



# RESTAURANT WEEK MENU

AUGUST 18th - 24th

\$55 per person *(before tax & gratuity)*

\$35 optional beverage pairing

## COURSE 1

### SHRIMP SCAMPI

butter / olive oil / garlic / chile de arbol / sake / parsley / aonori / side of grilled bread

*or*

### ‘HOAGIE’ SALAD

napa cabbage / radicchio / shishito pepper / pepperoni / cherry tomato / red onion /  
pane fritto / chickpeas / provolone / pepperoncino / shiso / black olives / red wine vinaigrette

**Pairing:** Hakutsuru Awa Yuki Sparkling Sake (2 oz)

## COURSE 2

### SPICY VODKA RIGATONI

sake-vodka tomato sauce / cream / parmesan / calabrian chili

*+ ADD MEATBALLS (3 pcs) for +6.00*

*or*

### PASTA ALA NORMA

tomato sauce / fried eggplant / ricotta salata / basil

*+ ADD BURRATA for +9.00*

**Pairing:** Le Tenute Solo Secco Lambrusco (3 oz)

## COURSE 3

### PIZZA ALLA MARINARA

umeboshi tomato sauce / fresh garlic / basil / olive oil / pecorino

*+ ADD ANCHOVIES for +4.00*

*or*

### SUMMER SQUASH PIZZA

yellow squash / zucchini / mascarpone / parmesan / brick cheese / oregano / lemon

*or*

### PEPPERONI PIZZA

umeboshi tomato sauce / pepperoni / brick cheese / pickled jalapeños

**Pairing:** Miller High Life Pony (7 oz btl)

## COURSE 4

### POACHED SUMMER PEACH

saffron / rose / whipped mascarpone cream / tart shell

**Pairing:** Harmino Bubbly Peach Moscato (3 oz)

*or*

### COCONUT GELATO

Suntory Toki whisky spritz / chocolate sauce

**Pairing:** Aumont Shuzo ‘Wildflowers’ Junmai (2 oz)

*A 20% gratuity is added to the check for parties of six or more.*

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness, especially if  
you have certain medical conditions. Please alert your server about  
any dietary or allergen concerns.

COCKTAILS

**CHUHAI** 14  
shochu / watermelon / pêche de vigne / lemon / sparkling water

**DRAFT COCKTAIL** 14  
Nardini 3 yr grappa / sloe gin / lemon / orange liqueur

**SESAME MARTINI** 15  
Malfy Italian gin / sesame infused shochu / Liquore Strega / dry vermouth / sesame oil

**EDEN** 15  
mezcal / Iwai whisky / orange / lime / ichimi

**FUNK LODGE** 15  
dark rum / miso-gochujang syrup / lime

**MOCHI SOUR** 16  
strawberry hibiscus gin / lemon / jasmine tea syrup / green tea shochu / pêche de vigne / egg white

**ESPRESSO MARTINI** 15  
Haku vodka / Ichiko Saiten shochu / coffee liqueur

**PAPER TIGER** 15  
Iwai Tradition whisky / Baltamaro Szechuan amaro / Dolin Rouge

**‘SAKE BOMB’ SHOOTER**  
5 (one each) / 25 (six each)  
Sapporo / sake bubble / ginger beer / Ango bitters

NOT-TAILS

ZERO-PROOF MOCKTAILS

**PEAR PRESSURE** 13  
Seedlip Spice 94 / Asian pear shrub / lemon / egg white

**ESPRESSO FAUXTINI** 12  
Lucana non-alcoholic amaro / Seedlip Spice 94 / vanilla

**MANGO NO. 5** 11  
oolong tea syrup / mango / lime / soda water

**PASSION AT THE DISCO!** 11  
passionfruit / vanilla / lime / orange bitters / tonic

**TONARI CHINOTTO** 9  
house made spiced citrus syrup / soda water

BEER

**DRAFT SAPPORO** 7 (single) / 30 (pitcher)  
Japanese rice lager

**DRAFT IPA** 8  
RaR Nanticoke Nectar - Cambridge, MD

**PERONI** 8  
Italian pale lager

**HITACHINO WHITE** 15  
Japanese witbier

**HITACHINO RED RICE** 15  
Japanese ale brewed with special red rice

**GOOD TIME BREWING IPA** 8  
non-alcoholic IPA (less than 0.5% ABV)

**ATHLETIC BREWING ‘UPSIDE DAWN’** 7  
non-alcoholic golden ale (less than 0.5% ABV)

**WINE WEDNESDAYS**  
50% off select wine bottles

Eligible bottles will be marked 'WW' on the menu .

Every Wednesday - 5 pm to close  
\*Promo requires purchase of dinner menu item\*

**SAKE SUNDAYS**  
30% off all sake bottles  
20% off all sake carafes (10 oz)

Every Sunday - 5 pm to close  
\*Promo requires purchase of dinner menu item\*

WHITE

**2024 COLLE CORVIANO TREBBIANO D’ABRUZZO-IT**  
refreshing ripe apples and peach notes end with gentle acidity  
11 glass / 45 bottle

**2023 BETTER HALF SAUVIGNON BLANC-NZ**  
dry / juicy / punchy / zesty / citrusy  
12 glass / 50 bottle

**2023 DE WETSHOF ‘LIMESTONE HILL’, CHARDONNAY-ZA**  
unwooded / rich complexity / grapefruit / ripe peaches / green apples / nutty  
14 glass / 58 bottle

**2023 GIRLAN PINOT GRIGIO-IT**  
light / crisp / dry / aromas of lemon, green apple, and blossom  
14 glass / 58 bottle 'WW'

ROSÉ / ORANGE

**2022 CASTELLO DI TITIGNANO PINOT NERO ROSÉ-IT**  
bone dry / medium-bodied / spring berries / earthy  
12 glass / 50 bottle 'WW'

**2021 OLIVIER CAZENAVE ‘BEL A CIAO’-FR**  
organic orange wine / fresh / complex / tangerine / wildflowers / tropical & citrus fruits / spices  
14 glass / 58 bottle

LAMBRUSCO

**N.V. ‘I QUERCIOLI’ DOLCE LAMBRUSCO-IT**  
semi-sweet / fresh / vivacious / delicate notes of violet  
12 glass / 50 bottle

**2022 ‘LE TENUTE SOLO’ SECCO LAMBRUSCO-IT**  
dry / fruity / round / lively / ripe black fruits  
14 glass / 56 bottle

RED

**2020 FALESCO VITIANO TUSCAN RED BLEND- IT**  
medium-body / rich / dark fruit & baking spice  
11 glass / 45 bottle

**2022 KING ESTATE ‘INSCRIPTION’, PINOT NOIR- WILLAMETTE VALLEY**  
medium-body / vibrant / dark stone fruits / toasty oak  
15 glass / 62 bottle 'WW'

**2021 BRANCAIA TUSCAN RED BLEND-IT**  
medium-body / creamy tannins / juicy / red fruit  
15 glass / 62 bottle

**2021 ‘TEXTBOOK’, CABERNET SAUVIGNON- NAPA VALLEY**  
full-body / rich texture / juicy black cherries / raspberry / milk chocolate  
16 glass / 66 bottle 'WW'

**2019 LOUIS MARTINI CABERNET SAUVIGNON- NAPA VALLEY**  
medium-body / dark cherry / earthy / black currants / hints of licorice  
123 bottle

BUBBLY

**N.V. BISOL ‘JEIO’ BRUT PROSECCO D.O.C.-IT**  
dry / refreshing / citrus fruit / spiced pear  
12 glass / 50 bottle 'WW'

SAKE

4 oz glass / 10 oz carafe

**HAKUTSURU CHIKA CUP**  
smooth / refreshing / light bodied / slightly dry  
12 (200ml cup)

**HAKUTSURU AWA YUKI SPARKLING SAKE**  
light / fizzy / mildly sweet / hints of cucumber, marshmallow, and peach / perfect treat for the summer heat  
25 (300ml bottle)

**KAMOIZUMI ‘SUMMER SNOW’ NIGORI GINJO**  
coarsely filtered / creamy / voluptuous / melon / cotton candy  
14 (glass) / 37 (carafe) / 65 (500ml bottle)

**AUMONT SHUZO ‘WILDFLOWERS’ JUNMAI**  
complex / sweet / balanced acidity / lychee / apple / strawberry  
14 (glass) / 37 (carafe) / 65 (500ml bottle)

**RYUJIN ‘OZE X ROSÉ’ JUNMAI DAIGINJO**  
sweet / tart / wild strawberries  
18 (glass) / 43 (carafe) / 110 (720ml bottle)

**SUIGEI TOKUBETSU ‘DRUNKEN WHALE’ JUNMAI**  
dry / crisp / clean / fennel / hops / unripe strawberry  
15 (glass) / 35 (carafe) / 74 (720ml bottle)

UMESHU / LIQUEUR

**CHOYA EXCELLENT**  
Japanese plum liqueur made with French brandy  
Try it with a splash of club soda & a lemon twist.  
11 (2 oz pour)

**HAKUTSURU JUICY YUZU LIQUEUR**  
Made with 100% Japanese yuzu. Complex bitterness balanced with subtle sweetness. Great as an aperitif on the rocks or with a splash of club soda.  
11 (2 oz pour)

SOFT DRINKS, ETC.

**TONARI ICED TEA** 5  
tropical green tea / lightly sweetened / lemon

**YUZU LEMONADE** 5

**TIGER WOODS** 6  
half iced tea + half lemonade

**HOUSEMADE GINGER BEER** 6

**BOTTLED MINERAL WATER (1-LITER)** 10  
S.Pellegrino Sparkling or Acqua Panna Still

**CLUB SODA** 3

**MEXICAN COKE** 6

**MEXICAN SPRITE** 6

**DIET COKE** 3

# TONARI RESTAURANT WEEK MENU

## ALLERGEN & VEGETARIAN GUIDE

### COURSE 1

#### SHRIMP SCAMPI

butter / olive oil / chili de arbol / garlic / sake / parsley / aonori / side of grilled bread

**ALLERGEN INFO:** **gluten-free** (omit grilled bread) / **shellfish** / **dairy** / **garlic**

#### ‘HOAGIE’ SALAD

napa cabbage / radicchio / shishito pepper / pepperoni / cherry tomato / red onion / pane fritto / chickpeas / provolone / pepperoncino / shiso / black olives / red wine vinaigrette

**ALLERGEN INFO:** **gluten-free** (omit pane fritto) / **onion** / **garlic** / **pork & beef** (can omit pepperoni)

**VEGETARIAN** (omit pepperoni)

**VEGAN** (omit pepperoni) (sub dressing - vinaigrette contains honey)

### COURSE 2

#### SPICY VODKA RIGATONI

sake-vodka tomato sauce / cream / parmesan / calabrian chili

**ALLERGEN INFO:** **gluten-free** (sub GF pasta) / **egg** (sub GF pasta) / **dairy** / **garlic**

**VEGETARIAN**

→ **ADD MEATBALLS** (contains beef, egg, gluten) for +6.00

#### PASTA ALA NORMA

spaghetti / tomato sauce / fried eggplant / ricotta salata / basil

**ALLERGEN INFO:** **gluten-free** (sub GF pasta) / **egg** (sub GF pasta) / **dairy** / **onion**

**VEGETARIAN**

#### VEGAN PASTA

rice based pasta / tomato & herb sauce

**ALLERGEN INFO:** **gluten-free & egg-free** / **onion** / **garlic**

**VEGETARIAN & VEGAN**

### COURSE 3

#### PIZZA ALLA MARINARA

umeboshi tomato sauce / fresh garlic / basil / olive oil / pecorino

**ALLERGEN INFO:** **gluten-free** (sub GF crust) / **dairy** (can omit pecorino) / **garlic** / **onion**

**VEGETARIAN**

**VEGAN** (omit pecorino)

#### SUMMER SQUASH PIZZA

yellow squash / zucchini / mascarpone / parmesan / brick cheese / oregano / lemon

**ALLERGEN INFO:** **gluten-free** (sub GF crust) / **dairy**

**VEGETARIAN**

**VEGAN** (omit parmesan & mascarpone) (sub vegan cheese for +4.00)

#### PEPPERONI PIZZA

umeboshi tomato sauce / pepperoni / brick cheese / pickled jalapeños

**ALLERGEN INFO:** **gluten** / **dairy** / **garlic** / **onion** / **beef** / **pork**

### COURSE 4

#### POACHED SUMMER PEACH

saffron / rose / whipped mascarpone cream / tart shell

**ALLERGEN INFO:** **gluten** / **dairy** / **stone fruit**

**VEGETARIAN**

#### COCONUT GELATO

Suntory Toki whisky spritz / chocolate sauce

**ALLERGEN INFO:** **dairy** / **caffeine** / **alcohol** (can omit whisky spritz)

**VEGETARIAN**

#### VEGAN DESSERT OPTION

Available upon request.