

# Cloak & Petal

SUSHI & DRINK



GFO-Gluten Free Option  
GF-Gluten Free  
V-Vegan  
VO-Vegan Option

## OTSUMAMI

**salted edamame** 6.50

V GF

**garlic edamame** 7.50

V GF

**miso soup** 4.5 GF

with agedama, silken tofu, wakame & kaiso

**shrimp sweet corn soup** 12

shrimp, tomato oil, sunflower seed & micro shiso

**rice** 4 V GF

**fried rice with egg** 15.50 GFO

ADD PORK BELLY +7 | ADD CHICKEN +7

ADD SHRIMP +7 | ADD SPAM +7

**sweet potato fries** 7.50

house seasoning & japanese kewpie mayo

**gyoza (dumplings)** 11

taberu rayu, chives, agedama & soy rayu vinegar

6pcs. choice of: chicken or vegetable

**leafy mixed green salad** 10 V

sweet onion soy vinaigrette, radish, cilantro, carrots, cucumbers, sesame seeds & wonton strips

ADD CHICKEN +7 | ADD SHRIMP +7

ADD SASHIMI (CHEF SELECTION) +15

**blistered shishitos** 13 GFO

garlic ponzu, kutsuobushi & sesame seeds

MAKE IT  
SPICY  
+1

**grilled wild spanish octopus** 21 GFO

chorizo mash, charred poblano crema & micro herbs

**sunomono salad** 9

seaweed, kappa zuke, tosazu & sesame seeds | ADD SHRIMP + 8 | ADD OCTOPUS +8

**pork belly kakuni** 22

sakura porkbelly, marinated sweet egg, hot mustard, baby carrot & chives

**karaage** 12.50

choice of: chicken or cauliflower VO

spicy aioli, cabbage & lemon | tossed in kabayaki sauce or spicy sweet sauce + 1

**sticky fingaz ribs** 22

pork spare ribs, hoisin gochujang glaze, togarashi, sesame seeds, micro cilantro & asian slaw

**kalbi short ribs** 25 GFO

marinated short ribs over sizzling onions, sesame seeds, potato salad & spicy garlic cucumber salad

**katsu curry**

choice of: chicken: 20 or cauliflower steak: 18.50 V  
curry, beni shoga, kappa zuke, rice & furikake

**spicy garlic noodles** 15.50 V

spicy garlic noodles, tofu, shimeji mushrooms, haricot verts, snap peas, red onion, cilantro, togarashi, fried shallots & sweet rayu oil

ADD CHICKEN +7 | ADD SHRIMP +7

## SPECIALTY SASHIMI

**wagyu mafia** 32

wagyu strip, yuzu kosho, irish white cheddar, chives, spiraled seasoned potatoes & micro greens

**moment of truth** 24

yellowtail, truffle infused ponzu, lemon aioli, kizami wasabi & micro cilantro

**hadoken** 24 GFO

yellowtail, mango fresca, pomegranate ponzu, hawaiian sea salt & micro greens

**shoryuken** 24

seared albacore, spicy mustard tosazu, black garlic sauce, garlic beet salt, birista & micro shiso

**rock da belly** 24 GFO

salmon belly, ikura, uni shoyu, yuzu juice, cilantro oil, yuzu salt, togarashi & micro cilantro

**doctor octopus** 24 GFO

octopus, yuzu kosho tosazu, salsa verde, shaved red onion, sriracha sea salt & micro shiso

QR MENU



consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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