



Now offering pick-up or delivery to
guests of the Village Lodge

Call 760.934.0774 To Place Your Order

SMALL BITES

ROASTED EDAMAME • 6

Garlic oil & lemon zest. *Spice it up +1*

SHISHITO PEPPERS • 9

Yuzu cilantro aioli & sesame seeds.

KARAAGE CHICKEN • 11

Lime kosho aioli.

CHICKEN DUMPLINGS (5) • 10

Served with tuile (flour wafer)
and yakisoba sauce. Topped
with micro greens.

TUNA BAOS (3) • 16

Seared tuna, spicy mayo, onion
straws, topped with cilantro.

SPINACH SESAME SALAD • 12

Spinach, edamame, carrots, lotus root,
sesame oil and seeds. Carrot ginger
dressing on the side.

Add chicken +6 • Add prawns +8

SIDE OF KIMCHI • 3

BIG BITES

POKE BOWL • 18

Tuna, serrano, Japanese cucumber, lotus
root, carrot, avocado, radish, served
over rice with a spicy mayo sauce.

KATSU SANDWICH • 12

Pork loin breaded with panko
crumbles, katsu sauce, and
cabbage on toasted bread.

YAKISOBA STIR FRY • 12

Broccoli, carrots, and cabbage over stir
fry noodles with yakisoba sauce.
Add chicken +6 • Add prawns +8

DESSERT

SEASONAL SORBET • 8

Ask the team for details.



BUILD YOUR OWN BOWL \$18

BROTHS

Choose One

Tonkotsu
Shoyu
Miso

NOODLES

Choose One

Rice
Egg

PROTEIN

Choose One

Chashu Pork
Seared Prawns
Marinated Chicken
Tofu

TOPPINGS *Select Up To 4*

Fried Garlic
Molten Egg
Buttered Corn
Bok Choy

Scallions
Shiitake Mushrooms
Kimchi
Sesame Chilies

Sesame Chili Oil
Black Garlic Oil
Nori Seaweed
Kamaboko Fish Cake

SPECIALTY COCKTAILS

OKINAWA

OLD FASHIONED • 14

Toki Whisky, demerara syrup, cherry vanilla bitters.

YUZURI WHISKEY SOUR • 18

Kikori whiskey, Yuzuri liqueur, lemon juice, simple syrup, egg white.

THE WHITE PEAR • 18

Haku vodka, pear brandy, pear purée, lemon juice.

MATCHA MARTINI • 15

Haku vodka, matcha simple syrup, lemon juice.

GRAPEFRUIT DREAMIN' • 14

Sho Chiku Bai nigori sake, Roku gin, ruby red grapefruit juice, ginger beer, splash sparkling grapefruit juice.

CUCUMBER SAKE MULE • 14

Tyku cucumber sake, lime juice, ginger beer.

SAKE SPRITZ • 18

Gekkeikan Junmai sake, Aperol, Takara plum wine, splash soda water.

RED BULL SEASONAL COCKTAIL • 12

Ask our team for details.

WINE

WHITE

SIMI CHARDONNAY • 17 / 58

SIMI SAUVIGNON
BLANC • 12 / 38

RED

EDNA VALLEY PINOT
NOIR • 16 / 56

MEIOMI PINOT NOIR • 17 / 58

JUSTIN CABERNET
SAUVIGNON • 16 / 56

IMAGERY CABERNET
SAUVIGNON • 17 / 58

PLUM

TAKARA PLUM WINE • 11 / 36

BEERS & CANS

SAPPORO 20oz • 11

ASAHI 20oz • 11

ATHLETIC BREWING N/A
Free Wave Hazy IPA • 8

JAPANESE CRAFT BEER CAN
Seasonal selection • 12

SABE CANNED COCKTAIL
Seasonal selection • 12

SPIRITS

WHISKY

CHOYU SINGLE-YEAR • 8

SUNTORY TOKI WHISKY • 13

TENJAKU BLENDED
WHISKY • 12

KIKORI WHISKY • 14

NIKKA WHISKY • 18

HIBIKI JAPANESE HARMONY
WHISKY • 22

MIYAGIKYO SINGLE-MALT • 24

YOICHI SINGLE-MALT • 24

HAKUSHU 12-YEAR • 35

YAMAZAKI 12-YEAR SINGLE
MALT • 35

SHIBUI 10-YEAR • 41

SHIBUI 18-YEAR • 82

VODKA

SUNTORY HAKU VODKA • 10

GIN

ROKU GIN • 10

OTHER BEVS

RED BULL
ENERGY DRINK • 4.75

AQUA PANA
SPRING WATER • 8

EVIAN SPARKLING • 8

SOFT DRINKS • 4.25

HOT TEA • 4.50

FEVER TREE BOTTLES • 10

SAKE

JUNMAI GINJO

SHO CHIKU BAI
GINJO 300ml • 19

GEKKEIKAN SUZAKU
300ml / 720ml • 27 / 63

SHIMIZO-NO-MAI "PURE
DAWN"
300ml / 720ml • 42 / 72

TYKU BENIHANA
330ml / 720ml • 29 / 48

JUNMAI DAIGINJO

IPPIN JUNMAI DAIGINJO
330ml / 720ml • 36 / 70

SHIMIZU NO MAI
"PURE DUSK"
330ml / 720ml • 45 / 78

NIGORI SAKE (UNFILTERED)

SHO CHIKU BAI NIGORI
"SILKY MILD"
375ml / 720ml • 12 / 24

SHIMIZU NO MAI
"PURE SNOW"
300ml / 720ml • 24 / 45

FLAVORED & SPARKLING SAKE

TYKU CUCUMBER
330ml / 720ml • 27 / 40

YUKI NIGORI –
WHITE PEACH
26 • 375 ML

YUKI NIGORI –
LYCHEE 26 • 375 ML

SHO CHIKU BAI MIO
300ml / 720ml • 18 / 42

HOUSE HOT SAKE (6oz / 10oz) – 7 / 11 • SAKE BOMBS – 3 FOR \$12