

restaurant **ROAM**

Chef Gabriel Arguelles
Sous Chef Jacob Marozzi
A Folktale Group
Restaurant

At ROAM we invite you to join us on a journey into the diverse Asian and Latin cultures that inspire and define California. We aim to merge two culinary experiences to create flavors that are as creative and soulful as the people they represent. Our support of local, organic farmers leads to a seasonally driven, ever-evolving menu. Your generous tips are shared with both back and front of house to help support growing careers in hospitality. Our recipes are complex, so please communicate any allergies. **(v)** indicates vegan options. Wander and enjoy.

SHARE PLATES

CHIPOTLE EDAMAME (v) , tossed with sauté garlic, sesame oil, soy, ginger, sea salt, chipotle	9
FRIED CALAMARI , rice flour, vegetables, lemon slices, on asian slaw with dipping sauces	18
JAPANESE SWEET POTATOES (v) , roasted with tomatillo ketchup, nori, black sesame seeds	10
ORGANIC WHITE RICE (v) , cup of steamed organic medium grain jasmine rice	6

SOUP + SALADS

VEGETABLE MISO SOUP (v) , seasonal vegetables, 12-hour miso broth	12
SESAME SPINACH SALAD (v) , fresh spinach, green beans, green apple, carrot, sesame dressing	18
add chicken 4 add shrimp 4	
SEAWEED SALAD (v) , cold wakame, avocado, carrot, radish, rice wine vinegar-soy	17
DUCK CONFIT SALAD , duck confit, romaine, radish, quinoa, farm egg, miso dressing	19

LUNCH ENTREES

LETTUCE CUPS , three korean pork or mushrooms (v) cups, pickles, rice, sesame, gochujang	16
STEAMED BUNS , carnitas pork or charred broccoli (v) , 3 buns, hoisin, marinated cucumber	18
ASIAN TACOS , three handmade corn tortillas with pork belly or miso carrots (v) , kimchi, cilantro	19
OYAKODON RICE BOWL , chicken, egg, scallion, cilantro, soy simmered, sesame oil, over rice	18
VEGETABLE RICE BOWL , stir-fried, organic vegetable fried rice	19
EGGPLANT SANDWICH , rice flour batter, black vinegar, oaxacan cheese, basil, pickled vegetables <i>Served with choice of taro chips or side salad</i>	19
ROAM BURGER , niman beef, tomatillo sauce, monterey jack, daikon pickles, lettuce <i>Served with choice of taro chips or side salad</i>	20
BIRRIA RAMEN , beef birria in birria broth, soft-boiled egg, spinach, pickled daikon	22

LUNCH