

# アパタイザー APPETIZERS



## SALAD サラダ類

### HOUSE SALAD / サラダ 3.5

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 9.5 / 7.5

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 15

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 9

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

### SEAWEED SALAD / 海藻 サラダ 5.5

Classic seaweed salad

### YUZU CEVICHE / 柚子セビチェ 13.5

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 9.5

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

### IKURA OROSHI / いくらおろし 8

Simple, light and refreshing. Finely grated daikon radish topped with Ikura (Salmon Roe). Add a bit of soy sauce and mix for additional taste

\* contains raw/uncooked food products

## SOUP スープ類

### MISO SOUP / 味噌汁 3

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

### NAMEKO JIRU / なめこ汁 4.5

Traditional miso soup with nameko mushrooms. Cup size portion

### OSUMASHI / おすまし 5

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

### CHAWAMUSHI / 茶碗蒸し 7

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

\*A minimum of 2 orders

## VEGETABLE 野菜類

### EDAMAME / えだまめ 4.5

Boiled soybean pods with a touch of sea salt

### VEGETABLE TEMPURA / 野菜天ぷら(小) 8.5

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 5.5

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 5.5

Blanched spinach dressed with sesame sauce

### AGEDASHI TOFU / 揚げ出し豆腐 7

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

### OSHINKO / 漬け物の盛り合わせ 5.5

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

## SEAFOOD 海鮮類

### ANKIMO PONZU / あん肝ぽん酢 10

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) 10.5

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 9.5

Deep fried squid legs served with a lemon wedge

### ENOKI SHIROMI / えのきと白身の包み焼き 12

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

### TAKOWASA / タコのわさび和え 8

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

### GINDARA / 銀ダラの粕漬け 14.5

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 14

Yellowtail collar grilled with a touch of sea salt

### HOTATE BUTTER YAKI / 帆立のバター焼き 11

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

### SOFTSHELL CRAB / 蟹の唐揚げ 11.5

Whole Soft Shell Crab deep fried and served with ponzu sauce

### TAKOYAKI / タコ焼き 8

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 13

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 13.5

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

### KAKIFRY / 牡蠣フライ 10

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

### SABA SHIOYAKI / さばの塩焼き 11.5

Broiled norwegian mackerel fillet. Served with grated daikon radish

## MEAT 肉類

### GYOZA / 焼き餃子 9

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

**KAKUNI / 豚の角煮 13.5**

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 11.5**

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 11**

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 8.5**

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

**OVER RICE 丼もの**

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

**KATSUDON / カツ丼 13**

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 13**

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 13**

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 / うな重 19**

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

**NOODLE 麺類****TENZARU SOBA or UDON / 天ざる蕎麦・うどん 12**

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 SOBA or UDON / 鍋焼き蕎麦・うどん 14**

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 SOBA or UDON / カレー蕎麦・うどん 14**

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 SOBA or UDON / ビーフ蕎麦・うどん 12**

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

**TEMPURA SOBA or UDON / 天ぷら蕎麦・うどん 12**

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 13**

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

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

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 14**

Choose among pork, miso, or soy sauce for the soup base. Hot noodle soup dish with Chuka noodles topped with bamboo shoot, half of a 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 26**

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

\* contains raw/uncooked food products

**CHICKEN TERIYAKI / チキンの照り焼き 22**

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 22**

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 24**

Red Snapper chunks with shiitake mushrooms/ mixed vegetables/ butter wrapped in foil and grilled/ side of potato salad

**SEAFOOD PLATTER / 揚げシーフード盛り 22**

Platter of mixed seafood, deep fried to a golden crisp. Includes salmon fillet, jumbo shrimp, and oysters. Served with a side of sweet and tangy tonkatsu sauce for dipping

**SHRIMP TEMPURA / 天ぷらの盛り合わせ (大) 20**

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) 17**

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

**KATSU CURRY / カツカレー 15**

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

**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 31**

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 31**

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 31**

Combination notpot. Red snapper, shrimp, scallop, chicken, daikon, potatoes, carrots, green onions, tofu cooked in our soy-dashi broth



**Soba - 蕎麦**  
Buckwheat noodle, brown, thin, nutritious



**Udon - うどん**  
Wheat flour, white, thick, chewy