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# restaurant **ROAMI**

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.

## SMALL PLATES

<b>CHIPOTLE EDAMAME (v)</b> , tossed with fried garlic, sesame oil, soy, ginger, sea salt, chipotle	<b>9</b>
<b>FRIED CALAMARI</b> , seasonal vegetables, lemons, on asian slaw with thai chili-soy sauce	<b>18</b>
<b>LETTUCE CUPS</b> , two korean pork or mushroom <b>(v)</b> cups, pickles, rice, sesame, gochujang	<b>12</b>
<b>STEAMED BUNS</b> , two carnitas pork or charred broccoli <b>(v)</b> buns, hoisin, marinated cucumber	<b>14</b>
<b>ASIAN TACOS</b> , two handmade corn tortillas with pork belly or miso carrots <b>(v)</b> , kimchi, cilantro	<b>14</b>
<b>JAPANESE SWEET POTATO FRIES (v)</b> , tomatillo ketchup, nori, black sesame seeds	<b>10</b>
<b>QUESO FUNDIDO</b> , chorizo, pickled jalapeño, with wonton shells	<b>15</b>

## SALADS & SOUP

<b>SESAME SPINACH SALAD (v)</b> , fresh spinach, green beans, green apple, carrot, sesame dressing	<b>18</b>
<b>SEAWEED SALAD (v)</b> , cold wakame, avocado, carrot, radish, rice wine vinegar-soy	<b>19</b>
<b>DUCK CONFIT SALAD</b> , duck confit, romaine, radish, quinoa, farm egg, miso dressing	<b>20</b>
<b>VEGETABLE MISO SOUP (v)</b> , seasonal vegetables, 12-hour miso broth	<b>14</b>

## LARGE PLATES

<b>STEAMED CLAMS</b> , coconut-lemongrass broth, spinach, chorizo, dried mango, sourdough	<b>31</b>
<b>ROAM NOODLES</b> , black bean mole, queso fresco, with chicken or zucchini <b>(v)</b> over udon noodles	<b>27</b>
<b>HONEY MISO SALMON</b> , pan seared, papaya-jasmine rice, jicama-mango salad, green coconut curry	<b>36</b>
<b>CHILI COLORADO SHORT RIB</b> , braised short rib, jasmine rice, heirloom carrots, baby bok choy	<b>38</b>
<b>MARY'S ROAST CHICKEN</b> , organic half chicken with broccoli, bread stuffing and dashi gravy	<b>35</b>
<b>BIRRIA RAMEN</b> , beef birria in birria broth, boiled egg, spinach, pickled daikon	<b>27</b>

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## DINNER

\*Consuming raw or undercooked meats, poultry, shellfish, fish, or eggs may increase your risk of foodborne illness.