

## Chef's Specials

### おすすめ

Jason's Roll ジェーソン巻	18
Crab sticks layered on top of shrimp tempura roll, with eel sauce & spicy mayo	
Sushi Pizza * 寿司ピザ	18
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	
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	
Nanbanzuke 南蛮漬け	8
Fried butterfish in nan-ban vinegar sauce	
Mozuku-su もずく酢	7
Seaweed with chef's vinegar sauce	
Goma Tofu ごま豆腐	10
Tofu made of sesame and Yoshino Kudzu (natural & rare arrowroot from Japan)	

## Salad

### サラダ

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	9.50
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

Kani Sunomono かこの酢の物	15
Crab in 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*

\* 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	15.50
Chef's choice - 3 types of sashimi, 7 pieces	
Spinach Goma-ae ほうれん草胡麻和え	8
Boiled spinach in ground sesame sauce	
Tsukemono つけもの	8
Japanese pickles	
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
Sea Urchin うに	16

## Hot Appetizers

### おつまみ

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

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## Entrees

### 主菜

Comes with miso soup & rice

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 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

## 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

Served in a bowl of rice & hot tea

Ume 梅 Pickled plum	8.50
Tempura flakes 天茶漬	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