izakaya
GAMA

**Yuzu Sesame Salad 12

A blend of lettuces and mustard greens from Wavelength Farm, tomatoes & calendula petals. Dressed in house vinaigrette



**Poteto Sarada 10

California potatoes seasoned with brown rice vinegar, onions, aonori, & Kewpie mayonnaise. Finished with a soft cooked egg and our house furikake.

**Nijimasu Sashimi 28

Mt. Lassen trout served with grated wasabi & house shoyu

**Hotate 15

Alaskan scallop tataki, with pickled wasabi, sesame seeds, & nori



**Eringi 7

King trumpet mushrooms cultivated in Sonoma served with lemon

**Tsukune 8

Organic chicken meatball dressed in tare, served with shichimi

**Tebamoto 6

Organic chicken drumette served with yuzukosho

**Kawa 6

Chicken skin, shichimi

**Sunagimo 6

Local chicken gizzards, spicy mustard

**Tomato 4

Wavelength Farm Sakura tomatoes seasoned with shiso furikake

**Tebasaki 6

Organic chicken wings served with yuzukosho



**Hiza 6

Organic chicken knee cartilage dressed in tare, served with shichimi

**Hatsu 6

Local chicken hearts, spicy mustard

Miso Soup 6

Aka miso, dashi, wakame, mitsuba

Rice 5

Luna Koshihikari Rice





Chawanmushi 12

Savory egg custard topped with shimeji mushrooms, nori, lemon zest, chives

Maitake Tempura 16

Tempura fried maitake mushrooms served alongside tentsuyu dipping sauce, and lemon



**Karaage 16

Chicken thighs marinated in seasoned tamari, fried, and served alongside lemon & wasabi aioli

**Gindara Misoyaki 24

Grilled miso marinated black cod, grated daikon in ponzu

A 20% service charge will be included on every bill

**Gluten Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.