

---

Kinoko Kitchens

**Hamachi Tartar**

Yellowtail, Wasabi, Lychee strawberry puree, Yuzu sake caviar

**Black Truffle Congee**

Congee, black truffle, Mushroom broth, topped with sesame flowers

\*Best paired with “The Mehm” \*

**Siu Yuk Pork**

Roasted dry aged pork belly, Brown butter karashi

\*Best paired with Orange Sake Mimosa\*

**Tonkotsu Ramen**

36-hour pork broth, Dry aged pork belly, Handmade noodles, Marinated eggs, Daikon, Scallions

\*Best Paired with Sapporo Light\*

**“Steak and Eggs”**

Marinated wagyu, Kimchi puree, Egg drop caviar, Shimeji mushrooms.

\*Best Paired with the “Father I Have Ginned”

**Mini Bao Doughnuts**

Bao buns, Pomelo filling, Mango gelato.

\*Best paired with Tequilla Sunrise\*

Our next pop-up will be March 22 Saturday from 5 PM detail 8:30 PM. This will be showcasing one of Central Oregon’s most talented young chefs Hanna Kilgore and her Kinoko Kitchen. “Kinoko”, meaning mushroom in Japanese is a testament to her love for cooking with mushrooms, growing mushrooms, and foraging mushrooms.

Chef Kilgore will be graduating from the Cascade Culinary Institute this summer, then moving on to Chicago with Offers from the three Michelin starred restaurant, Alinea and the multi Michelin starred Boka Group. Chef Kilgore, started working in Central Oregon restaurants at the age of 13, opened numerous pop ups, and worked for the only two chef’s in Bend to be nominated by the James Beard Foundation for Best Chef NW. The menu she will be serving for this pop up will be elevated Asian comfort foods. This will most likely be the last chance to experience her cuisine before her departure to Chicago.

The menu is priced at \$95

Chef Kilgore has suggested some cocktails that will accompany dishes, full bar, beer and wine list will be available as well. Make a reservations at [yolibend.com](http://yolibend.com) or the OpenTable app. Please contact us about allergies and modifications

