



BAR MENU



BEER

By the Glass or Pitcher

Sapporo	6/18
Three Taverns Ukiyo	7/21
Creature Comforts Tropicalia IPA	7/21
Rotating Taps	7/21
Original Sin Black Widow Cider	

Bottles & Cans

Forster's Lager 750ml	7
Peroni Nastro Azzurro	6
Pilsner Urquell	6
Original Sin Hard Apple Cider	7
Guinness Draught Stout	8
Creature Comforts Classic City Lager	6
Oskar Blues Mama's Little Yella Pils	7
Anchor Porter	7
Three Taverns Night on Ponce IPA	7
Oskar Blues Mutant X IPA	7
Stone Amazingly Hazy IPA	7
Monday Night Slap Fight IPA	7
Hitachino Nest White Ale	10
Makku Makgeolli Korean rice beer	7
Koji Gold Japanese Style Lager	7

SAKE

Koji House Junmai Sake	8/33
Hana Fuji Apple (750ml)	9/35
Drunken Whale (720ml)	55
Born Gold Muroka J.D. (720ml)	56
Amabuki J.G. Sunflower (720ml)	65
Homare Yuzushu Junmai (720ml)	48
Kizakura, Hana J.G. (720ml)	36
Akashi-Tai Honjozo (300ml)	29
Akashi-Tai Daiginjo (300ml)	33
Sacred Mist Nigori (300 ml)	29
Kukai Mango Nigori (300 ml)	25
Shibata Pink Nigori (200 ml)	26
Homare Strawberry Nigori (300ml)	27
Asahi Shuzo Dassai 39 (300ml)	45

COCKTAILS

Turn Up the Beet	12
Japanese vodka, blood orange, beet, ginger	
TKO (undiscovered Korean Boy Band)	12
lychee, aperol, hibiscus, lemon, sparkling wine	
Fancy Schmancy Sangria	12
cab, sake, Chambord, lychee, lemon, blackberry	
The Secret Garden	12
Elderflower, guava, lemon, violet (flower), sparkl	
Tequilla Honeybee	13
Tequilla, mezcal, honey, lemon, angostura	
Traditional Asian Medicine	13
Japanese whisky, scotch, lemon, honey, ginger	
Japanese Old Fashioned	13
Japanese whisky, angostura, orange, cherry	
Smoking Serrano	14
Mezcal, blackberry, lime, triple sec	
Corner Office (Sake Manhattan)	13
sake, bourbon, sweet vermouth, maraschino liqueur, peychaud & angostura bitters	

WINE

Santa Marina, Prosecco, Italy	9/34
Ruffino Prosecco Rose, Italy	11
Luc Belaire Sparkling Rose, France	45
The Beach Rose, France	39
Leitz Eins Zwei Dry Rheingau Riesling	
Trocken, Germany	11/39
Iris Vineyards, Pinot Gris, OR	37
Els Vinverons Lluerna Xarello, Spain	34
Bread & Butter Chardonnay, CA	10/37
Alias, Pinot Noir, CA	10/37
Chop Shop, Cabernet Sauv, CA	11/39

A Salaryman refers to a Japanese white-collar worker who shows intense loyalty to their company. Salarymen are expected to work long hours, participate in after-work leisure activities such as drinking, singing karaoke with colleagues, and to value work over all else.

BE A GOOD SALARYMAN. WORK LESS. ENJOY FRIENDS AND FAMILY MORE



HOT MENU

STARTERS

- GRILLED KOREAN STREET CORN (V)** 11
Cotija Cheese, Spicy Mayo, Togarashi
- CRISPY & THIN OKRA FRIES (V)** 10
Togarashi, Furikake, Side Spicy Mayo
- ROCK SHRIMP TEMPURA** 14
spicy mayo, honey
- PORK & CHICKEN GYOZA** 8.5
6 dumplings, pan fried or steamed
- BO SSAM (LETTUCE WRAPS)** 12
pork belly, kimchi radish, ssamjang
- JAPANESE KARAAGE**
(Boneless Fried Chicken) 9.5
side of teriyaki sauce or soy garlic
- KOREAN FRIED CHICKEN WINGS.** 12.5
double fried, sweet, sticky, slightly spicy
- SOY GARLIC FRIED CHICKEN WINGS** 12.5
double fried, sweet, sticky, garlicky
- KOREAN BULGOGI POUTINE** 15.25
fries; cheese, kimchi, bulgogi beef, gravy
- CRISPY BRUSSEL SPROUTS (V)** 9
gochujang vinaigrette, bread crumbs
- KIMCHI FRIED RICE** 7
mozz, onion, gochu mayo, bread crumbs
- PORK BELLY STEAMED BUNS (2)** 11
pickled onions, PECAN sugar, cilantro
- BULGOGI BEEF STEAMED BUNS (2)** 11
sautéed onions, scallion, gochujang sauce
- KOREAN FRIED CHICKEN BUNS (2)** 11
sweet, sticky, slightly spicy, pickles

ENTREES

- BIBIMBOP ("MIXED RICE") *** 18.5
served with lots of veg, poached egg & spicy sauce; bulgogi beef or mushrooms or Impossible plant based meat (\$+2)
- POKE RICE BOWL*** 18
raw salmon, tuna, veggies, spicy & sesame sauces

NOODLES

- TONKOTSU (ADD 1 FOR SPICY) *** 15.5
creamy pork bone broth, pork belly, shoyu tamago egg, bamboo shoots
- SPICY BEEF RAMEN *** 16
bulgogi, shoyu tamago egg, kimchi, bean sprouts, korean chili paste
- CHICKEN TOKYO SHOYU *** 15
light soy sauce broth, grilled chicken, cabbage, shoyu tamago egg, bonito
- HANGOVER RAMEN *** 16
pork belly, kimchi, poached egg, SPICY broth, black garlic
- ~ Sub GF millet & brown rice noodles 1
~ Sub GF Impossible plant based meat 2
+Shoyu Egg 3 +Broccoli 3 +Corn 3
+Bamboo 4 +Mushrooms 4 +Pork 3
+Broth 3 +Noodles 3
- YAKISOBA** 15
classic stir fry noodle dish, pork belly, cabbage, onions, pickled ginger

SANDWICHES

- SALARYMAN WAGYU BURGER *** 19.5
8oz wagyu patty, boursin cheese, crispy prosciutto, arugula, port wine onion jam
- THE BOSS WAGYU BURGER *** 26
1 pound of wagyu beef, 2 patties, boursin cheese, crispy prosciutto, arugula, port onion jam, brioche bun
- THE BIG KIM** 14.5
two all beef patties, special sauce (kimchi mayo), lettuce, cheese, pickles, onions on a sesame seed bun; substitute Impossible plant based patties +\$2
- FRIED CHICKEN** 14
chicken thigh, gochujang, sesame aioli, pickles, parmesan, lettuce
- Served w/ Fries OR Spicy broccoli salad

SIDES

- Napa Cabbage Kimchi (~ shellfish) 3
Pickled Yellow Radish (V, GF) 3
Pickled White Radish (V, GF) 3
Steamed White Rice (V, GF) 3

V = Vegetarian, GF = Gluten Free Friendly; we use gochujang and miso which contain gluten so consult your server with specific questions.

Salaryman is a peanut and tree nut free restaurant.

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS