



ステーキキング
KING OF SUTĒKI
POP-UP



FIRST MONDAY 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 simmered in mildly sweet dashi, kombu, shoyu, and mirin

CHOOSE YOUR SANDO

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

ステーキ (チーズなし)

STEAK (no cheese) 15.00

Philly-style roll, simmered beef & onion, with Kewpie mayo

チーズステーキ

CHEESESTEAK 17.00

Philly-style roll, simmered beef & onion, Kewpie mayo, special whiz

ADD-ONS FOR YOUR SANDO

OPTIONAL, BUT HIGHLY RECOMMEND

FRIED SHISHITO PEPPERS 1.00

WHITE SAUCE 1.00

Kewpie mayo, Duke's mayo, garlic, lemon

SOUBISE SAUCE 1.00

slow cooked creamy onion & rice sauce

SNOW ONIONS 1.50

sliced raw vidalia onions in a tangy & sweet white sauce

BEEF AU JUS 1.00

served on the side for dunking and dipping

EXTRA BEEF 4.00

YOU WANT FRIES WITH THAT?

NORI FRIES 6.00

fries seasoned with seaweed powder & salt

ADD CHEEZ WHIZ FOR \$1.00

S&B CURRY FRIES 6.00

fries seasoned with Japanese curry powder & salt

ADD CHEEZ WHIZ FOR \$1.00

PLAIN FRIES 5.50

For the purists.

ADD CHEEZ WHIZ FOR \$1.00

DOG & DONBURI

NIMAN RANCH ALL-BEEF HOT DOG 7.00

ADD CHEEZ WHIZ FOR \$1.00

ADD CHEEZ WHIZ & BUTTERED KIMCHI FOR \$2.00

GYUDON DONBURI 15.00

beef & onion rice bowl, parmesan, side of kimchi

ADD AN ONSEN EGG FOR \$2.00

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.



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DRINKS

COCKTAILS

DRAFT CHUHAI 14

shochu / melon / lemon / sparkling water

MICHELADA 12

Sapporo / tomato brine / tomato juice / lime /
chili tincture / celery bitters / ichimi nori rim

PEPPERPICKLEBACK 10.00

Whiskey shot & cherry pepper juice bubble sphere

FERRARI SHOT 6.00

Campari / Fernet-Branca

NOT-TAILS

ESPRESSO FAUX-TINI 13

Lucana non-alcoholic amaro / Seedlip Spice / vanilla

MANGO NO. 5 11

oolong tea syrup / mango / lime / club soda

TONARI CHINOTTO 6

housemade spiced citrus syrup / club soda

WINES BY THE GLASS

VITIANO TUSCAN RED BLEND 7

FOREVER SUMMER ROSÉ 7

CORVIANO TREBBIANO WHITE 7

1928 PROSECCO 7

SAKE & UMESHU

SHO CHIKU BAI SAKE 13 (10 oz carafe)

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

CHOYA EXCELLENT UMESHU 11 (3 oz pour)
Japanese plum liqueur made with French brandy
Try it with a splash of club soda & lemon twist!

BEER

DRAFT SAPPORO 5 (single) / 25 (pitcher)
crisp, balanced, smooth rice lager

DRAFT IPA 6

RaR Nanticoke Nectar (Cambridge, MD)

HITACHINO WHITE ALE 12

Japanese witbier

HITACHINO RED RICE 12

Japanese ale brewed with red rice

PERONI 8

Italian Pale Lager

BEER & SHOT COMBO 9

Draft Sapporo + Choice of Shot:

Vodka (Wheatley)
Whiskey (Paddy's Irish)
Tequila (Hornitos Plata)
Sake (Sho Chiku Bai)
Amaro (Cardamaro)

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)

NON-ALCOHOLIC

TONARI ICED TEA 5

tropical green tea / lightly sweetened / lemon

YUZU LEMONADE 5

TIGER WOODS 6

50/50 iced tea & lemonade

HOUSEMADE GINGER BEER 6

STRAWBERRY OAT MILK 6

MEXICAN COKE 6

MEXICAN SPRITE 6

DIET COKE 3