

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

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