



mami

catering menu

OKONOMIYAKI \$8.5 (v) \$9.5 (bacon)

Savory pancake with cabbage, carrots, onion, beni shoga, katsuobushi, aonori & okonomi sauce

YAKISOBA \$8 (v) \$9 (bacon)

Grilled soba, mushrooms, bok choy, carrots, onions & beni shoga

YAKI-ONIGIRI \$4.5 / \$3.5 (v)

Grilled rice ball, pork miso filling, soy miso glaze, nori & scallion

Other filling options: Pickled eggplant (v); garlic mustard greens (v); sake beef; miso lamb; spicy salmon

KOBAYASHI DOG \$5

Grilled hot dog topped with okonomi sauce, nori, scallions, beni shoga & katsuobushi

NIKUMAN \$4.5

Steamed bun filled with pork sausage -ginger, cumin, garlic, onion, cabbage, and kewpie mayo

Other filling options: Yellow curry w/ carrots, potatoes & onions (v); tomato-jalapeno lamb; miso bbq beef

KUSHIYAKI \$2.5 - \$3.5

Grilled skewers w/ house glaze: chicken; lamb, beef, bacon wrapped enoki; miso eggplant (v); pork belly & asparagus

GYOZA \$6 / \$5 (v)

Grilled house made dumplings -pork w/ onion, carrots & cabbage or vegetarian

KOROKKE \$4

Fried potato croquette with broccoli, cheddar, bacon & tonkatsu drizzle

BEET SLAW \$5

Roasted beets, cabbage, carrots & creamy ponzu dressing

CUCUMBER DAIKON SALAD \$5

Chilled cucumbers, marinated daikon, wakame, scallions & miso vinaigrette

SWEETS:

YUZU LEMON TART \$5

MATCHA MOCHI CAKE \$3