

# ANDO

Lunch Menu

ALL DISHES SERVED WITH SOUP, SALAD, AND RICE

## CURRY (カレー) • \$10

Served on a large bed of white rice

Pork/Tonkatsu (トンカツ)	+\$4
Ebi/Shrimp furai (エビフライ)	+\$6
Overeasy egg(めだま)	+\$1

## ENTRÉES (ランチ)

Fried to order

Tenpura (天ぷら)	\$10.95
2 shrimp and vegetables	
Tonkatsu/Pork Katsu (トンカツ)	\$10.25
with cabbage or sautéed vegetables	

## TERIYAKI (照り焼き)

Served with sautéed vegetables and  
from scratch teriyaki sauce

Chicken (鳥照り焼き)	\$10.95
Beef (牛照り焼き)	\$14.95
Salmon (鮭照り焼き)	\$13.95

## SUSHI BAR (鮓)

Sushi Lunch (鮓)	\$14.50
5 Nigiri and one roll (spicy tuna, tuna, salmon, or california)	
Sashimi Lunch (刺身)	\$16.50
10 Pieces and 5 varieties	

## BENTO BOX おまかせランチ

Oshinko/pickles, goma-ae/blanched spinach with sesame sauce, choice of 2 sides,  
1 main:

Tenpura (天ぷら) or Chicken Teriyaki (鳥照り焼き)	\$14.95
Salmon Teriyaki (鮭照り焼き) or Beef Teriyaki (牛照り焼き)	\$17.95
Grilled Saba/Mackerel (さば塩焼き)	\$14.95
Grilled Hamachi Kama/Yellowtail Collar (ハマチかま)	\$17.95
Grilled Gindara/Black Cod (ぎんだらさいきょう)	\$19.95
Specials of the Day	M.P.

## COMBINATION BENTO BOX 鮓かさしみコンビネーション

Oshinko/pickles, goma-ae/blanched spinach with sesame sauce, choice of 1 side,  
SUSHI (1 roll or 4 pc. nigiri) OR SASHIMI (+\$1.00), 1 main:

Tenpura (天ぷら) or Chicken Teriyaki (鳥照り焼き)	\$16.95
Salmon Teriyaki (鮭照り焼き) or Beef Teriyaki (牛照り焼き)	\$19.95
Grilled Saba/Mackerel (さば塩焼き)	\$16.95
Grilled Hamachi Kama/Yellowtail Collar (ハマチかま)	\$19.95
Grilled Gindara/Black Cod (ぎんだらさいきょう)	\$21.95
Specials of the Day	M.P.

**BEVERAGES:** (Bottomless): Coke, Diet Coke, Sprite, Orange Soda, Lemonade,  
\$2.50 Japanese barley tea and organic green tea. **Ocha/hot green tea is complimentary**

# APPETIZERS



## **IKA SUGATAYAKI** 烏賊姿 • 10.95

Squid body grilled over charcoal either lightly salted or marinated in a soy ginger sauce

## **SOFT SHELL CRAB** ソフトシェル • 12.50

Starch dusted and flash fried whole crab served with chopped scallions and a house, ponzu dipping sauce

## **HAMACHI KAMA** はまちか • 16.95

Yellowtail collar lightly salted and grilled

## **GINDARA SAIKYO** 銀だら • 19.95

Black cod filet marinated in a sweet, white miso sauce and grilled over charcoal

## **TENPURA** 天麩羅 • 11.75

Two shrimp and an assortment of 5 vegetables battered and deep-fried

## **SAKE KAMA** さけかま • 14.75

Scottish Salmon collar lightly salted and grilled

## **SABA SHIO** さば塩焼 • 8.50

Norwegian Mackerel salted and grilled. Served with grated daikon radish and lemon

## **TAKO SU** たこ酢 • 8.95

Thinly sliced, sweet pickled cucumbers served with blanched octopus

## **GYOZA** 餃子 • 6.50

Chicken and pork potstickers served with a chili infused sesame-oil and soy sauce

## **YAKITORI** 焼き鳥 • 7.00

Green onion and chicken thigh shishkabob. Either lightly salted OR dipped in homemade Teriyaki

## **TANSHIO** 舌塩 • 10.50

Thinly sliced and lightly salted beef tongue grilled

## **GYUPON** 牛ポン • 13.95

Angus strip loin seared and served rare with chopped scallions, spicy daikon radish and a house ponzu dipping sauce

## **GYU SASHI** 牛さし • 12.50

Thin slices of Angus strip loin served sashimi style with a quail egg and a house garlic onion dipping sauce

## **EDAMAME** 枝豆 • 5.75 (V)

Boiled and lightly salted soybean pods

## **GOMA-AE** 胡麻和え 7.50

A column of freshly blanched spinach drizzled with a sweet sesame-dashi sauce

## **AGENASU** 揚げナス • 6.75 (V)

Eggplant slices dusted with potato starch and flash fried

## **AGEDASHI TOFU** 揚げだし豆腐 6.95

Starch dusted and flash fried tofu served in a light soy dashi stock, topped with chopped scallions and spicy grated daikon radish

## **OSHINKO** お新香 • 6.95 (V)

An assortment of pickled vegetables

## **TORITATSUTA** 鳥つつた • 7.25

Deep-fried starched chicken nuggets

(V) VEGETARIAN. PLEASE ASK YOUR SERVER FOR MORE VEGETARIAN/VEGAN OPTIONS

# NOODLES



## **UDON** うどん • 9.00

*Thick, chewy, wheat noodles in a warm, light from-scratch dashi broth garnished with fishcake, chopped scallions and freshly blanched spinach*

## **SOBA** そば • 9.00

*Thin, textured buckwheat noodles in a warm, homemade dashi broth garnished with fishcake, chopped scallions, and freshly blanched spinach*

## **RAMEN** ラーメン • 9.00

*Thin, flavorful egg noodles in a rich hearty stock garnished with fishcake, chopped scallions, braised pork belly, bamboo shoots, and blanched spinach*

## **ZARU SOBA** ざるそば • 10.00

*Chilled buckwheat noodles served with a homemade soy-dash dipping sauce, wasabi, and chopped scallions*

## **YAKI SOBA** やきそば • 9.50

*Chicken, cabbage, onions, and green onions stir fried with thin wheat noodles and seasoned with a flavorful blend of spices*

# SOUP & SALAD



## **MISO SOUP** 味噌汁 • 2.00

*Bowl of house soup made from a mixture of red and white miso in a light dashi-konbu broth*

## **HOUSE SALAD** ハウスサラダ • 3.00

*Cucumbers, carrots, and crisp romaine lettuce topped with our homemade, tangy ginger dressing*

## **GRILLED TUNA SALAD** グリルツナサラダ • 12.50

*Slices of sashimi grade tuna marinated and charcoal grilled set atop a bed of fresh greens. Served with either house ginger dressing or Japanese mayonnaise*

## **SASHIMI SALAD** サシミサラダ • 14.50

*Generous portion of a variety of sliced fish and seafood set atop a large portion of house salad with a side of ginger dressing*

\*There is a gratuity of 18% added for parties of 5 or more\*

# DONBURI

DONBURI ARE SERVED WITH A BOWL OF MISO SOUP AND A SIDE OF OSHINKO/PICKLES

## **OYAKO DON 親子丼 • 11.95**

*Onions, scallions, fishcake, and bite-size pieces of chicken mixed with egg and simmered in a soy-based broth placed over a large bowl of steamed, white rice*

## **TENDON 天丼 • 13.95**

*Three pieces of lightly battered and fried shrimp and asparagus placed over a large bowl of steamed white rice. Topped with a light dashi soy sauce*

## **KATSU DON カツ丼 • 14.95**

*Deep-fried breaded pork loin cutlet simmered with onion and eggs in a dashi broth placed over a large bowl of steamed white rice*

## **KAKIAGE DON かき揚げ丼 • 14.25**

*A haystack of sliced onions, scallions, carrots, squid and shrimp tempura battered and deep-fried, placed over a large bowl of steamed white rice and topped with a stock*

## **UNA JYU 鰻重 • 21.95**

*Sweet and tender freshwater BBQ eel set atop a bed of white rice in a traditional box*

## **YAMAKAKE DON やまかけ丼 • 22.95**

*Slices of tuna sashimi set atop a bowl of steamed white rice blanketed by freshly grated, sticky mountain yam*

# NABEMONO

NABEMONO SERVED WITH SOUP, HOUSE SALAD, AND RICE

PLEASE ORDER 30 MINUTES PRIOR TO CLOSING TIME (2 PERSON MINIMUM)

## **SUKIYAKI すき焼き • 39.50/person**

*One of the most famous Japanese dishes cooked at your table. Consists of a generous platter of thinly sliced Angus strip loin, onions, napa cabbage, spinach, Shiitake mushroom, carrots, kamaboko/fishcake, scallions, tofu, and Shirataki yam noodles. Raw items are cooked in a slightly sweet soy-sake sauce within a cast iron pot*

## **SHABU SHABU しゃぶしゃぶ • 39.50/person**

*Similar to Sukiyaki, Shabu Shabu is also cooked table side. Consists of equal platter portions of vegetables and beef with a different variety of noodles made from kuzukiri/arrowroot starch. The raw ingredients are simmered in a ceramic pot of kelp infused broth. Served with a ponzu citrus sauce and a thicker, toasted sesame sauce*

\*There is a gratuity of 18% added for parties of 5 or more\*

# SUSHI BAR

SUSHI ENTREES SERVED WITH SOUP, SALAD, AND OPTIONAL BOWL OF RICE

## **SUSHI DINNER 鮓• 30.00**

*Eight varieties of nigiri sushi and choice of one roll: tuna, spicy tuna, salmon, or california*

## **VEGETABLE SUSHI DINNER 野菜鮓• 23.00**

*Eight varieties of vegetable nigiri sushi and choice of one roll: cucumber or avocado*

## **SASHIMI DINNER 刺身• 35.00**

*Seven varieties of expertly sliced fish and seafood artfully arranged*

## **TEKKA DON 鉄火丼• 30.00**

*A blanket of sliced tuna sashimi set atop a bed of sticky sushi rice*

## **CHIRASHI ちらし• 35.00**

*A colorful medley of fresh fish and seafood perfectly presented atop a bed of sushi rice*

## **SUSHI & SASHIMI FOR 1 鮓と刺身• 38.00**

*Five types of nigiri sushi paired with five varieties of sashimi*

## **SUSHI & SASHIMI FOR 2 鮓と刺身• 65.00**

*Eight types of nigiri sushi, seven varieties of sashimi, and choice of one roll: tuna, spicy tuna, salmon, or california*

## **FISH BOAT SPECIAL FOR 2 船盛り• 70.00**

*Shrimp and vegetable tempura, seven types of nigiri sushi, six varieties of sashimi, and choice of two rolls: tuna, spicy tuna, salmon, or california*

# OMAKASE

CHEF'S CHOICE OF FINEST ITEMS OF THE DAY. SERVED WITH SOUP, SALAD, RICE

## **OMAKASE SASHIMI APPETIZER 刺身五種もり• M/P**

*Five varieties of the freshest fish and seafood*

## **OMAKASE SASHIMI DINNER おまかせ刺身• M/P**

*Seven varieties of the freshest fish and seafood chosen by the chef*

## **OMAKASE SUSHI DINNER おまかせ鮓• M/P**

*Ten types of speciality nigiri sushi*

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

# DINNER

DINNER AND COMBINATION ENTREES SERVED WITH SOUP, SALAD, AND RICE

**TENPURA 天麩羅 • 15.50**

*A variety of vegetables and three pieces of shrimp battered and deep fried to a light crisp.  
Served with a soy-dash dipping sauce and grated daikon and ginger*

**CHICKEN TERIYAKI 鳥照り焼き • 18.00**

*Chicken thigh meat grilled to perfection. Topped with our house Teriyaki and served with  
seasoned sautéed vegetables*

**BEEF TERIYAKI 牛照り焼き • 27.00**

*Angus strip loin grilled over charcoal flame to your preferred doneness. Topped with our  
house Teriyaki and served with seasoned sautéed vegetables*

**SALMON TERIYAKI 鮭照り焼き • 23.50**

*Tender Scottish Salmon filets charcoal grilled and drizzled with our house Teriyaki sauce and  
served with seasoned sautéed vegetables*

**TONKATSU トンカツ • 19.50**

*Pork cutlet panko breaded and deep-fried to a golden brown. Served with a tangy, thick  
tonkatsu sauce and customer's choice of shredded cabbage or sautéed vegetables.*

**EBI FURAI エビフライ • 22.00**

*Seven plump pieces of shrimp panko breaded and deep-fried. Served with a tangy,  
thick tonkatsu sauce and customer's choice of shredded cabbage or sautéed vegetables*

**YAKINIKU 焼肉 • 24.50**

*Slices of grilled beef sautéed with scallions in a robust, homemade garlic onion sauce. Served  
with sautéed vegetables*

**MISO YAKI 豚肉みそ焼き • 19.95**

*Thin slices of pork loin pan-fried with a sweet and salty miso sauce. Served with sautéed  
vegetables*

# COMBINATION

PLEASE ASK YOUR SERVER FOR SPECIALS AVAILABLE FOR THE BENTO BOX

**SUSHI & TENPURA 鮓と天麩羅 • 32.00**

*5 pieces of nigiri sushi, tempura, oshinko/pickles,  
goma ae/blanched spinach with sesame dressing,  
and two special items in a dual layer box*

**SASHIMI & TENPURA 鮓と天麩羅 • 35.00**

*A sampling of sashimi, tempura, oshinko/pickles,  
goma ae/blanched spinach, and two special items  
in a dual layer box*

\*There is a gratuity of 18% added for parties of 5 or more\*

# CHILDREN'S

CHILDREN'S ENTREES SERVED WITH SOUP OR SALAD, AND RICE

## **CHICKEN TERIYAKI** 鳥照り焼き • 10.50

*Chicken grilled to perfection and drizzled with our homemade Teriyaki sauce. Served with seasoned vegetables*

## **TORI TATSUTA** 鳥たつた • 10.50

*Bite sized pieces of chicken marinated in a ginger-soy sauce and deep-fried to a golden brown. Served with seasoned, sautéed vegetables*

# DESSERTS

ICE CREAM IS 2 SCOOPS/ORDER

## **SPECIAL DESSERTS** スペシャルデザート • M/P

*Please ask your server for today's daily special made in house*

## **HOMEMADE ICE CREAM** アイスクリーム • 5.50

*Two scoops of homemade French style GREEN TEA or BROWN SUGAR*

# BEVERAGES

OUR OCHA/HOT GREEN TEA IS COMPLIMENTARY

## **SOFT DRINKS** ソーダ • 2.50

*Bottomless: Coke, Diet Coke, Sprite, Orange Soda, and Lemonade*

## **ICED TEA** アイスティー • 2.50

*Bottomless: Japanese barley tea and organic green tea*

\*There is a gratuity of 18% added for parties of 5 or more\*





