Appetizers

Edamame 枝豆 Boiled soybeans sprinkled with salt.		3.75
Spicy Edamameスパイシー 枝Edamame with salt & spices.	支豆	4.00
Agedashi Tofu Fried Tofu with sauce, fresh ground gin	揚げだし豆腐 4.50 ger and bonito. (3pc)	
Hiyayakko Tofu served cold with sliced green onion	冷奴 n, ginger and bonito. (4pc)	4.50
Yakitori Bamboo skewered chicken and onion gr	焼き鳥 4.25 rilled with special sauce.(2PC)	
Kara Age Chicken Japanese style fried chicken.	から揚げチキン	5.50
Ika Tempura Japanese style deep fried calamari.	イカ天ぷら	5.95
Vegetable Tempura Deep fried vegetables.(Asparagus, swee	野菜天ぷら et potato, pumpkin, etc)	4.50
Shrimp Tempura Deep fried shrimps (2pc) and vegetables	海老天ぷら	5.50
Kushi Katsu Pork cutlet and onions skewers prepared	串かつ 5.50 d with golden crust. (2pc)	
Gyoza / Vegetable Gyoza Pan seared (pork or vegetable) dumpling	餃子/ 野菜餃子 gs with dipping sauce. (5pc)	4.50
Soft Shell Crab Fried soft shell crab served with house s	ソフトシェルクラブ 8.50 sauce.	
Kaki fried Fried Oysters served with tonkatsu sauc	かきフライ e. (4pc)	6.50
Asari Sakamushi Manila clam steamed with Japanese sak	アサリ 酒蒸 e.	6.95
Hamachi Kama Grilled Yellow Tail collar.	はまちのカマ塩 焼 き 9.75	
Salmon Kama Shioyaki Grilled salmon collar with salt.	鮭のカマ塩 焼 き	9.00
Gindara Shioyaki or Miso Grilled black cod. Salt or miso flavor.	ぎんだら塩 焼 き / 味 噌 漬	8.50

Tonkatsu / Chicken katsu Appetizer トンカツ/チキンカツ Tender pork loin cutlets or chicken cutlets prepared with golden crust	
Chicken Teriyaki Appetizerチキン照り焼き アプタイザ— White chicken breast with Teriyaki glaze.	8.50
Buta Shogayaki Appetizer 豚 しょうが焼き アプタイザー Grilled sliced pork with ginger sauce.	9.50
Saba Shioyaki サバの塩焼き Grilled Mackerel with salt	8.50
Saba Nitsuke鯖の煮付けcooked with soy sauce base ginger sauce.	8.50
*Sashimi Appetizer (A). Tuna (3), Yellow tail (2), Salmon (2)	14.00
*Sashimi Appetizer (B). Tuna (3), Yellowtail (2), Salmon (2), Flounder or Red snapper (2), Surf clam	20.00
*Sashimi Appetizer (C). Tuna (3), Yellow tail (2), Salmon (2), Three kinds of white fish (2each), Surf cla	25.00
Tuna (3), Yellow tail (2), Salmon (2), Three kinds of white fish (2each), Surf claNasu Shigiyaki茄子のしぎ焼き	ım
Tuna (3), Yellow tail (2), Salmon (2), Three kinds of white fish (2each), Surf cla Nasu Shigiyaki 茄子のしぎ焼き Grilled eggplant with miso 茄子の揚げ出し Nasu Agedashi 茄子の揚げ出し Deep fried egg plants served in sauce. アスパラ天ぷら Deep fried asparagus with tempura batter. batter.	um 4.95
Tuna (3), Yellow tail (2), Salmon (2), Three kinds of white fish (2each), Surf claNasu Shigiyaki茄子のしぎ焼きGrilled eggplant with misoNasu Agedashi茄子の揚げ出しDeep fried egg plants served in sauce.Asparagus Tempuraアスパラ天ぷらDeep fried asparagus with tempura batter.Niku Dofu肉豆腐	4.95 4.95
Tuna (3), Yellow tail (2), Salmon (2), Three kinds of white fish (2each), Surf claNasu Shigiyaki茄子のしぎ焼きGrilled eggplant with misoNasu Agedashi茄子の揚げ出しDeep fried egg plants served in sauce.Asparagus Tempuraアスパラ天ぷらDeep fried asparagus with tempura batter.Niku Dofu肉豆腐Cooked tofu, vegetables and sliced beef. Served in little pot.Beef Tataki牛のたたき	4.95 4.95 4.95
Tuna (3), Yellow tail (2), Salmon (2), Three kinds of white fish (2each), Surf claNasu Shigiyaki茄子のしぎ焼きGrilled eggplant with misoNasu Agedashi茄子の揚げ出しDeep fried egg plants served in sauce.Asparagus Tempuraアスパラ天ぷらDeep fried asparagus with tempura batter.Niku Dofu肉豆腐Cooked tofu, vegetables and sliced beef. Served in little pot.	4.95 4.95 4.95 4.95 7.50

<u>Soup</u>

Miso Soup	味 噌 汁	2.50
Soy bean based bonito broth with tofu, seawee	d, sliced green onion.	
Vegetable soup	野菜スープ	2.95
Seaweed based broth with tofu, green onion, se	eaweed and mushrooms	
Akadashi Soup	赤だし あさり / なめこ	4.50
Soy bean based bonito broth with choice of Ma	anila Clam or <u>Nameko mushro</u>	oom.
Dobin Mushi	どびん蒸し	6.50
Seafood broth served in a tea pot with shrimp,	chicken, fish cake and mushro	oom.
Chawan Mushi	茶碗蒸し	6.50
Egg custard soup with mushroom, fish cake, cl	hicken, shrimp and ginkgo nut	s.

<u>Salad</u>

Ika Sansai Smoked squid and mountain vegetables	イカ山菜 s dressed with special sauce.	4.50
House green salad Crisp fresh lettuce and tomato served w	野菜サラダ vith ginger dressing.	2.50
Seaweed salad	海草サラダ	3.50
Mixed seaweed marinated in sesame se	easoning.	
*Sashimi salad	刺身サラダ	9.50
Lettuce with Shrimp, tuna, white fish, s	almon and crab meat topping. Served with oni	on dressing.
Cucumber Salad	胡瓜サラダ	3.50
Sliced cucumber salad with Japanese vi	inegar	
Suno Mono	酢の物	6.50
Sliced Cucumber, sesame seed, clam, s	shrimp & octopus with a Japanese vinegar.	
Kani Suno Mono	カニの酢の物	8.50
Cucumber Snow Crab & Sesame Seed	s with a Japanese vinegar	

Cucumber, Snow Crab & Sesame Seeds with a Japanese vinegar.

*<Consumer Advisory> Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. # 18 % gratuity will be included for party of 5 or more people.

NoodleKake Soba/Kake Udonかけそば / かけうどんDashi soup with buckwheat or white flour noodle.		6.95
Tempura Soba or Udon 天ぷらそば / 天ぷらうどん Dashi soup with buckwheat or white flour noodle. Served with shrimp and tempura on the side.	l vegeta	9.95 ible
Zaru Soba or Udonざるそば / ざるうどんCold buckwheat or white flour noodle with dipping sauce.		8.50
Tempura Zaru Soba or Udon 天ぷらざるそば / うどん Cold buckwheat or white flour noodle with dipping sauce. Served with shrimp and vegetable tempura on the side.		11.50
Kitsune Soba or Udonキツネそば /うどんDashi soup with buckwheat or white flour noodle. Seasoned bean curd on	top.	7.95
Nabeyaki Udon 鍋焼きうどん Served in traditional ceramic pot. Chicken and vegetable white flour noodle soup. Shrimp tempura and egg on top.		9.50
Kamo Soba 鴨そば Steamy duck soup, buck wheat noodle with sliced duck meat.		10.50
< Rice Ball > (1pc)おにぎり Ume (Plum) 梅 Okaka (Bonito) おかか Sake (Salmon) シャケ Yaki-Onigiri (Grilled rice ball) 焼きおにぎり	3.00 3.50 3.00	3.00
< O-chazuke > Rice with green tea お茶漬け Nori(Seaweed)海苔 Sake(Salmon)鮭 Ume (Plum) 梅 Mentaiko (Seasoned Cod Roe)	5.00	6.75 5.50 6.75
< DonBuri > Served with Salad and Miso soup Katsu Don / Bowl of rice topped with Pork cutlet (breaded pork) and egg Ten Don / Bowl of rice topped with Tempura and sauce Oyako Don / Bowl of rice topped with chicken and eggs	5	14.50 13.50 13.50

Entree		
(Served with soup, salad & rice) Chicken Teriyaki Dinner チキン照り焼き 定食 Grilled boneless, white chicken breast with Teriyaki sauce.	13.95	
Buta Shogayaki Dinner 豚しょうが焼き 定食 Pan fried sliced pork with ginger sauce.	14.95	
Salmon Dinner (Teriyaki or salt) サーモン 定食 Grilled salmon with teriyaki or salt & pepper flavor.	16.95	
Tonkatsu Dinner トンカツ 定食 Tender pork loin cutlets prepared with golden crust.	15.95	
Beef Steak Dinner ビーフステーキ 定食 Grilled beef teriyaki or salt & pepper flavor.	28.00	
Shrimp Tempura Dinner海老天ぷら定食Deep fried shrimps(5pc) and vegetables.	16.95	
Vegetable Tempura Dinner野菜天ぷら定食Deep fried vegetables (Asparagus, Mushroom, Sweet potato, egg plant and more	13.95	
* Sushi Sampler (Miso Soup) 寿司サンプラー California Roll (4pc), Tuna(1pc), Salmon (1pc) and Shrimp (1pc).	8.95	
* Sushi Moriawase (Salad & Miso Soup) 寿司盛り合わせ Tuna, YellowTail, Salmon, White fish, Smelt Roe, Shrimp, Egg, Surf Clam & Spicy Tuna Roll.	26.00	
* Chirashi Box (Salad & Miso Soup) チラシ寿司定食 Tuna (2pc), Yellow Tail, White fish, Shrimp, Surf clam, Squid, Octopus, Egg & Salmon Roe (1pc each). Served with sushi rice	26.00	
* Sashimi Dinner (Salad, Miso Soup & Rice) 刺身定食 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).	28.00	
Kida Spacial Dippor お子塔ディナー (for under 10 years old)	11.05	

Kids Special Dinner 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 & vegetable tempura and rice ball. Your choice of ice cream after meal !

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18 % gratuity will be included for party of 5 or more people.