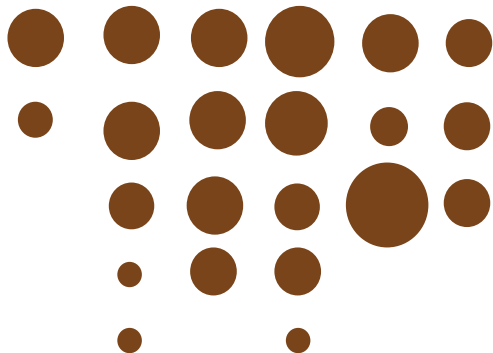




50 HAGIWARA TEA GARDEN DR., SF, CA 94118

**HOT FOOD  
GRAB & GO  
SNACKS  
WINE  
BEER**



**3 / \$15**

CHOOSE ANY THREE SMALL PLATES:

**PARMA DE PROSCIUTTO** mozzarella cheese, kumquat jam, spiced walnuts, port

**GILROY FENNEL SOUP** applewood smoked bacon, sherry, tarragon

**HAND-CUT FRENCH FRIES** thyme sea salt, pink peppercorn remoulade

**HEARTS OF ROMAINE** caesar, blue cheese, honey roasted bosc pears, croutons

**WILD BAY SHRIMP SALAD** grapefruit vinaigrette, hass avocado, shaved fennel

**P. E. I. MUSSELS** napa chardonnay, roasted tomatoes, fines herb, garlic crostini

**CALIFORNIA DUNGENESS CRAB** lime, mango, baby cilantro, grilled flatbread

**SEARED AHITUNA** sesame sticky rice, charred baby bok choy, kasu, ginger

**3 CHEESE TORTELLINI** roasted fulton farms chicken, pesto, sun dried tomatoes, lemon

**DUCK & APRICOT SAUSAGE** fingerling potatoes, endive, sonoma sage

**YO-YO CHEESEBURGER** american cheese, lettuce, tomato, red onion jam

**BRAISED BEEF SHORT RIB** pinot & tomato gravy, fava beans, rosemary potatoes

**LAMB KEBAB** cucumber-mint yogurt, classic tabouleh, curried pita chips

**LOCAL MUSHROOM RAGU** white corn polenta, sprouts, quail egg, truffle oil

**VEGETABLE MANICOTTI** eggplant, roasted asparagus, provolone, basil marinara

**CHILDREN'S MENU**

**KID'S PASTA** curly noodles, roma tomato sauce, parmesan **7**

**HOT DOG** ¼ pound all beef, panorama bun, cole slaw, chips **8.5**

**MAC & CHEESE** curly noodles, orange cheddar cheese, berkeley milk **7.5**

**chef de cuisine: lance holton**