

# STARTERS

## アペタイザー



### SALAD サラダ類

#### HOUSE SALAD / サラダ 2.75

Mix of iceberg lettuce, green leaf lettuce, purple cabbage, carrots, dressed with our housemade sesame ginger dressing

#### KANI or TAKO SU / 酢のもの 7

Choice of snow crab or sliced boiled octopus. Served with vinegared cucumber, sesame seeds, and a side of wasabi

#### SEAFOOD SALAD / 海鮮サラダ 12

A large portion of our house salad topped with cuts of fresh salmon, octopus, kanikama, and radish sprouts

\* contains raw/uncooked food products

#### MOZUKU / もずく 8

Seaweed marinated in vinaigrette. Topped with green onions, sesame, and stringed chilli pepper

#### SEAWEED SALAD / 海藻サラダ 5

Classic seaweed salad

#### YUZU CECICHE / 柚子セビチェ 11

Small chunks of tuna, salmon, snapper, octopus and hamachi mixed with sliced cucumber, radish, jalapeno, and red onion

\* contains raw/uncooked food products

#### POKE / ポケ 8

Hawaiian style salad with choice of Tuna, Salmon, or Yellowtail. Mix of seaweed, sesame oil, wasabi, green onions, and shichimi

\* contains raw/uncooked food products

### SOUP スープ類

#### MISO SOUP / 味噌汁 2

Traditional soup of miso, dashi, seaweed and green onions. Cup size portion

#### NAMEKO JIRU / なめこ汁 3.5

Traditional miso soup with nameko mushrooms. Cup size portion

#### OSUMASHI / おすまし 4

Our light dashi broth with chicken bits, a single shrimp, white mushroom and kanikama. Cup size portion

#### CHAWAMUSHI / 茶碗蒸し 6

Steamed egg custard w/ dashi, green onions, shrimp, chicken, kanikama, and mushroom. Preparation takes about 20 minutes.

\*A minimum of 2 orders

### VEGETABLE 野菜類

#### EDAMAME / えだまめ 4

Boiled soybean pods with a touch of sea salt

#### VEGETABLE TEMPURA / 野菜天ぷら (小) 7

Battered and lightly fried onion, sweet potato, Japanese pumpkin, zucchini, and green beans. Served with dipping sauce

#### OHITASHI / ほうれん草のお浸し 4.5

Blanched spinach dressed with our smoky dashi light soy sauce blend, topped with bonito (fish) flakes and sesame seeds

#### GOMAE-AE / ほうれん草の胡麻和え 4.5

Blanched spinach dressed with sesame sauce, sprinkled with sesame seeds

#### AGEDASHI TOFU / 揚げ出し豆腐 5.5

Deep fried tofu topped with bonito flakes, green onions, and grated ginger. Tempura sauce is poured on top before serving

#### SAUTEED VEGETABLES / 野菜炒め 8

Bean sprouts, cabbage, snow peas, carrots, baby corn, broccoli, waster chestnuts, sauteed with dashi, light soy sauce, and sesame seeds

#### OSHINKO / 漬け物の盛り合わせ 4.5

Assortment of pickled vegetables; eggplant, radish, cucumber, and turnip

### SEAFOOD 海鮮類

#### ANKIMO PONZU / あん肝ぼん酢 7

Japanese foie gras – steamed monk fish liver pate dressed with ponzu sauce, green onions, and shichimi

#### SHRIMP TEMPURA / 天ぷら盛り合わせ (小) 8.75

Lightly battered and fried: 2 pieces shrimp + onion, sweet potato, Japanese pumpkin, and green beans. Served with our dipping sauce

#### IKAGESO / イカゲソ揚げ 6.5

Deep fried squid legs served with a lemon wedge

#### ENOKI SHIROMI / えのきと白身の包み焼き 8

Red Snapper and/or Flounder chunks with enoki mushrooms flavored with our butter dashi. Wrapped in foil and grilled

#### TAKOWASA / タコのわさび和え 7

Raw chopped octopus marinated in wasabi, served over a bed of julienned cucumber

#### GINDARA / 銀ダラの粕漬け 11

Broiled 5 ounce Alaskan Black Cod fillet that is fermented in sake paste for 2 days

#### HAMACHIKAMA / ハマチのカマの塩焼き 11

Yellowtail collar grilled with a touch of sea salt

#### HOTATE BUTTER YAKI / 帆立のバター焼き 10

Sliced scallops, white mushroom, and green onions sauteed and flavored with butter, dashi, and soy sauce

#### SOFTSHELL CRAB / 蟹の唐揚げ 9

Whole Soft Shell Crab deep fried and served with ponzu sauce

#### TAKOYAKI / タコ焼き 7

Lightly fried balls of flour batter with a small chunk of octopus at the center. Topped with takoyaki sauce, bonito flakes, seaweed flakes, green onions, Japanese mayo, and ginger

#### TORO TATAKI / トロたたき 9

Finely chopped fatty tuna with green onions, raw quail egg, and wasabi. Add desired amount of soy sauce and mix together before eating

\* contains raw/uncooked food products

#### IKA MARUYAKI / イカの丸焼き 10

Whole squid marinated in sweet ginger soy sauce. Grilled and sliced before serving

#### KAKIFRY / 牡蠣フライ 8

Oysters battered then breaded in panko, served deep fried with a side of tonkatsu sauce and karashi mustard.

#### SAWAGANI / 沢蟹 7

Deep fried tiny Japanese river crabs

#### SABA SHIOYAKI / さばの塩焼き 7

Generous portion of broiled norwegian mackerel fillet. Served with grated daikon radish

## MEAT 肉類

### KAKUNI / 豚の角煮 12

Pork belly block marinated and braised 4 hours in house sweet soy sauce. Served topped with potato salad and green onions

### BEEF ROLL / 牛肉の細ねぎ巻き 8

Carrots and green onions wrapped in layers of thinly sliced ribeye beef, grilled and topped with housemade teriyaki sauce, sprinkled with sesame seeds

### CHICKEN KARAAGE / 鶏のから揚げ 9.5

Deep fried small chunks of boneless darkmeat chicken marinated in our house sweet soy / ginger blend. Served with a lemon wedge

### YAKITORI / 焼き鳥 7

Skewered dark chicken thigh meat and green onion bases glazed with our house yakitori sauce then grilled. 3 skewers

### GYOZA / 焼き餃子 8

Pan-fried housemade dumplings consisting of ground pork meat, ginger, chives, cabbage, minced garlic. Served with dipping sauce. 5 pieces

MAIN  
メイン



## OVER RICE 丼もの

\* all served with miso soup, all served over a bed of rice

### KATSUDON / カツ丼 10.75

Panko breaded deep fried pork cutlet simmered in our light sweet soy with yellow onions. Topped with a stirred egg, simmered, and garnished with green onions

### TENTOJIDON / 天とじ丼 10.75

Two pieces of shrimp and vegetable tempura simmered in our light sweet soy. Topped with a stirred egg and additionally simmered

### OYAKODON / 親子丼 10.75

Boneless darkmeat chicken chunks simmered in our light sweet soy blend with yellow onions. Topped with a stirred egg and additionally simmered. Garnished with strips of dried seaweed

### UNAJU / うなぎ 14

Unagi fillets dressed in our homemade eel sauce and lightly sprinkled with ground sansho pepper

## NOODLE 麺類

### TENZARU / 天ざる蕎麦・うどん 9

Choose Soba or Udon noodles. Served with our smoky dashi dipping sauce. Add wasabi and scallions to the dipping sauce for additional flavor. Includes two pieces of shrimp tempura

### NABEYAKI / 鍋焼き蕎麦・うどん 12

Choose Soba or Udon noodles. Hot noodle soup dish. Our clear dashi broth topped with a single piece of shrimp tempura, half boiled egg, kanikama, shiitake mushrooms, broccoli, and green onion

### CURRY / カレー蕎麦・うどん 11

Choose Soba or Udon noodles. Our dashi broth combined with our original curry blend. Simmered with sliced yellow onions, thin slices of ribeye. Topped with kanikama and scallions.

### BEEF / ビーフ蕎麦・うどん 10

Choose Soba or Udon noodles. Our clear dashi broth simmered with thin slices of ribeye. Topped with kanikama and scallions

### TEMPURA / 天ぷら蕎麦・うどん 10

Choose Soba or Udon noodles. Our clear dashi broth and choice of noodle topped with two pieces of shrimp tempura, kanikama, and scallions.

### YAKISOBA or UDON / 焼きそば・うどん 12

Choice chuka noodle (similar to ramen) or udon noodles.

Choice of beef, chicken, shrimp, or additional vegetables.

Noodles are stir fried with a sweet and tangy sauce (similar to oyster sauce or Worcestershire sauce), carrots, cabbage, snow peas

### RAMEN / 醤油・味噌・豚骨ラーメン 12

Choose among pork, miso, or soy sauce for the soup base. Hot noodle soup dish with Chuka noodles topped with bean sprouts, bamboo shoot, boiled egg, Chashu-sliced pork belly, seaweed, sesame seed, green onion, and pickled ginger

## ENTREE アントレ

\* includes a starter house salad, a side of rice with the meal

### BEEF TERIYAKI / 照り焼きビーフステーキ 19

Flame grilled 8 oz. ribeye beef steak served on a bed of sauteed yellow onions. Dressed with our homemade teriyaki, sprinkled with sesame seeds

### CHICKEN TERIYAKI / チキンの照り焼き 17

Flame grilled boneless dark chicken thigh meat. Sliced and dressed with our homemade teriyaki sauce

### SALMON TERIYAKI / サーモンの照り焼き 17

Flame grilled 8 oz. Scottish salmon fillet, lightly salted. Served with a side of our homemade teriyaki sauce

### TAITSUTUMI-YAKI / 鯛の包み焼き 18

Red Snapper chunks with shitake mushrooms/ mixed vegetables/ butter wrapped in foil and grilled/ side of potato salad

### KATSU CURRY / カツカレー 13.5

Our mild curry with beef chunks, carrots, potato, and onion. Served with our tonkatsu (fried pork cutlet) and a large portion of rice

### SHRIMP TEMPURA / 天ぷらの盛り合わせ (大) 16

Lightly battered and fried: Four pieces of shrimp, sweet potato, onion, green beans, pumpkin, bell pepper, zucchini, broccoli. Served with our dipping sauce

### VEGETABLE TEMPURA / 野菜の天ぷら (大) 14

Assortment of tempura lightly battered and fried vegetables: sweet potato, onion, green beans, pumpkin, bell pepper, zucchini, broccoli. Served with our dipping sauce

### SEAFOOD PLATTER / 揚げシーフード盛り 18

Platter of mixed seafood, deep fried to a golden crisp: flounder fillet, jumbo shrimp, whole scallop, and softshell crab. Served with a side of sweet and tangy tonkatsu sauce for dipping

## HOTPOT なべもの

\* includes a starter house salad, a side of rice with the meal

### SHABU SHABU / しゃぶしゃぶ 26

Thin slices of ribeye beef, tofu, onions, mushrooms, nappa cabbage, yam noodles in our light dashi broth. Served with a side of ponzu sauce for dipping meat/vegetables prior to eating

### SUKIYAKI / すき焼き 26

Thin slices of ribeye beef with tofu, yam noodles, cabbage, bean sprouts, shiitake mushroom, green onions cooked in our sweet soy/mirin broth

### YOSENABE / 寄せ鍋 26

Red snapper, chicken, daikon, potatoes, carrots, green onions, tofu cooked in our dashi broth