



LOLA 41
GLOBAL BISTRO



KYOTO, JAPAN - 35.0116° N, 135.7681° E

A global menu - collected, not constructed. Every dish tells a story.
Every bite recalls a place worth returning to.

SMALL PLATES

\$12	EDAMAME SMOKED SEA SALT, TOGARASHI	\$26	CANTONESE CHICKEN LETTUCE CUPS BOSTON BIBB LETTUCE, GARLIC, GINGER, SWEET SOY, PICKLED MARKET VEGETABLES, TOASTED SESAME, FRESNO CHILI, MICRO CILANTRO
\$12	MISO SOUP WHITE MISO, TOFU, SCALLION FUERU WAKAME		
\$26	CRAB RANGOON CREAM CHEESE, SCALLION, SESAME OIL, SERRANO SWEET CHILI	\$33	WAGYU BEEF TARTARE HAND-CHOPPED WAGYU, PICKLED MUSHROOMS, CORNICHON, SMOKED OLIVE OIL, BLACK GARLIC AIOLI, GRANA PADANO, CALABRIAN CHILI CRACKER
\$26	SPANISH GARLIC SHRIMP RED SHRIMP, GARLIC, ARBOL CHILI, GRILLED CROSTINI	\$23	MEDITERRANEAN CHOPPED SALAD CHOPPED ROMAINE, KALAMATA OLIVES, MARINATED FETA, HEIRLOOM TOMATOES, PICKLED RED ONIONS, CRISPY CHICKPEAS, CUCUMBER, AND HERB VINAIGRETTE
\$29	GRILLED OCTOPUS PRESERVED LEMON AND MINT GREMOLATA, CONFIT MARBLE POTATOES, NDUJA VINAIGRETTE		
\$26	SZECHUAN BABY BACK RIBS SRIRACHA HOISIN, SCALLION, SESAME SEED, FRESNO CHILI, MICRO CILANTRO	\$24	GARDEN CAESAR SALAD ROMAINE, KALE, ARUGULA, CRISPY ARTICHOKE HEART, FRENCH Brioche CROUTON, TOASTED PINE NUT, PECORINO, PEPPERCORN CAESAR VINAIGRETTE

LARGE PLATES

\$32	THAI CHICKEN CRUNCH SALAD SHAVED KALE, CARROT & CABBAGE, MINT, CILANTRO, CITRUS SEGMENTS, TOASTED PEANUT, SESAME, FRESNO CHILI, SCALLION, PEANUT VINAIGRETTE	\$29	MACARONI & CHEESE HAVARTI, GRANA PADANO, SWISS, MASCARPONE, TOASTED BREAD CRUMBS
\$46	GRILLED SALMON LO MEIN WATER CHESTNUTS, SNOW PEAS, BROCCOLI, CARROT, BELL PEPPER, CILANTRO	\$36	KOREAN BEEF BULGOGI FRESH EGG NOODLES, CHINESE BROCCOLI, GOCHUJANG, SWEET SOY, CRISPY GARLIC, CHILI THREADS, MICRO CILANTRO
\$52	WHITE MISO HALIBUT YUZU MISO GLAZE, OKINAWA SWEET POTATO PUREE, MANGO SAKE BUTTER, CHARRED SHISHITO PEPPERS, PEA SHOOTS	\$30	THE LOLA BURGER WHITE CHEDDAR CHEESE, RED ONION COMPOTE, FOIE GRAS SAUCE, ENGLISH MUFFIN
\$56	INDOCHINE FRIED RICE WOK-SEARED SHRIMP & CRAB, MANGO-CHILI DRIZZLE, EGG, CRISPY CHILI, BEAN SPROUTS, SNOW PEAS, MINT, SCALLION, CILANTRO	\$35	TOKYO TUNA BURGER WASABI MAYO, SUNOMONO RELISH, SOY-GINGER SAUCE, ENGLISH MUFFIN
		\$57	WAGYU STEAK FRITES 10 OZ WAGYU NEW YORK STRIP, BLACK GARLIC TRUFFLE BUTTER, PECORINO TRUFFLE FRITES

\$125

LOLA PEKING DUCK

(\$SERVES 2; PLEASE ALLOW UP TO 45 MINUTES FOR PREPARATION)

CUCUMBER, SCALLION, PICKLED VEGETABLE, ORANGE SPICED HOISIN, BAO BUNS

SIDES

\$15	MACARONI & CHEESE HAVARTI, GRANA PADANO, JARLSBERG, MASCARPONE, TOASTED BREADCRUMB	\$12	PECORINO TRUFFLE FRIES SHOESTRING FRIES, TRUFFLE OIL, PARMESAN, AND PARSLEY
\$12	WOK'D MARKET GREENS GARLIC, SESAME, AND A TOUCH OF SOY	\$10	JASMINE RICE SEASONED SHORT GRAIN, WARM AND FLUFFY
\$12	AEGEAN LEMON POTATOES LEMON, OREGANO, AND OLIVE OIL		

SUSHI STARTERS

\$27	TUNA CRISPY RICE CRISPED SUSHI RICE, SPICY TUNA TARTARE, TRUFFLE BUTTER, SERRANO CHILI	\$30	TRUFFLE SCALLOP CRUDO YUZU TRUFFLE SOY, TRUFFLE AIOLI, KIMCHI FURIKAKE, CHIVE
\$30	PACIFIC POKE NACHOS TUNA, SALMON, RED WAKAME, AVOCADO, EEL REDUCTION, SHISO AIOLI, CRISP WONTON CHIPS	\$38	A5 BEEF TATAKI CITRUS SOY, CHARRED BABY HEIRLOOM TOMATO, SCALLION, SESAME CRUNCH
\$26	YELLOWTAIL CRUDO THIN-SLICED HAMACHI, SERRANO, SRIRACHA, CITRUS PONZO, MICRO CILANTRO		

SPECIALTY ROLLS

\$30	CHIRASHI MAKI TUNA, SALMON, YELLOWTAIL, SHISO, CUCUMBER, YUZU AVOCADO, TOPPED WITH CITRUS AIOLI, SALMON ROE	\$28	ANATA SPICY TUNA, CUCUMBER, TEMPURA CRUNCHY, SHISO, TOPPED WITH TUNA, WASABI AIOLI
\$26	HOKA SAKE YELLOWTAIL, AVOCADO, TOPPED WITH TORCHED SALMON, EEL SAUCE, SCALLIONS	\$30	HONSHU TUNA, CUCUMBER, AVOCADO TOPPED WITH YELLOWTAIL, TOGARASHI, SERRANO, POKE SAUCE
\$32	YUTAKA BARBECUE EEL, CRAB, TOPPED WITH AVOCADO, SPICY MAYO, EEL SAUCE, CRISPY RICE PEARLS	\$29	SNOWY MOUNTAIN SHRIMP TEMPURA, AVOCADO, MANGO, TOPPED WITH SPICY KANI SALAD, YUZU AIOLI, TEMPURA CRUNCHIES
\$28	MARUKO AVOCADO, SHRIMP TEMPURA, TOPPED WITH SPICY TUNA, SPICY MAYO, EEL SAUCE	\$26	CAPT'N JOSE SPICY SALMON, CUCUMBER, TOPPED WITH SALMON, KIWI, BLACK TOBIKO, SESAME AJI MIRIN AIOLI
\$27	ASAHI SPICY SALMON, AVOCADO, TEMPURA CRUNCHY, TOPPED WITH TUNA, SALMON, WASABI MAYO	\$34	SPICY SCALLOP HOKKAIDO SCALLOP, SPICY MAYO, GRILLED BELL PEPPER, ROMAINE HEART, SHISHO, PICKLED RADISH

CLASSIC ROLLS

\$23	CALIFORNIA KANI KAMA, AVOCADO, CUCUMBER, SESAME SEEDS	\$26	DYNAMITE YELLOWTAIL, SCALLIONS, SRIRACHA, TOPPED WITH SPICY MAYO, FURIKAKE
\$25	SHRIMP TEMPURA SWEET OR SPICY, AVOCADO, SESAME SEEDS	\$27	RAINBOW KANI KAMA, AVOCADO, CUCUMBER, TOPPED WITH TUNA, SALMON, YELLOWTAIL
\$25	SPICY TUNA OR SPICY SALMON SCALLIONS, SPICY MAYO		

TRADITIONAL ROLLS (ROLL/HANDROLL)

SALMON \$20	YELLOWTAIL AND SCALLION \$22	CUCUMBER \$13
TUNA \$21		AVOCADO \$14

NIGIRI & SASHIMI

SALMON \$18 / \$22	SHRIMP \$17 / \$21	FLYING FISH ROE \$17 / \$20
TUNA \$19 / \$23	EEL \$18 / \$22	SALMON ROE \$17 / \$21
YELLOWTAIL \$18 / \$22		

THE FINE PRINT

*Consuming raw or undercooked seafood may increase the risk of foodborne illness.
Please inform your server of any food allergies in your party before placing your order.
A 20% gratuity will be added to parties of 6 or more.