



### APPETIZERS

**Soft Shell Crab** (ソフトシエル) \$12.50

*Flash fried, served with ponzu sauce*

**Gyoza** (餃子) \$6.50

*Pan fried pork & chicken dumplings*

**Tanshio** (舌塩) \$10.50

*Salted, thinly sliced grilled beef tongue*

**Edamame** (枝豆) \$5.75

*Lightly salted and boiled soybean pods*

**Gindara Saikyo** (銀だら) \$19.95

*Black cod filet marinated in a sweet, white miso sauce and grilled over charcoal*

**Saba** (さば塩焼) \$8.50

*Mackerel fillet salted and grilled*

**Tenpura** (天麩羅) \$11.75

*Vegetables and 2 pieces of shrimp battered and deep fried*

**Toritatsuta** (鳥たつた) \$7.25

*Chicken nuggets marinated in a ginger soy sauce and deep-fried*

**Agedashi Tofu** (揚げだし豆腐) \$6.95

*Flash fried tofu in a dashi, soy stock*

**Hamachi Kama** (はまちかま) \$16.95

*Tender Yellowtail collar lightly salted and grilled*

**Sake Kama** (さけかま) \$14.75

*Buttery Salmon collar salted and grilled*

**Nimono of the Day**(今日の煮物) M.P.

### ENTRÉES (ディナー)

**Tenpura** (天麩羅) \$15.50

*3 shrimp and vegetables battered and fried*

**Tonkatsu/Pork Katsu** (トンカツ) \$19.50

*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) \$21.95

*BBQ eel with a thick, sweet soy sauce*

**Katsu Don** (カツ丼) \$14.95

*Breaded and fried pork with egg, onion, and sauce*

**Tendon**(天丼) \$13.95

*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) \$18.00

**Salmon**(鮭照り焼き) \$23.50

*\*served with soup, salad, and rice*

### CURRY (カレー) • \$10.50

*Served on a large bed of white rice*

**Pork/Tonkatsu** (トンカツ) + \$4

**Ebi/Shrimp furai** (エビフライ) + \$6

**Overeasy egg**(めだま) + \$1

*\*served with miso soup*



SUSHI BAR (鮓)

<b>Sushi Dinner (鮓)</b>	\$30.00	<b>Chirashi (ちらし)</b>	\$35.00
8 Nigiri and one roll (spicy tuna, tuna, salmon, or california)		Medley of fish/seafood on a bed of sushi rice	
<b>Sashimi Dinner (刺身)</b>	\$35.00	<b>Sushi &amp; Sashimi for 2(刺身)</b>	\$65.00
7 varieties of sliced fish and seafood		8 types of nigiri, 7 types of sashimi, and one roll (spicy tuna, tuna, salmon, or california)	
<b>Fishboat for 2 (船盛り)</b>	\$70.00		
A combination of sushi, sashimi, choice of two rolls and tempura on a boat			

\*Served with soup, salad, and optional rice

SUSHI BENTO BOX (鮓と天麩羅) \$35

SASHIMI BENTO BOX (刺身と天婦羅) \$38

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

MAIN

- SABA SHIOYAKI (鮓)**  
Salted and grilled Mackerel fillet
- HAMACHI KAMA (はまちかま) +\$3**  
Salted and grilled Yellowtail collar
- GINDARA SAIKYO(銀だら) +\$5**  
Sweet miso marinated grilled Cod
- TONKATSU(トンカツ)**  
Breaded and fried pork cutlet
- CHICKEN TERIYAKI (鳥照り焼き)**  
Grilled chicken with house sauce
- SAKE KAMA (さけかま)**  
Salted and grilled salmon collar
- NIMONO OF THE DAY (今日の煮物)**  
Special simmered dish of the day

SIDES

- GYOZA (餃子)**  
Panfried chicken and pork dumplings
- MISO NASU(味噌茄)**  
Sauteed eggplant in a sweet miso sauce
- SEASONAL SPECIAL**  
(季節のスペシャル)  
Please ask your server for today's special

\*Served with soup, salad, and rice

BEVERAGES : (Bottomless): Coke, Diet Coke, Sprite, Orange Soda, Lemonade, \$2.75 Japanese barley tea and organic green tea. Ocha/hot green tea is complimentary

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness