

STARTERS

アペタイザー



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some dishes

SALAD サラダ類

HOUSE SALAD / サラダ 2.75

Mix of iceberg lettuce, green leaf lettuce, purple cabbage, carrots, dressed with our housemade sesame ginger dressing

KANI or TAKO SU / 酢のもの 7

Choice of snow crab or sliced boiled octopus. Served with vinegared cucumber, sesame seeds, and a side of wasabi

SEAFOOD SALAD / 海鮮サラダ 12

A large portion of our house salad topped with cuts of fresh salmon, octopus, kanikama, and radish sprouts

* contains raw/uncooked food products

MOZUKU / もずく 8

Seaweed marinated in vinaigrette. Topped with green onions, sesame, and stringed chilli pepper

SEAWEED SALAD / 海藻 サラダ 5

Classic seaweed salad

YUZU CEVICHE / 柚子セビチェ 12

Small chunks of tuna, salmon, snapper, octopus and hamachi mixed with sliced cucumber, radish, jalapeno, and red onion

* contains raw/uncooked food products

POKE / ポケ 8

Hawaiian style salad with choice of Tuna, Salmon, or Yellowtail. Mix of seaweed, sesame oil, wasabi, green onions, and shichimi

* contains raw/uncooked food products

SOUP スープ類

MISO SOUP / 味噌汁 2

Traditional soup of miso, dashi, seaweed and green onions. Cup size portion

NAMEKO JIRU / なめこ汁 3.5

Traditional miso soup with nameko mushrooms. Cup size portion

OSUMASHI / おすまし 4

Our light dashi broth with chicken bits, a single shrimp, white mushroom and kanikama. Cup size portion

CHAWAMUSHI / 茶碗蒸し 6

Steamed egg custard w/ dashi, green onions, shrimp, chicken, kanikama, and mushroom. Preparation takes about 20 minutes.

*A minimum of 2 orders

VEGETABLE 野菜類

EDAMAME / えだまめ 4

Boiled soybean pods with a touch of sea salt

VEGETABLE TEMPURA / 野菜天ぷら (小) 7.5

Battered and lightly fried onion, sweet potato, Japanese pumpkin, zucchini, and green beans. Served with dipping sauce

OHITASHI / ほうれん草のお浸し 5

Blanched spinach dressed with our smoky dashi light soy sauce blend, topped with bonito (fish) flakes and sesame seeds

GOMAE-AE / ほうれん草の胡麻和え 5

Blanched spinach dressed with sesame sauce, sprinkled with sesame seeds

AGEDASHI TOFU / 揚げ出し豆腐 6

Deep fried tofu topped with bonito flakes, green onions, and grated ginger. Tempura sauce is poured on top before serving

SAUTEED VEGETABLES / 野菜炒め 8

Bean sprouts, cabbage, snow peas, carrots, baby corn, broccoli, waster chestnuts, sauteed with dashi, light soy sauce, and sesame seeds

OSHINKO / 漬け物の盛り合わせ 5

Assortment of pickled vegetables; eggplant, radish, cucumber, and turnip

SEAFOOD 海鮮類

ANKIMO PONZU / あん肝ぼん酢 8.5

Japanese foie gras - steamed monk fish liver pate dressed with ponzu sauce, green onions, and shichimi

SHRIMP TEMPURA / 天ぷら盛り合わせ (小) 8.75

Lightly battered and fried: 2 pieces shrimp + onion, sweet potato, Japanese pumpkin, and green beans. Served with our dipping sauce

IKAGESO / イカゲソ揚げ 8.5

Deep fried squid legs served with a lemon wedge

ENOKI SHIROMI / えのきと白身の包み焼き 9.5

Red Snapper and/or Flounder chunks with enoki mushrooms flavored with our butter dashi. Wrapped in foil and grilled

TAKOWASA / タコのわさび和え 7

Raw chopped octopus marinated in wasabi, served over a bed of julienned cucumber

GINDARA / 銀ダラの粕漬け 12

Broiled 5 ounce Alaskan Black Cod fillet that is fermented in sake paste for 2 days

HAMACHIKAMA / ハマチのカマの塩焼き 12.5

Yellowtail collar grilled with a touch of sea salt

HOTATE BUTTER YAKI / 帆立のバター焼き 10

Sliced scallops, white mushroom, and green onions sauteed and flavored with butter, dashi, and soy sauce

SOFTSHELL CRAB / 蟹の唐揚げ 10

Whole Soft Shell Crab deep fried and served with ponzu sauce

TAKOYAKI / タコ焼き 7

Lightly fried balls of flour batter with a small chunk of octopus at the center. Topped with takoyaki sauce, bonito flakes, seaweed flakes, green onions, Japanese mayo, and ginger

TORO TATAKI / トロたたき 11

Finely chopped fatty tuna with green onions, raw quail egg, and wasabi. Add desired amount of soy sauce and mix together before eating

* contains raw/uncooked food products

IKA MARUYAKI / イカの丸焼き 12

Whole squid marinated in sweet ginger soy sauce. Grilled and sliced before serving

KAKIFRY / 牡蠣フライ 9

Oysters battered then breaded in panko, served deep fried with a side of tonkatsu sauce and karashi mustard.

SAWAGANI / 沢蟹 9.5

Deep fried tiny Japanese river crabs

SABA SHIOYAKI / さばの塩焼き 10

Generous portion of broiled norwegian mackerel fillet. Served with grated daikon radish

MEAT 肉類

KAKUNI / 豚の角煮 12

Pork belly block marinated and braised 4 hours in house sweet soy sauce. Served topped with potato salad and green onions

BEEF ROLL / 牛肉の細ねぎ巻き 9

Carrots and green onions wrapped in layers of thinly sliced ribeye beef, grilled and topped with housemade teriyaki sauce, sprinkled with sesame seeds

CHICKEN KARAAGE / 鶏のから揚げ 9.5

Deep fried small chunks of boneless darkmeat chicken marinated in our house sweet soy / ginger blend. Served with a lemon wedge

YAKITORI / 焼き鳥 7.5

Skewered dark chicken thigh meat and green onion bases glazed with our house yakitori sauce then grilled. 3 skewers

GYOZA / 焼き餃子 8

Pan-fried housemade dumplings consisting of ground pork meat, ginger, chives, cabbage, minced garlic. Served with dipping sauce. 5 pieces

MAIN
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OVER RICE 丼もの

* all served with miso soup, all served over a bed of rice

KATSUDON / カツ丼 12

Panko breaded deep fried pork cutlet simmered in our light sweet soy with yellow onions. Topped with a stirred egg, simmered, and garnished with green onions

TENTOJIDON / 天とじ丼 12

Two pieces of shrimp and vegetable tempura simmered in our light sweet soy. Topped with a stirred egg and additionally simmered

OYAKODON / 親子丼 12

Boneless darkmeat chicken chunks simmered in our light sweet soy blend with yellow onions. Topped with a stirred egg and additionally simmered. Garnished with strips of dried seaweed

UNAJU / うなぎ 18

Unagi fillets dressed in our homemade eel sauce and lightly sprinkled with ground sansho pepper

*warning: consuming raw or uncooked seafood may increase the risk of foodborne illness. All allergies must be mentioned to servers before orders are placed.

NOODLE 麺類

TENZARU / 天ざる蕎麦・うどん 11

Choose Soba or Udon noodles. Served with our smoky dashi dipping sauce. Add wasabi and scallions to the dipping sauce for additional flavor. Includes two pieces of shrimp tempura

NABEYAKI / 鍋焼き蕎麦・うどん 12

Choose Soba or Udon noodles. Hot noodle soup dish. Our clear dashi broth topped with a single piece of shrimp tempura, half boiled egg, kanikama, shiitake mushrooms, broccoli, and green onion

CURRY / カレー蕎麦・うどん 12

Choose Soba or Udon noodles. Our dashi broth combined with our original curry blend. Simmered with sliced yellow onions, thin slices of ribeye. Topped with kanikama and scallions.

BEEF / ビーフ蕎麦・うどん 11

Choose Soba or Udon noodles. Our clear dashi broth simmered with thin slices of ribeye. Topped with kanikama and scallions

TEMPURA / 天ぷら蕎麦・うどん 11

Choose Soba or Udon noodles. Our clear dashi broth and choice of noodle topped with two pieces of shrimp tempura, kanikama, and scallions.

YAKISOBA or UDON / 焼きそば・うどん 12

Choice chuka noodle (similar to ramen) or udon noodles.

Choice of beef, chicken, shrimp, or additional vegetables.

Noodles are stir fried with a sweet and tangy sauce (similar to oyster sauce or Worcestershire sauce), carrots, cabbage, snow peas

RAMEN / 醤油・味噌・豚骨ラーメン 13

Choose among pork, miso, or soy sauce for the soup base. Hot noodle soup dish with Chuka noodles topped with bean sprouts, bamboo shoot, boiled egg, Chashu-sliced pork belly, seaweed, sesame seed, green onion, and pickled ginger

ENTREE アントレ

* includes a starter house salad, a side of rice with the meal

BEEF TERIYAKI / 照り焼きビーフステーキ 23

Flame grilled 8 oz. ribeye beef steak served on a bed of sauteed yellow onions. Dressed with our homemade teriyaki, sprinkled with sesame seeds

* contains raw/uncooked food products

CHICKEN TERIYAKI / チキンの照り焼き 18

Flame grilled boneless dark chicken thigh meat. Sliced and dressed with our homemade teriyaki sauce

SALMON TERIYAKI / サーモンの照り焼き 19

Flame grilled 8 oz. Scottish salmon fillet, lightly salted. Served with a side of our homemade teriyaki sauce

TAITSUTUMI-YAKI / 鯛の包み焼き 21

Red snapper chunks, shiitake mushrooms, snow pea, bell pepper, and yellow onions with butter and dashi, wrapped in foil and steam-grilled.

KATSU CURRY / カツカレー 14

Our mild curry with beef chunks, carrots, potato, and onion. Served with our tonkatsu (fried pork cutlet) and a large portion of rice

SHRIMP TEMPURA / 天ぷらの盛り合わせ (大) 18

Lightly battered and fried: Four pieces of shrimp, sweet potato, onion, green beans, pumpkin, bell pepper, zucchini, broccoli. Served with our dipping sauce

VEGETABLE TEMPURA / 野菜の天ぷら (大) 16

Assortment of tempura lightly battered and fried vegetables: sweet potato, onion, green beans, pumpkin, bell pepper, zucchini, broccoli. Served with our dipping sauce

SEAFOOD PLATTER / 揚げシーフード盛り 20

Platter of mixed seafood, deep fried to a golden crisp: flounder fillet, panko breaded shrimp, fried oysters. Served with a side of sweet and tangy tonkatsu sauce for dipping

HOTPOT なべもの

* includes a starter house salad, a side of rice with the meal

SHABU SHABU / しゃぶしゃぶ 28

Thin slices of ribeye beef, tofu, onions, mushrooms, nappa cabbage, yam noodles in our light dashi broth. Served with a side of ponzu sauce for dipping meat/vegetables prior to eating

SUKIYAKI / すき焼き 28

Thin slices of ribeye beef with tofu, yam noodles, cabbage, bean sprouts, shiitake mushroom, green onions cooked in our sweet soy/mirin broth

YOSENABE / 寄せ鍋 28

Combination hotpot. Seafood, chicken, vegetables. Red snapper, shrimp, scallop, chicken, daikon radish, potato, carrots, green onions, sliced tofu all cooked in our dashi-soy broth