

BAR MENU

Experience the flavors of Omakase Restaurant Group, home to signature concepts like The Butcher Shop by Niku, Dumpling Time, and new concepts coming soon. Now in our campus market hall.

MONDAY - FRIDAY
3PM - 7PM

CATERING & EVENTS

Small, Medium or Large Catering / Events, we can accommodate them all.

Contact us for more information:
info@omakaseworldmarket.com

BITES AND SNACKS

SEASONAL CRUDITE \$11

Smashed Chickpeas, Avocado, Seasonal Vegetables

YELLOW TAIL CARPACCIO \$18

Ponzu, cherry tomatoes, Togarashi, Chili Pepper

SALMON TATAKI \$16

Salmon, Ponzu, Avocado, Red Onion, Tobiko

SIDE FRIES \$7

Potato Fries

CHIPS AND DIP \$11

Guacamole & Pico De Gallo

BUTCHER SHOP FRIES \$8

Fries, Kewpie Ponzu Mayo, Yukari Shisho Powder

CHICKEN WINGS (5 PIECES) \$14

Buffalo with Blue Cheese Dressing or Teriyaki with Peppercorn Ranch

SHAREABLE

TURKEY CLUB \$19

Japanese Milk Bread, Turkey, Avocado, Bacon

CHICKEN CAESAR WRAP \$18

Croutons, Caesar Dressing, Avocado, Romaine Lettuce, Roast Chicken

WAGYU BEEF SLIDERS WITH FRIES (2 PIECES) \$22

1,000 island Sauce, Lettuce, Tomato, Pickles, American Cheese

KATSU SLIDERS WITH FRIES (2 PIECES) \$20

Chicken Katsu, Ponzu Aioli, Ginger Slaw

NACHOS \$14

Queso Blanco, Guacamole, Pico De Gallo, Lime Crema, Cilantro, Cheddar

+ Chicken \$4

+ Short Ribs \$7

+ Beijing Pork \$6

VEGAN POTATO GYOZA \$12

Curry, peas

SEAFOOD GYOZA \$18

Spinach Skin, Crab, Shrimp, Chili Butter Sauce

LOADED FRIES \$15

Fries with cheddar, guacamole, pico de gallo, lime crema

+ Chicken \$4

+ Short Ribs \$7

+ Beijing Pork \$6

BREAD PUDDING \$13

Whipped Cream, Mixed Berries, Creme Anglaise



Vegan



Vegetarian



Contains Nuts

BAR MENU

COCKTAILS

GOLDEN GATE YUZU \$18

Tequila Tapatio, Oro y Ferro Chili Kumquat, Lemon, Yuzu Syrup, Soda Water, Coriander Flower

BIOTECH BREEZE \$18

Roku Gin, Genepy, Lime, Simple Syrup, Grapefruit Soda Top

PACIFIC TRADE ROUTE \$18

Bourbon, Aged Rhum JM, Turbinado Syrup, Falernum, Dash Cacao Bitters

TOKYO AFTER DARK \$18

Miso Washed Toki Japanese Whiskey, Oloroso Sherry, Foro Vermouth, Cacao Bitters, Umani Bitters

SUZU BIRD \$18

Dark Rhum, Pineapple, Suze, Lime, Simple Syrup, Clarified Coconut Milk

MATCHA AFTER HOURS \$18

Coffee Oil Washed Kettle One Vodka, Amontillado Sherry, Foro Dry Vermouth, Creme de Cacao, Goffee Jelly, Match Float

WINE LIST

REDS

BOOTLEG - CALIFORNIA \$18 / \$72

Cabernet Sauvignon

SIDURI ESTATE - CALIFORNIA \$17 / \$68

Pinot Noir

DOMAINE PILLOT- FRANCE \$17 / \$68

Pinot Noir

LAMOLE CHIANTI CLASSICO- ITALY \$18 / \$71

Sangiovese

WHITES

MATANZA CREEK - CALIFORNIA \$15 / \$60

Sauvignon Blanc

HARTFORD COURT - CALIFORNIA \$16 / \$64

Chardonnay

LAROCLETTE - FRANCE \$17 / \$68

Chardonnay - Burgundy

SANTA MARGHERITA - ITALY \$18 / \$72

Pinot Grigio

ROSE

CLOS DU VAL- FRANCE \$15 / \$60

Grenache Rose

MOCKTAILS

PINK HORIZON \$15

Liner & Co Grenadine, Lemon Juice, Grapefruit Juice, Egg White

TOKYO SUNSET \$15

Pomegrenate & Cramberry Juice, Yuzy Juice, Simple Syrup, Soda Water

STRAWBERRY CREAM DREAM \$15

Strawberry Syrup, Strawberry Puree, Soda Water, Heavy Cream

BUBBLY

ACKERMAN CREMANT- FRANCE \$17 / \$70

Brut

N/A RIBO CREMANT- FRANCE \$10 / \$55

Brut Non Alcoholic

MONTHUY- FRANCE \$105

Brut

DOMAINE GEOFFROY - FRANCE \$140

Brut Rose

BEERS

FIRESTONE 805 (BLONDE ALE) \$8

LEFFE BELGIAN (BLONDE ALE) \$8

STELLA STELLA 0% N/A (BLONDE ALE) \$8

CALI SQUEEZE BLOOD ORANGE (WHITE ALE) \$6

GOLDEN STATE MIGHTY DRY (CIDER) \$12

FORT POINT BEER CO (IPA ANIMAL) \$6

FORT POINT BEER CO (IPA LOBOS) \$6

BREAKFAST (STOUT) \$8

GUINNESS (STOUT) \$8

TRUMER PILLS (GOLDEN ALE) \$8