

## Chef's Specials

### おすすめ

Sushi Pizza 寿司ピザ	23
Assorted sashimi over flat rice, spicy mayo, eel sauce, sprouts	
Ebi Shinjo 海老真丈	10.50
Crispy balls of shrimp in chef's sauce	
Nasuno Shigiyaki 茄子のしぎ焼き	12
Broiled eggplant topped with dengaku miso	
Miso Katsu みそかつ	12.50
Breaded pork with a side of miso sauce	
Buta no Kakuni 豚の角煮	10
Braised pork belly	
Burikama Shioyaki ぶりかま塩焼き	23
Collar of salted grilled yellowtail	
Tai Kabutoni 鯛の兜煮	23
Collar of simmered red snapper	
Salmon Nanbanzuke 鮭の南蛮漬	8
Salmon in nan-ban vinegar sauce	
Ika no Shiokara いかの塩辛	9
Sliced raw squid in squid liver paste	
Goma Tofu ごま豆腐	10
Tofu made of sesame and Yoshino Kudzu (natural & rare arrowroot from Japan)	
Mozuku-su もずく酢	7
Seaweed with chef's vinegar sauce	

## Salad

### サラダ

Calamari salad いか揚げサラダ	18
Kinoko Salad 温きのこサラダ	10.50
Sauteed mixed mushroom salad, chef's dressing	
Beef Sukiyaki Salad ビーフすき焼きサラダ	15
Sautéed in caramelized dressing	
Mixed Green Salad ミックスグリーンサラダ	9.75
Carrots, colored peppers, red radish, ginger dressing	
Seaweed Salad 海藻サラダ	14
Assorted seaweed, chef's dressing	
House Salad ハウスサラダ	6
Half portion of our mixed green salad	

## Sunomono

### 酢の物

8	8
Kani Sunomono かこの酢の物	16
Crab with vinegar sauce	
Assorted Sunomono ミックス酢の物	16
Sunomono with shrimp, surf clam and jellyfish	

*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

Nuta ぬた (いか たこ まぐろ) In vinegar & miso (Choice of squid, octopus or tuna)	12
Assorted Sashimi 刺身三種盛り Chef's choice - 3 types of sashimi, 7 pieces	17
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	8

## 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	26
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	16
Yakitori 焼き鳥 2 skewers of chicken & scallions, (choice of salt or teriyaki sauce)	8
Chicken Kara-Age 鶏の唐揚げ	10
Ika-Age いか揚げ Japanese style fried calamari	13
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	10
Shishamo ししゃも Grilled willow leaf fish	12

## Entrees

### 主菜

Comes with miso soup & rice

Buta Koji Miso-zuke yaki 25  
豚の麹味噌漬け焼き  
Grilled pork in koji miso

Free Range Chicken Teriyaki 28  
チキン照り焼き

Rib Eye Beef Teriyaki 35  
ビーフ照り焼き

Beef Steak Ponzu Oroshi 35  
牛ステーキぽん酢おろし  
Beef rib-eye steak with ponzu, horse radish & scallions

Salmon Teriyaki 28  
サーモン照り焼き

Gindara Kasuzuke 35  
銀鱈粕漬け  
Black Cod cooked in Sake

Salmon Saikyoyaki 30  
鮭西京焼き  
In Miso

Unaju 38  
うな重  
Eel over a bed of rice

Tenju 28  
天重  
Shrimp & vegetable tempura over a bed of rice

## Tempura Entrees

### 天ぷら主菜

Comes with miso soup & rice

Shrimp & Vegetable 25.50  
海老

Vegetable 21.50  
野菜

## Hot Pot

### 鍋物

Shabu Shabu Rib Eye Beef 38  
ビーフしゃぶしゃぶ

Mizutaki 30  
水炊き  
Chicken

Sukiyaki Rib Eye Beef 38  
ビーフすき焼き

Chicken Sukiyaki (white & dark meat) 30  
チキンすき焼き

## Noodles

### 麺類

Choice of Hot or Cold

Inaniwa Udon 18  
稲庭うどん  
Thin noodles

Cha Soba 16  
茶そば  
Green tea buckwheat noodles

Hegi Soba 18  
へぎそば  
Buckwheat noodles made of seaweed

## Ochazuke

### お茶漬け

Served in a bowl of rice & hot tea

Ume 梅 8.50  
Pickled plum

Tempura flakes 天茶漬け 12.50

Salmon Roe いくら 18

Salmon 鮭 16