Rice Paper, Oyster Crackers

Kara-age Chicken Sando or 7-Spice Pulled Bulgogi Pork 23

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

- Add Street Fries $4 - Add Fried Egg $2

Teriyaki Marinated Flat Iron Steak (8oz) 52

Wasabi Whipped Potatoes, Hussarde Sauce, Crispy Shallots — GF

Okonomiyaki Nomi Style 24

Red & Green Cabbage, Carrots, Green Onions, Crispy Shallots, Ginger, Sesame Oil, Rice Flour Batter, Kewpie Mayo, Sriracha, Bonito Flake — VEGO, VO, GF

Dietary Key

Vegan = V Vegetarian = VEG Gluten Free = GF O = Option

Yakitori Tuesdays 5-8pm

Grilled Skewers - Add Rice for $9

Vegan	Meat
• Sweet Potato 3-Ways . 8	• Fried Walleye 12
• Miso Braised Red Cabbage 8	• Grandpa's Grilled Chicken Yakitori 10

Aiko Express Thursdays 5-9pm

Choice of NOODLES or RICE. Every bowl comes with: bell peppers, snap peas, red onion, cashews, chili threads, green onion.

Sesame Chicken (or Tofu) 32
w/ Ginger, Hoisin Sauce, Sesame Seeds

Orange Chicken (or Tofu) 32
w/ Orange Chili Sauce, Ginger

Black Pepper Steak 42
w/ Black Pepper Sauce, Sesame Seeds

Sides

Jasmine Fried Rice 13

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

White Rice 9

Steamed Bok Choy 7

Red Cabbage Slaw 5

Dessert

~ Granos Bakery x Aiko ~

Nutella Stuffed Taiyaki 12

Hot Fudge, Chopped Peanuts, Vanilla Bean Gelato

Ube Basque Cheesecake 11

With Miso Caramel | Add Ice Cream +3

Tempura Fried Ice Cream 9

Pound Cake, Miso Caramel, Chocolate Sauce

Kabocha Squash Pumpkin Pie 9

Whipped Cream, Cinnamon
Add Ice Cream +3

Full Cheesecake & Pie Availble For Order Upon Request



If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards
parties of 5 or more - 20% gratuity is applied