



EGGCELLENT LUNCH

MISO CORNY SOUP

sweet corn

TSUKEMONO

daily house pickles

SQUID INK KARAAGE AMUSE-BOUCHE

2 day brined fried chicken thighs,
squid ink, house pickles, grilled lime,
black garlic ranch dip

AVO TUNA TOAST

wild caught tuna, yuzu smashed avocado,
crispy rice, green onion, house togarashi

YAKI ONIGIRI

rice ball, bonito flakes, furikake

CHICKEN MEATBALL SKEWER

sous vide egg yolk & tare dip

PORK BELLY SKEWER

yuzu kosho

HATCH GREENS

roasted mushrooms, charred edamame,
heirloom tomato, avocado, puffed black rice,
green yuzu vinaigrette

35

**NO SUBSTITUTIONS PLEASE
TAX & GRATUITY NOT INCLUDED**

TUESDAY – FRIDAY, 11:30AM – 4:00PM

★ EATING RAW OR UNDERCOOKED FOOD INCREASES THE RISK OF FOODBORNE ILLNESS.

% 3% KITCHEN APPRECIATION IS INCLUDED. PLEASE INFORM US TO OPT OUT.

18% AUTOMATIC GRATUITY FOR PARTIES OF 6 OR MORE.

HATCH BENTO



TUPECK SHAKUR

CHICKEN YAKITORI RICE BOWL

thigh & green onion yakitori,
chicken meatball yakitori with sous vide egg yolk & tare dip,
soboro, garlic chips, tsukemeno, white rice

17



PLANT MCCARTNEY

VEGETARIAN YAKITORI RICE BOWL

mushroom party yakitori, eggplant & miso yakitori,
charred edamame, tsukemono, garlic chips, white rice

15



MICHAEL KELPS

UNAGI YAKITORI RICE BOWL

2 x unagi yakitori,
furkikake, seaweed salad, tsukemono, white rice

19

ALL BOWLS INCLUDE
A SIDE OF HATCH GREENS

MISO CORNY SOUP + SENCHA TEA

5

MISO CORNY SOUP + SAPPORO/ASAHI

9