



FIRST SUNDAY OF EVERY MONTH

5 pm to 8 pm

Welcome to the Wafu Cheesesteak pop-up at Tonari. Created by Chef & Owner, Katsuya Fukushima. A simple, no-frills menu that features his version of the classic American sandwich born straight outta Philly with a Japanese twist.



### THE BREAD

Philly-style roll  
by Lyon bakery



### THE MEAT

beef & onion braised in  
dashi, kombu, shoyu, & mirin



### THE CHEESE

Kraft cheese spread  
creamy, mild, & savory  
Akin to nacho cheese sauce

## CHOOSE YOUR SANDWICH

"TO CHEESE OR NOT TO CHEESE, THAT IS THE QUESTION..."

### CHEESESTEAK 18

the bread, the meat, the cheese, and kewpie mayo

チーズステーキ

### STEAK (no cheese) 16

the bread, the meat, kewpie mayo

ステーキ (チーズなし)

## EXTRAS FOR YOUR SANDWICH

'OPTIONAL, BUT HIGHLY RECOMMENDED'

### FRIED SHISHITO PEPPERS 1

### WHITE SAUCE 1

Kewpie & Duke's mayo, garlic, lemon

### SOUBISE SAUCE 1

slow cooked creamy onion & rice sauce

### SNOW ONIONS 1.50

sliced raw vidalia onions in a tangy & sweet white sauce

### BEEF AU JUS .75

A side of light, but intensely flavorful gravy to enjoy  
your sandwich 'French dip' style.

### ADD EXTRA MEAT 4

For those who want it extra 'beefy'.

## WANT FRIES WITH THAT?

'OF COURSE YOU DO'

### NORI FRIES 6

seasoned with seaweed powder & salt

### S&B CURRY FRIES 6

seasoned with Japanese curry powder & salt

### PLAIN FRIES 5.50

+ add cheese sauce to fries for \$1

## DOG & DONBURI

'WHEN YOU'RE CRAVING SOMETHING ELSE'

### NIMAN RANCH ALL-BEEF HOT DOG 7

+ add cheese sauce for \$1

+ add cheese sauce & buttered kimchi for \$2

### GYUDON DONBURI 15

beef & onion rice bowl, parmesan, side of kimchi

+ add onsen egg for \$2

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 our team about any dietary or allergen concerns.



## DRINKS

### COCKTAILS

#### SEASONAL CHUHAI 14

barley shochu, apple liqueur, apple cider syrup, lemon, tonic water

#### SESAME MARTINI 15

Malfy Italian gin, sesame infused barley shochu, Liqueore Strega, dry vermouth, sesame oil drops

#### FERRARI SHOT 6

Campari & Fernet-Branca

### NOT-TAILS

'ZERO-PROOF BY DESIGN'

#### PASSION AT THE DISCO! 11

passionfruit, vanilla, lime, tonic water

#### MANGO NO. 5 11

mango, oolong tea syrup, lime, club soda

### WINE

#### VITIANO TUSCAN RED BLEND 7

#### FOREVER SUMMER ROSÉ 7

#### CORVIANO TREBBIANO WHITE 7

#### '1928' PROSECCO 7

### SAKE / LIQUEUR

#### SHO CHIKU BAI JUNMAI SAKE 13 (10 oz)

served hot or cold

#### HAKUTSURU CHIKA CUP SAKE 14 (200 ml)

smooth, refreshing, light, and slightly dry

#### CHOYA EXCELLENT UMESHU 10 (2 oz)

Japanese plum liqueur made with French brandy

Try it with a splash of club soda and lemon twist

#### HAKUTSURU JUICY YUZU LIQUEUR 9 (2 oz)

Made with 100% Japanese yuzu.

Try it with a splash of club soda and lemon twist

### BEER

#### DRAFT SAPPORO

5 (single) / 23 (pitcher)

Japanese rice lager

#### DRAFT IPA 6

RaR Nanticoke Nectar - Cambridge, MD

#### BEER & SHOT COMBO 9

Draft Sapporo + shot of house spirit  
vodka, whiskey, tequila, sake, or amaro

#### PERONI 7

Italian pale lager

#### HOKKAIDO MELON ALE 14

Exotic fruit beer, characterized by sweet overtones of honeydew & cantaloupe

#### ATHLETIC 'UPSIDE DAWN' 7

Non-alcoholic golden ale (less than 0.5% ABV)

### NON-ALCOHOLIC

#### TONARI ICED TEA 5

tropical green tea, lightly sweetened, lemon

#### YUZU LEMONADE 5

#### TIGER WOODS 6

half iced tea + half yuzu lemonade

#### HOUSEMADE GINGER BEER 6

#### MEXICAN COKE 6

#### MEXICAN SPRITE 6

#### DIET COKE 3

#### CLUB SODA 3