



GF gluten free
Vg vegan
Veg Vegetarian

APPETIZERS

SEAFOOD

- Smoked Salmon Crudo *GF** \$32/16
(スモークサーモンのクルード)
Salmon, cured and smoked in house, sashimi sliced and served with garlic-olive oil marinated onion.
- Soft Shell Crab (ソフトシエル)** \$16.50
Flash fried, served with ponzu sauce
- Gindara Saikyo (銀だら) *GF** \$23.95
Black cod fillet marinated in a sweet, white miso sauce and grilled over charcoal
- Saba (さば塩焼) *GF** \$12.50
Mackerel fillet salted and grilled
- Hamachi Kama (はまちかま) *GF** \$21.95
Tender Yellowtail collar lightly salted and grilled
- Sake Kama (さけかま) *GF** \$18.75
Buttery Salmon collar salted and grilled

VEGETABLES

- Tenpura (天麩羅)** \$15.75
Vegetables and 2 pieces of shrimp battered and deep fried (please ask for all vegetables for vegetarian)
- Agedashi Tofu (揚げだし豆腐)** \$9.95
Flash fried tofu in a dashi, soy stock
- Nasu Shigiyaki (なすのしぎ焼) *Vg*GF** \$10.95
Sliced rounds of Asian eggplant broiled with a spread of lightly sweetened, red miso sauce
- Edamame (枝豆) *GF*Vg** \$8.50
Lightly salted and boiled soybean pods
- Toritatsuta (鳥つつた)** \$9.75
Ginger soy marinated chicken nuggets
- Tori Nanban (鳥南蛮)** \$10.50
Sesame and onion marinated and fried chicken
- Gyoza (餃子)** \$9.50
Pan fried pork & chicken dumplings
- Tanshio (舌塩) *GF** \$14.50
Salted, thinly sliced grilled beef tongue

MEAT

FRIED ENTRÉES (揚げ物ディナー)

- Tenpura (天麩羅)** \$19.50
3 shrimp and vegetables battered and fried
- Tonkatsu/Pork Katsu (トンカツ)** \$24.50
Panko breaded and deep fried pork cutlet with cabbage or sautéed vegetables

*served with soup, salad, and rice

DONBURI (丼)

- Served in a large bowl with white rice and pickles
- Unajyu (鰻重)** \$28.95
BBQ eel with a thick, sweet soy sauce
- Katsu Don (カツ丼)** \$19.95
Breaded and fried pork with egg, onion, and sauce
- Tendon (天丼)** \$16.95
Battered and fried shrimp and vegetables

*served with miso soup

TERIYAKI (照り焼き)

Served with sautéed vegetables and from scratch teriyaki sauce

- Chicken (鳥照り焼き)** \$19.95
- Salmon (鮭照り焼き)** \$28.50

*served with soup, salad, and rice

CURRY (カレー) • \$12.00

Served on a large bed of white rice

- Pork/Tonkatsu (トンカツ)** + \$10
- Ebi/Shrimp furai (エビフライ)** + \$12
- Overeasy egg (めだま)** + \$3

*served with miso soup



NOODLES (麺)

Udon (うどん) Thick wheat noodles in a light fish stock broth	\$11.00	Ramen (ラーメン) Thin, al dente noodles in a rich, hearty fish-soy stock topped with braised pork belly, spinach, fish cake, green onions, and bamboo shoots	\$12.00
Soba (そば) Thin, textured noodles in a dark soy-fish stock broth	\$12.00		

SUSHI BAR (鮨)

★ Prices of Jo (上) selection (chef's prime selection of the day)

Sushi Dinner (鮨) 8 Nigiri and one roll (spicy tuna, tuna, salmon, or california)	\$48/\$60★	Chirashi (ちらし) Medley of fish/seafood on a bed of sushi rice	\$48/\$60★
Sashimi Dinner (刺身) 7 varieties of sliced fish and seafood	\$55/\$70★	Sushi & Sashimi for 2(刺身) 8 types of nigiri, 7 types of sashimi, and one roll (spicy tuna, tuna, salmon, or california)	\$100/\$115★
Fishboat for 2 (船盛り) A combination of sushi, sashimi, choice of two rolls and tempura on a boat	\$98/\$118★		*Served with soup, salad, and optional rice

SHABU SHABU (しゃぶしゃぶ) SUKIYAKI (すき焼き)

(Please order 1 day in advance) \$60/ person (Minimum 2 person order)

SUSHI BENTO BOX (鮨と天麩羅) \$57/\$67★ SASHIMI BENTO BOX (刺身と天婦羅) \$62/\$72★

Oshinko/pickles + goma-ae/blanched spinach with sesame sauce + assorted tempura + 1 choice of main + 1 choice of side item

MAIN

SABA SHIOYAKI*GF(鮨) Salted and grilled Mackerel fillet		CHICKEN TERIYAKI (鳥照り焼き) Grilled chicken with house sauce
HAMACHI KAMA*GF (はまちかま) +\$8 Salted and grilled Yellowtail collar		SAKE KAMA *GF(さけかま) + \$3 Salted and grilled salmon collar
GINDARA SAIKYO (銀だら) +\$10 Sweet miso marinated grilled Cod		DAILY SPECIAL (本日のスペシャル) Rotating seasonal dish of the day
TONKATSU (トンカツ)+1 Breaded and fried pork cutlet		

SIDES

GYOZA (餃子) Panfried chicken and pork dumplings	DAILY SPECIAL (本日のスペシャル) Please ask your server for today's special
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*Served with soup, salad, and rice

