

Chef's Specials

おすすめ

Matsutake Dobimushi 松茸の土瓶蒸し Matsutake mushroom & broth steamed in earthenware tea pot	18
Ebi Shinjo 海老真丈 Crispy balls of shrimp in chef's sauce	10.50
Sushi Pizza 寿司ピザ Assorted sashimi over flat rice, spicy mayo, eel sauce, sprouts	21
Buta no Kakuni 豚の角煮 Braised pork belly	10
Burikama Shioyaki ぶりかま塩焼き Collar of salted grilled yellowtail	23
Tai Kabutoni 鯛の兜煮 Collar of simmered red snapper	23
Nanbanzuke 南蛮漬け Choice of butterfish or salmon in nan-ban vinegar sauce	8
Mozuku-su もずく酢 Seaweed with chef's vinegar sauce	7
Goma Tofu ごま豆腐 Tofu made of sesame and Yoshino Kudzu (natural & rare arrowroot from Japan)	10

Salad

サラダ

Kinoko Salad 温きのこサラダ Sautéed mixed mushroom salad, chef's dressing	10.50
Beef Sukiyaki Salad ビーフすき焼きサラダ Sautéed in caramelized dressing	15
Mixed Green Salad ミックスグリーンサラダ Carrots, colored peppers, red radish, ginger dressing	9.50
Seaweed Salad 海藻サラダ Assorted seaweed, chef's dressing	14
House Salad ハウスサラダ Half portion of our mixed green salad	6

Sunomono

酢の物

Kani Sunomono かこの酢の物 Crab in vinegar sauce	15
Assorted Sunomono ミックス酢の物 Sunomono with shrimp, surf clam and jellyfish	16

18% gratuity may be added to parties of 6 or more

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cold Appetizers

おつまみ

Assorted Sashimi 刺身三種盛り Chef's choice - 3 types of sashimi, 7 pieces	15.50
Spinach Goma-ae ほうれん草胡麻和え Boiled spinach in ground sesame sauce	8
Tsukemono つけもの Japanese pickles	8
Chilled Tofu 冷奴	7

Tempura Appetizers

天ぷらおつまみ

Shrimp & Vegetables 海老と野菜	12
Spicy Shrimp & Vegetables ピリから海老と野菜	14
Lobster ロブスター	24
Assorted Mushrooms きのこ	12
Vegetables 野菜	10

Hot Appetizers

おつまみ

Chawanmushi 茶碗むし Egg Custard with shrimp, chicken, yuzu, fishcake, shiitake mushroom	7
Edamame 枝豆	6
Ika Maruyaki いか丸焼き Grilled whole squid in chef's sauce	12
Crispy Scallops クリスピー貝柱	14.50
Beef Negimayaki ねぎま焼き Scallions, Teriyaki sauce	14.50
Yakitori 焼き鳥 2 skewers of chicken & scallions, (choice of salt or teriyaki sauce)	8
Chicken Kara-Age 鶏の唐揚げ	9
Gindara Kasuzuke 銀鱈粕漬け Black Cod cooked in Sake	17
Salmon Saikyoyaki 鮭西京焼き In Miso	15
Agedashi Tofu 揚げ出し豆腐	8
Shishamo ししゃも Grilled willow leaf fish	12

Entrees

主菜

Comes with miso soup & rice

Buta Koji Miso-zuke yaki 豚の麹味噌漬け焼き Grilled pork in koji miso	25
Free Range Chicken Teriyaki チキン照り焼き	28
Rib Eye Beef Teriyaki ビーフ照り焼き	30
Salmon Teriyaki サーモン照り焼き	28
Gindara Kasuzuke 銀鱈粕漬け Black Cod cooked in Sake	35
Salmon Saikyoyaki 鮭西京焼き In Miso	30
Unaju うな重 Eel over a bed of rice	31
Tenju 天重 Shrimp & vegetable tempura over a bed of rice	28

Tempura Entrees

天ぷら主菜

Comes with miso soup & rice

Shrimp & Vegetable 海老	25.50
Vegetable 野菜	21.50

Hot Pot

鍋物

Shabu Shabu Rib Eye Beef ビーフしゃぶしゃぶ	35
Mizutaki 水炊き Chicken	30
Sukiyaki Rib Eye Beef ビーフすき焼き	35
Chicken Sukiyaki (white & dark meat) チキンすき焼き	30

Noodles

麺類

Choice of Hot or Cold

Inaniwa Udon 稲庭うどん Thin noodles	18
Cha Soba 茶そば Green tea buckwheat noodles	16
Hegi Soba へぎそば Buckwheat noodles made of seaweed	18

Ochazuke

お茶漬け

Served in a bowl of rice & hot tea

Ume 梅 Pickled plum	8.50
Tempura flakes 天茶漬け	12.50
Salmon Roe いくら	18
Salmon 鮭	16

Dinner Bento

ディナー弁当 38

with choice of appetizer:

Shrimp Tempura
or
Sashimi

and

Grilled fish, grilled chicken salad,
sides of spinach goma-ae & seaweed salad,
grilled tofu & vegetables
with mixed yuzu, miso & chia seed sauce,
multi-grain rice, chef's choice of dessert

Nabe (Hot Pot) Kaiseki

鍋懷石 38

Starters:

Sides of:
Beef Negimayaki
Ebi Shinjo
Spinach Gomae

Ebi maki (broiled ball of shrimp with rice)
Colored egg custard from Japan's Hina Festival

Entrée:

Choice of one hot pot:
Beef Sukiyaki
Beef Shabu Shabu
Chicken Sukiyaki
Mizutaki (Chicken)

Dessert

Choice of two mochi ice cream flavors:
Black Sesame | Vanilla | Green Tea