

SMALL PLATES

Gyoza - 9

Dumplings stuffed with cabbage, carrots, red peppers, shiitake mushrooms, scallions, ginger; ponzu glaze, napa slaw (V)

Mixed Mushroom Fry-up - 10

Dashi marinated & breaded cremini, shiitake, oyster mushrooms, shallots; Japanese mayo, mixed herbs [(V) without mayo]

Edamame Hummus - 8

Edamame & tahini hummus, olive oil, tapenade, lemon zest, toasted flatbread (V)

Korokke - 10

Idaho potatoes, shiitake mushrooms, panko; balsamic soy glaze, napa slaw, fried leeks

Arancini Onigiri - 12

Panko crusted rice ball stuffed with cheese & herbs; marinara, arugula pesto

SALADS

House Caesar - 10

Romaine, napa cabbage, smoked onion Caesar dressing, garlic croutons, tomato, parmesan

Panzanella - 12

Fresh grape tomatoes, dried tomatoes, pickled onions, cucumbers, croutons, oil & vinegar, parmesan

Roasted Beets - 12

Red and gold beets, bleu cheese mousse, napa cabbage, wine-poached pears, candied pecans

SOUPS

Miso Soup - 6

Wakame, tofu, scallions (V)

Seasonal Soup - 8

Chef's selection

LARGE PLATES

Mabo Dofu Donburi - 19

Tofu, shiitake mushrooms, miso, black beans, chili oil, scallions, roma tomato, white rice, house pickles

Roasted Sea Bass Donburi - 24

Sea bass, sweet sauce, bok choy, black sesame seeds, scallions, white rice, house pickles

Japanese Curry Donburi - 18

Tofu, carrots, potatoes, onions, golden curry, scallions, white rice, house pickles

Wild Mushroom Donburi - 16

Shiitake, crimini and oyster mushrooms, bean sprouts, onions, dry tomatoes, napa cabbage, Marsala wine, marinara, sweet sauce, sesame oil, white rice, house pickles (V)

Fettuccine Alfredo - 18

Butter, garlic, shallots, parmesan, wakame, black garlic molasses, house made fettuccine

Matcha Linguini - 18

Garlic, shallot, roasted oyster mushrooms, pecorino cream, matcha, togarashi, egg yolk, house made linguini

Vegetable Bolognese - 18

Zucchini, eggplant, onions, tomato, cauliflower, marinara, house made nori spaghetti, parmesan [(V) without parmesan]

Trumpet Mushroom "Scallops" - 16

Edamame puree, fried sweet potatoes, roasted corn, pickled enoki mushrooms, shiso, balsamic glaze (V)

Salmon Burger - 14

Fresh and smoked salmon patty, napa sesame slaw, roma tomatoes, sunny side egg. Served with fries.

Seared Salmon - 20

Teriyaki glazed salmon, stir-fried vegetables, pineapple, green onion

Café Coeur

SPECIALTY PIZZA

Personal 12"

Okonomiyaki style - 16

Cabbage, bean sprouts, carrots, okonomi sauce, eggs, Japanese mayo

Margherita - 14

Roma tomato, fresh mozzarella, basil, roasted garlic

Port poached pear - 15

Wine poached pear, ricotta, goat cheese, pine nuts, spinach, parmesan, balsamic glaze

Forest mushroom - 16

Cremini, shiitake, & oyster mushrooms, béchamel, roasted garlic, oregano, black garlic molasses

Quattro Formaggio - 15

Fresh mozzarella, goat cheese, parmesan, ricotta, pesto

Loxley & Bag-el - 18

Smoked salmon, ricotta, pickled red onions, capers, sesame seeds, olive oil

Florentine - 15

Spinach, cremini & shiitake mushrooms, béchamel, parmesan, ricotta

KIDS

Fried Cauliflower Nuggets - 7 - Fries, buttermilk ranch

Baked Mac & Cheese - 8

Mozzarella, parmesan, cavatappi, panko crust

Spaghetti Marinara - 10

Marinara, parmesan

Fettuccine Alfredo - 10

Parmesan, cream, butter, garlic

Fries - 6 - Nutritional yeast, salt, pepper

HAND-CRAFTED PIZZA

Personal 12"

12

All of our pizzas are made to order.

Basic pie comes topped with tomato sauce & shredded mozzarella cheese.

Additional toppings - 1 each

Premium toppings - 2 each

Topping options:

yellow onion	parmesan
cremini mushroom	ricotta
caramelized onion	spinach
arugula pesto	pineapple
basil	hearts of palm
roma tomato	egg
jalapeño	pine nuts
balsamic glaze	roasted garlic
roasted red pepper	
grape tomato	Premium options:
kalamata olive	salmon
eggplant	tuna
shiitake mushroom	imitation crab
oyster mushroom	black garlic molasses
arugula	poached pears
	cashew cheese