Appetizers

Edamame	枝豆	Boiled soybeans sprinkled with salt.	3.75
Spicy Edaman	<u>ne</u> スパイシー 枝豆	Edamame with salt & hot pepper	4.00
Agedashi Tofu	揚げだし豆腐	₹ ₹	4.50
Fried To <u>Hiyayakko</u>	ofu with sauce, fresh ground 冷奴	ginger and bonito. (3pc)	4.50
Tofu ser <u>Yakitori</u>	rved cold with sliced green of	onion, ginger and bonito.(4pc) 焼き鳥	4.25
Bamboo Kara Age Chie		n grilled with special sauce.(2PC) から揚げチキン	5.50
Japanes <u>Ika Tempura</u>	e style fried chicken. イカチ	きぶら	5.95
Japanes Vegetable Tem	e style calamari. (Deep frie pura	ed squid.) 野菜天ぷら	4.50
-	ied vegetables.(Asparagus, s	weet potato, pumpkin, egg plant, gree	en
bean) Shrimp Temp	<u>ıra</u>	海老天ぷら	5.50
Deep fr <u>Kushi Katsu</u>	ied shrimps (2pc) and vegeta	ables . 串かつ	5.50
Pork cu Gyoza / Vegeta	tlet and onions skewers prepa able Gyoza 餃子/	ared with golden crust. (2pc) 野菜餃子	4.50
Pan frie Soft Shell Cra	u , i	ngs with dipping sauce. (5pc) ソフトシェルクラブ	8.50
Deep fr <u>Kaki fried</u>	ied soft shell crab served with	h house sauce. かきフライ	6.50
Fried O Asari Sakamu	ysters served with tonkatsu s shi	auce. (4pc) アサリ酒蒸	6.95
Steamed Hamachi Kam	d Manila Clam with Japanese 1 a	e sake. はまちのカマ塩焼き	9.75
Grilled Tai Kama Shi o	Yellow Tail collar. <u>oyaki</u> タイの)カマ塩焼き	9.50
Grilled Salmon Kama	red snapper head with salt Shioyaki	鮭のカマ塩焼き	9.00
Grilled	salmon collar with salt.		

<u>Ika Sugata yaki</u>	イカの姿焼き	12.95	
Grilled Squid with special dipping sauce. Gindara Shioyaki or Miso ぎんだら塩焼き / 味噌漬			
•	narinated grilled black cod.	8.50	
Saba Shioyaki サバの塩焼き			
Grilled Macke <u>Saba Nitsuke</u>	erel with salt 鯖の煮付け	8.50	
cooked with soy sauce base ginger sauce. Tonkatsu / Chicken katsu Appetizer トンカツ/チキンカツ アプタイザー			
Tender pork loin cutlets or chicken cultets prepared with golden crust. Chicken Teriyaki Appetizer チキン照り焼き アプタイザー			
White chicken breast with Teriyaki glaze. Buta Shogayaki Appetizer 豚しょうが焼き アプタイザー			
Grilled sliced	pork with ginger sauce.		
*Sashimi (A)		14.00	
* * * * * * * * * * * * * * * * * * * *	ow tail (2), Salmon (2)	20.00	
*Sashimi (B) Tuna (3) Yello	ow tail (2), Salmon (2), White fish (2)	20.00	
Flounder, Sur			
*Sashimi (C) Tuna (3), Yellow tail (2), Salmon (2), Three kinds of white fish (2each), Surf clam			
Nasu Shigiyaki	茄子のしぎ焼き	4.95	
Grilled egg pla	_	40-	
_	茄子の揚げ出し	4.95	
Deep fried egg Asparagus Tempura	g plants served in sauce. L アスパラ天ぷら	4.95	
Deep fried asp <u>Niku Dofu</u>	paragus with tempura batter. 肉豆腐	7.50	
Cooked tofu, v	vegetables and sliced beef. Served in little pot. 牛のたたき	7.50	
Pan-seared sli	ced beef. Served with ponzu sauce.		
<u>Tuna Tataki</u>	鮪のたたき	15.50	
	ced tuna with mushroom and asparagus.	13.30	
Ohitashi	ced tuna with mushroom and asparagus. ほうれん草のお浸し	4.50	
Boiled spinacl	h seasoned with dashi sauce.		

Soup

Miso Soup	味噌汁	2.50
Soy bean based bonito brot Vegetable soup	h with tofu, seaweed, sliced green on 野菜スープ	ion. 2.95
Seaweed based broth with tofu Akadashi Soup	ı, green onion, seaweed, Shiitake & F 赤だし あさり / なめこ	
Soy bean based bonito brot Dobin Mushi	h with choice of <u>Manila Clam</u> or <u>Nar</u> どびん蒸し	meko mushroom. 6.50
Seafood broth served in a to Chawan Mushi	ea pot with shrimp, chicken, fish cake 茶碗蒸し	e and mushroom. 6.50
Egg custard soup with must	hroom, fish cake, chicken, shrimp and	d ginkgo nuts.
	<u>Salad</u>	
<u>Ika Sansai</u>	イカ山菜	4.50
Smoked squid and mountai House green salad	n vegetables dressed with special sau 野菜サラダ	2.50
Crisp fresh lettuce and toma Seaweed salad	ato served with ginger dressing. 海草サラダ	3.50
Mixed seaweed marinated i	in sesame seasoning.	
*Sashimi salad	刺身サラダ	9.50
Lettuce with Shrimp, tuna, Served with onion dressing	white fish, salmon and crab meat top	ping.
Cucumber Salad	胡瓜サラダ	3.50
Sliced cucumber salad with Suno Mono	n Japanese vinegar 酢の物	6.50
	eed, clam, shrimp & octopus	
with a Japanese vinegar. Kani Suno Mono	カニの酢の物	8.50
Cucumber, Snow Crab & S	esame Seeds with a Japanese vinegar	

Noodle

Kake Soba or Kake Udon Noodle かけそば/かけうどん 6.95

Steamy soup with buckwheat or white flour noodle.

Tempura Soba or Udon Noodle 天ぷらそば / 天ぷらうどん 9.95

Steamy soup with buckwheat or white flour noodle. Served with shrimp and vegetable tempura on the side .

Zaru Soba or Udon Noodle ざるそば / ざるうどん 8.50

Cold buckwheat or white flour noodle with dipping sauce.

Tempura Zaru Soba or Udon Noodle 天ぷらざるそば / うどん 11.50

Cold buckwheat or white flour noodle with dipping sauce. Served with shrimp and vegetable tempura on the side.

Kitsune Soba or Udon Noodle キツネそば / うどん 7.95

Steamy soup with buckwheat or white flour noodle . Seasoned bean curd on top.

Nabeyaki Udon Noodle 鍋焼きうどん 9.50

Served in traditional ceramic pot. Chicken and vegetable white flour noodle soup. Shrimp tempura and egg on top.

Kamo Soba Noodle 鴨そば 10.50

Steamy duck soup, buck wheat noodle with sliced duck meat.

<Rice Ball>(1pc)おにぎり

Ume (plum) 梅 3.00

Okaka (bonito) おかか 3.00

Sake (salmon)シャケ 3.50

Yaki-Onigiri (grilled rice ball) 焼きおにぎり 3.00

<O-chazuke> Rice with green tea お茶漬け

Nori (seaweed)海苔 5.00

Ume (plum)梅 5.50

Sake (salmon)鮭 6.75

Mentaiko (seasoned cod roe) 明太子 6.75

< DonBuri > Served with Salad and Miso soup

Katsu Don / Bowl of rice topped with Pork cutlet (breaded pork) and egg 14.50

Ten Don / Bowl of rice topped with Tempura and sauce 13.50

Ovako Don / Bowl of rice topped with chicken and eggs 13.50

Entree

(Served with soup, salad & rice)

<u>Chicken Teriyaki Dinner</u> チキン照り焼き 定食	13.95				
Grilled boneless, white chicken breast with Teriyaki sauce. Buta Shoga Yaki Dinner 豚しょうが焼き 定食	14.95				
Pan fried sliced pork with ginger sauce. Salmon Dinner (Teriyaki or salt) サーモン 定食	16.95				
Grilled salmon with teriyaki or salt & pepper flavor. Tonkatsu Dinner トンカツ 定食	15.95				
Tender pork loin cutlets prepared with golden crust. Shrimp Tempura Dinner 海老天ぷら 定食	16.95				
Deep fried shrimps(5pc) and vegetables. Beef Steak Dinner ビーフステーキ 定食	28.00				
Grilled beef teriyaki or salt & pepper flavor. <u>Vegetable Tempura Dinner</u> 野菜天ぷら 定食	13.95				
Deep fried vegetables (Asparagus, Mushroom, Sweet potato, egg plant and more).					
<u>Kids Special Dinner</u> お子様ディナー (for under 10 years old)	11.95				
Choice of chicken Teriyaki or Kara Age chicken. Plate included shrimp tempura and rice ball. Your choice of ice cream after meal!					
* <u>Sushi Sampler</u> (Miso Soup) 寿司サンプラー	8.95				
California Roll (4pc), Tuna(1pc), Salmon (1pc) and Shrimp (1pc). * <u>Sushi Moriawase</u> (Salad & Miso Soup) 寿司盛り合わせ	26.00				
Tuna, YellowTail, Salmon, White fish, Smelt Roe, Shrimp, Egg, Surf Clam & Spicy Tuna Roll.					
* <u>Chirashi Dinner Box</u> (Salad & Miso Soup) チラシ寿司定食	26.00				
Tuna (2pc), Yellow Tail, White fish, Shrimp, Surf clam, Squid, Octopus, Egg & Salmon Roe (1pc each). Served with sushi rice * Sashimi Dinner (Salad, Miso Soup & Rice) 刺身定食	28.00				
Tuna (3pc), Yellow Tail (2pc), Salmon (2pc), Surf clam (2pc) 2 kind of White fish (2pc each) (flounder, red snapper, sea bass or super white tuna / changes daily).					

^{# 18 %} gratuity will be included for party of 5 or more people. Prices may change without notice.

