

**the source** by Wolfgang Puck  
Izakaya Style

**Robata**

Black Cod Noodle Salad, Sesame Dressing	9
Korean Style Short Ribs Kimchi, Kochujan Aioli	10
Farm Fresh Chicken Balsamic Soy Reduction	8
Bacon Wrapped Sea Scallop Seaweed Butter	12
Crispy Sweetbreads Yuzu Gastrique	9
Crispy Pork Belly Steamed Bao Buns	8
Lamb Sirloin Sour Cherry-Mustard Chutney	9

**Sushi & Sashimi**

Negi-Hama Roll Yellowtail, Scallion	12
Spicy Tuna Roll Hand Cut Tuna, Chili Aioli	12
California Roll King Crab, Avocado	12
Tempura Shrimp Roll Cucumber, Eel Sauce	10
Vegetarian Roll Yamagobo, Shiso	8
Spicy Tuna Tartare Sesame Miso Cone	6
Yellowtail Sashimi Pickled Jalapeno Citrus Ponzu	10

**Noodles & Dumplings**

Stir Fried Yaki Udon Wild Field Mushrooms & Ox Tail	10
Sichuan Chicken Dumplings Crushed Peanut, Chili "Dan Dan"	8
Scallop & Shrimp Springroll Honey Ten Spice	9
Pan Fried Noodles Chili Squid, Pork Belly	8

**Sandwiches & Snacks**

Prime Beef Sliders Smoked Onion Marmalade, Cheddar	8
Mini Bahn Mi Country Style Pate	9
Pork Tankatsu Sandwich Garlic & Pepper Aioli	10
Chicken Wings Spicy Garlic Chili Sauce	10
Tempura Green Beans Curry Salt, Ginger Aioli	7

**Sake by the Glass**

Taketenjin "Shrine of the Village" Junmai Ginjo	12
Musashino Nigori "Daku" Junmai, (unfiltered)	13
Kinshihai "Snow Shadow" Junmai	10

**Shochu by the Glass**

Watari Bune -Rice "Ferry Boat"	12
Yokaichi-Barley	8

**Hitachino Nest Beers**

Classic Ale	10
Red Rice Ale	13
Weizen	12

**Tea**

Sencha Aromatic Notes of Fresh Cut Grass	6
Genmaicha "Roasted Rice Tea"	6

Executive Chef Scott Drewno  
Executive Sous Chef Burton Yi

Please Join Us For Happy Hour From 4pm Until 7pm  
Any 3 Items on the Menu for \$20.10