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Prices are inclusive of service charge and VAT.
OKONOMI is cashless, please use QR or credit card.

Please notify our team of any food allergies and
dietary restrictions.

**Common allergens are listed in italics under each item.*

In Japanese, 'OKONOMI' means "as you like."

Our signature dish,

the **Ichiju Gosai (一汁五菜)**

translates to "one soup, five dishes."

It's the foundation of Japanese home cooking, combining simple, delicious dishes that rotate with the seasons.

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Signature

1. Ichiju Gosai 490

**cereal, soy, egg, fish, sesame, dairy*

rotating selection of grilled fish served with seasonal aemono, tamagoyaki, tsukemono, ikura, onsen egg, signature miso soup, and multi-grain rice
please ask about our current **seasonal fish**, or try our staple **misozuke hamachi**

2. Tonkatsu Set 350

**cereal, soy, egg, shellfish, sesame, dairy*

pork collar cured and braised, fried with panko breadcrumbs, paired with seasonal aemono, tsukemono, miso soup, and multi-grain rice

3. Okosama Kid's Set 300

**cereal, soy, egg, fish, sesame, dairy*

roasted shio koji chicken thigh brushed with soy glaze, seasonal aemono, tsukemono and paired with tamagoyaki, miso soup, and multi-grain rice

4. Seasonal Teishoku 400

a monthly rotating set, including seasonal aemono, tsukemono, miso soup, and multi-grain rice

Add on

Ikura +100	Shio yaki Sawara +200	Shio koji chicken +150
Avocado Mash +80	Seasonal Fish +300	Ebi Katsu +130
Misozuke hamachi +250	Hamachi Kama +300	Tonkatsu +180

Appetizer

5. Nori Potato Wedges 150

**vegetarian, gluten-free – contains egg, dairy*

kombu-nori seasoning and nori aioli

6. Tuna Potato Mac Salad 180

**cereal, egg, fish, sesame, dairy, mustard*

potato salad folded with pasta, topped with confit tuna

7. Spinach-Feta Korokke 140

**vegetarian – contains cereal, egg, dairy, sesame*

potato korokke filled with spinach, negi and feta, yuzukosho mayo for dipping

8. Pork Curry Korokke 140

**cereal, soy, egg, fish, sesame, dairy*

potato korokke filled with pork and vegetable curry, kabayaki sauce for dipping



Appetizer

Salad

9. OKONOMI Chopped Salad 350

**gluten-free – contains dairy, mustard, egg, pork*

chicken, tomato, bacon, avocado, cheese on romaine lettuce
and aonori ranch dressing

10. Caesar Salad 260

**cereal, egg, dairy, sesame*

romaine lettuce, radicchio, fris  e, and zucchini topped with
breadcrumbs, dill, and Grana Padano

Smoked hamachi OR Grilled maitake – **vegetarian*

11. Goma  e Garden 240

**vegan, gluten-free – contains sesame*

seasonal vegetables paired with coarse sesame dressing

Add on

Ikura +100
Avocado Mash +80
Misozuke hamachi +250

Shio yaki Sawara +200
Shoyu Koji tofu +200
Seasonal Fish +300

Shio koji chicken +150
Salmon/Tuna Poke +180
Red Crab Salad +200

Salad



Toast & Sando

12. Confit Tuna Melt 290

**celery, cereal, soy, egg, fish, dairy, mustard*

miso butter brushed sourdough with confit tuna salad, Swiss cheese,
and Grana Padano, side of sweet potato chips

13. Ebi Katsu Sando 270

**cereal, soy, egg, shellfish, mustard*

sourdough with fried shrimp patty, green miso aioli, and baby carrot tsukemono

14. Smoked Sawara & Avocado Toast 300

**cereal, fish*

sourdough toast with smoked Spanish mackerel and mashed avocado

15. Snow Crab & Avocado Benedict 420

**cereal, egg, dairy, crustacean*

sourdough with snow crab salad, mashed avocado,
onsen egg, and yuzu hollandaise



Donburi

16. OKONOMI Breakfast Bowl 350

**cereal, soy, egg, fish, sesame, shellfish*

shio koji salmon, onsen egg, mashed avocado, cherry tomato, okaka,
and stewed kombu on multi-grain rice

17. Curry Rice 390

**cereal, soy, sesame*

Japanese vegetable curry, sauteed mustard greens,
and pickled carrot on multi-grain rice

Shio yaki sawara OR Shoyu koji tofu — **vegetarian*

18. Poke Bowl 290

**cereal, soy, fish, sesame*

raw fish seasoned with edamame, negi and
sweet soy, over multi-grain rice

Shio koji salmon OR Salted tuna loin

Add on

Ikura +100
Onsen egg +50
Okonomi Miso soup +50
Avocado Mash +80

Misozuke hamachi +250
Shio yaki Sawara +200
Seasonal Fish +300
Hamachi Kama +300

Tonkatsu +180
Shio koji chicken +150
Ebi Katsu +130
Salmon/Tuna Poke +180



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16

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Noodles

19. Tunakotsu Ramen 290

**cereal, soy, fish, sesame*

confit tuna, negi, mizuna, black pepper, yuzu kosho, and nori in tunakotsu broth

20. Bacon & Egg Mazemen 250

**cereal, egg, fish, sesame, pork*

chunky bacon, onsen egg, mustard greens, sweet soy,
bonito flakes, and black pepper

21. Salmon & Cheese Mazemen 270

**cereal, soy, dairy, sesame, fish*

cured shio koji salmon, camembert cream, sweet soy, okaka, and lemon zest

22. Spicy Tuna Mazemen 270

**cereal, soy, egg, fish, sesame*

confit tuna, pirikara paste, mustard greens, nori, togarashi, and onsen egg

Add on

Ikura +100
Onsen egg +50
Misozuke hamachi +250

Shio yaki Sawara +200
Seasonal Fish +300
Hamachi Kama +300

Tonkatsu +180
Shio koji chicken +150
Ebi Katsu + 130



Dessert

23. Almond Cake 250

**gluten-free – contains nuts, egg, dairy*

white chocolate cremeux, raspberry jam, crushed pistachios,
and extra virgin olive oil

24. Asian Pear Parfait 200

**cereal, egg, dairy*

Asian pear compote, chrysanthemum mochi,
cheesecake chunks, cookie crumble

25. Sobacha Brownie 160

**cereal, egg, dairy*

buckwheat & chocolate fudge brownie, pastry cream,
candied yuzu, black sesame



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Pastries

26. **Basque Cheesecake** 150

27. **Hojicha Basque Cheesecake** 180

28. **Strawberry Matcha Mousse Cake** 220

29. **Yuzu Bar with Amazake Meringue** 200

30. **Chocolate Chip Cookie** 120



OKONOMI Coffee

OKONOMI House Blend

Origin: Costa Rica Tarrazu SHB + Kenya Kangunu
Notes: Almond, Cinnamon, Brown Sugar, Sweet Bread, Pastry, Raisins, Olive Oil
Roast: Medium

Lorimer Blend

Origin: Guatemala Antigua SHB + Kenya Kangunu
Notes: Brown Sugar, Dark Chocolate, Walnut, Caramel, Coconut, Baked Bread, Raisins, Olive Oil
Roast: Dark

MIDORI

Origin: Colombia El Paraiso
Notes: Green Tea, Lemongrass, Syrup, Green Apple
Method: Double Anaerobic
Roast: Light—Medium

KIIRO

Origin: Kenya Muranga
Notes: Walnut, Mango, Cream, Milk
Method: Washed
Roast: Light

AKAI

Origin: Thai - Huai Nam Khun
Notes: Floral, Berries, Strawberry Jam, Tea-like
Method: Natural Anaerobic
Roast: Light - Medium

Beverage

Milk / Oat Milk • Large +20

Featured

Miso Caramel Sobacha	160
Kuromitsu Macchiato	160
Coconut Matcha	160

Coffee

Espresso	120
Americano	120
Macchiato	120
Cappuccino	120
Latte	120
Mocha	120

Single Origin Drip Coffee

AKAI	140
KIIRO	160
MIDORI	180

Beverage

Latte +20 • Large +20

Tea

Matcha	140
Decaf Matcha	140
Sparkling Matcha	140
Hojicha	140
Gyokuro shaded green tea	180
Sencha steamed and rolled green tea	140
Genmaicha roasted brown rice green tea	120
Sobacha roasted buckwheat tea	120

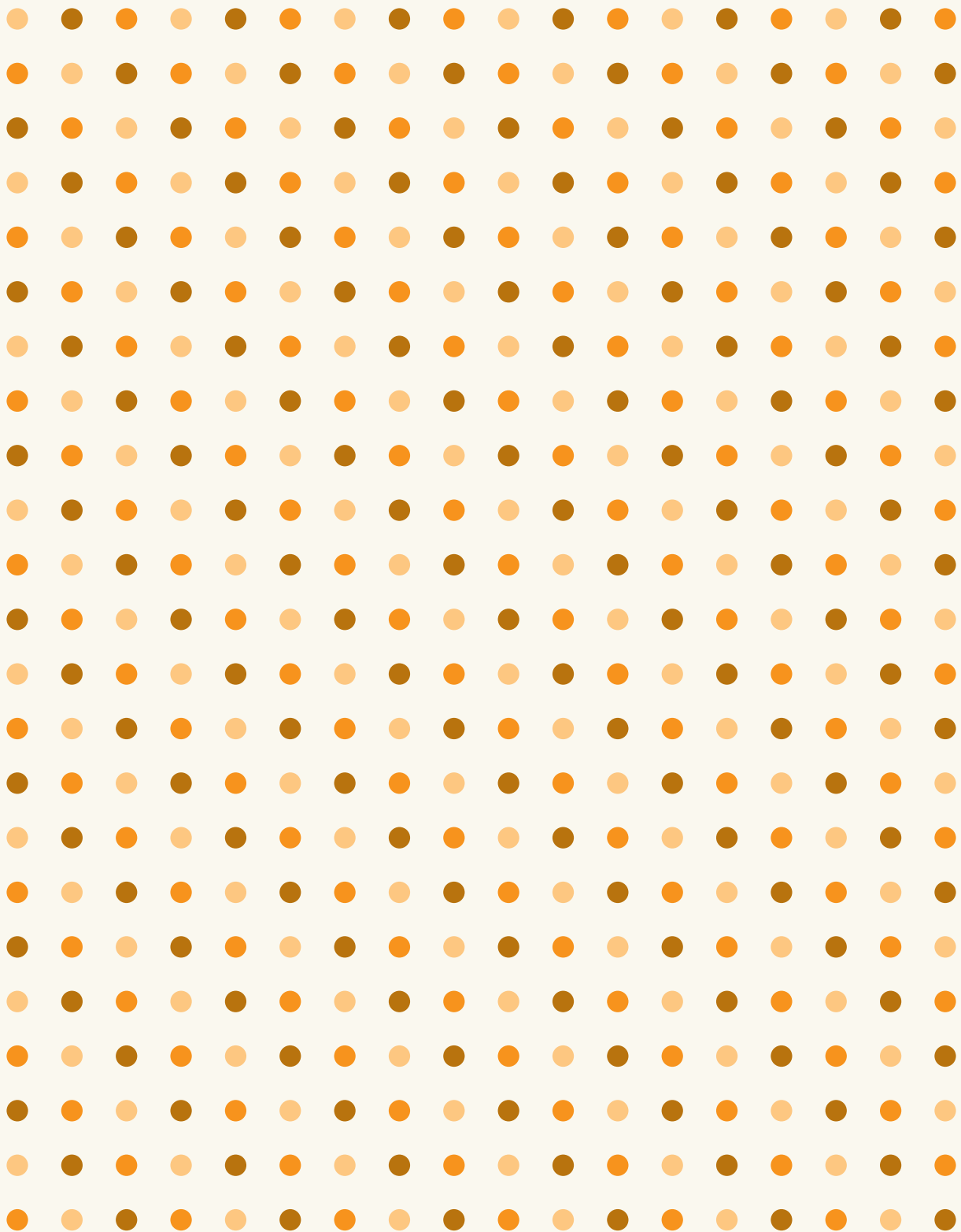
Specialty

Yuzu Honey (Fizz / Fresh)	140
Dark Chocolate 80.5%	140
Espresso Tonic	160
Yuzu Americano	160
Chocolate Hojicha Amazake	140
Sweet Potato Amazake	140
Coconut Water	120
Volvic Still Water	60
Perrier Sparkling Water	100

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