OYAKO DON 親子井 Onions, scallions, fishcake, and bite-size pieces of chicken mixed with egg and simmered in a soy-based broth placed over steamed, white rice	\$11.95
TEN DON 美井 Shrimp and seaonal vegetable lightly battered and deep fried. Served over a large portion of steamed, fluffy white rice	\$13.95
KATSU DON カッキ Deep fried breaded pork cutlet simmered with onion slices and eggs in a special Japanese pan placed over a large bowl of white rice	\$14.95
CHICKEN KATSU DON チキンカツ丼 Deep fried breaded chicken simmered with onion slices, scallions, and eggs in a soy based broth placed over a large bowl of white rice	\$13.95
KAKIAGE DON かき掲井 A mound of sliced vegetables, squid, and shirmp tempura battered and deep fried to perfection. Served over a large bowl of white rice	\$14.25
UNA JYU 鰻重 Sweet and tender BBQ eel fillet sits atop a bed of white rice in a traditional Japanese box	\$21.95
YAMAKAKE DON やまかけ井 Top layer of freshly grated, sticky mountain yam blankets thin slices of tuna sashimi. Base layer is large portion of steamed white rice served with a dab of spicy wasabi	\$22.95

Nabemono items served with soup, house salad, and rice Please order 30 minutes prior to closing

お二人様より

SUKIYAKI すき焼き

One of the most famous Japanese dishes cooked at your table. Consists of an overflowing platter of thinly sliced striploin beef, onions, Shiitake mushrooms, carrots, kamaboko fishcake, scallions, tofu, and Shirataki yam noodles. Raw items are cooked in a slightly sweet soy-sake sauce held within a cast iron pot. Two person minimum

SHABU SHABU (* 3;) * 3;

Similar to Sukiyaki, Shabu Shabu is also cooked tableside. 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. The simmered item may then be dipped in either a ponzu citrus soy-sauce or a thicker, toasted sesame sauce. Two person minimum

\$39.5/person

\$39.5/person