Appetizers

Edamame	枝豆	3.75			
Boiled green young soybeans sprinkled with s	salt.				
<u>Agedashi Tofu</u>	揚げだし豆腐	4.50			
Fried tofu with sauce, fresh ground ginger and	d bonito.				
Hiyayakko	冷奴	4.50			
Tofu served cold in sauce with sliced green or	nion, ginger & bonito.				
Yakitori	焼き鳥	4.25			
Bamboo skewered chicken and onion grilled with special sauce. (2pc)					
Kara-Age Chicken	唐揚げチキン	5.50			
Japanese style fried chicken.					
<u>Ika Tempura</u>	イカ天ぷら	5.95			
Japanese style deep fried calamari.					
Vegetable Tempura	野菜天ぷら	4.50			
Deep fried vegetables. (Asparagus, sweet potato, pumpkin, green bean, mushroom)					
Shrimp Tempura	海老天ぷら	5.50			
Deep fried shrimps (2pc) and vegetables.					
Hamachi Kama	はまちのカマ塩焼き	9.75			
Grilled Yellow Tail collar.					
Kushi Katsu	串かつ	5.50			
Pork cutlet and onions skewers prepared with golden crust. (2 pc)					
Gyoza	餃子	4.50			
Pan fried pork dumplings with ginger garlic d	ipping sauce. (5 pc)				
Vegetable Gyoza	野菜餃子	4.50			
Pan fried vegetable dumplings with ginger di	oping sauce. (5pc).				
Soft Shell Crab	ソフトシェルクラブ	8.50			
Deep fried soft shell crab served with house s	auce.				
Kaki fried	カキフライ	6.50			
Fried Oysters served with tonkatsu sauce. (4pr	c)				
<u>Asari Sakamushi</u>	アサリ酒蒸し	6.95			
Manila clam steamed with Japanese sake.					

Manila clam steamed with Japanese sake.

<u>Sushi / Sashimi</u>

* Sushi Lunch Box (Miso Soup & Salad		11.00		
* Sashimi Lunch Box (Miso Soup, Rice	oll, Tuna, shrimp, surf clam, and white fish. & Salad) 刺身ランチ under or red snapper), escolar and surf clam.	13.50		
* < Consumer advisory>Consuming raw	kerel, Shrimp, squid, Octopus, Surf Clam, and e			
Noodle				
<u>Kake Udon or Kake soba</u> Dashi soup with udon (flour) or s	かけうどん / かけそば soba(buckwheat) noodle.	6.95		
Kitsune Udon or Kitsune Soba±Udon or Soba noodle soup with seasone	Fツネうどん / キツネそば ed bean curd.	7.95		
Tempura Udon or Tempura Soba 5 Udon or soba noodle soup, served with	天ぷらうどん / 天ぷらそば shrimp & vegetable tempura on the side.	9.95		
Zaru Udon or Zaru SobaZaru UdonUdon or soba noodle served with dippin	ざるうどん / ざるそば g sauce.	8.50		
<u>Tempura Zaru Udon or Soba</u> 天ざるき Udon or soba noodle served with dipping	5どん/ 天ざるそば 1 sauce. Shrimp and vegetable tempura on the side	1.50		
Nabeyaki Udon	鍋焼きうどん	9.50		
Udon noodle cooked with chicken and vegetable & egg. Shrimp tempura on top. Served in traditional ceramic pot.				
Kamo Soba	鴨そば	10.50		
Steamy duck soup with soba noo	odles and sliced duck meat.			

<u>Cc</u>	ombination (with F	lice, Miso Soup & Salad)		
Chicken Teriyaki & Shrimp Tempura				8.95
Salmon (Teriyaki or salt & pepper) & Shrimp Tempura				9.50
<u>Chicken Teriyaki & Salmon</u>	Teriyaki		9.50	
Bento Box 9.50				
Grilled Chicken & Salmon Teri	yaki, Shrimp & Vegetab	le Tempura. California Roll (4pc)).	
*Lunch Special Box 6.95				
Chicken teriyaki, Shrimp & veg	getable Tempura & Spic	y Tuna Roll (4pc).		
Vegetarian Lunch Special Bo	<u>x</u> 7.95			
Grilled egg plant with miso, ve	egetable tempura & veg	jetable Roll (4pc).		
<pre><donburi> (Includes soup & salad)</donburi></pre> <lunch> (with soup, salad)</lunch>		oup, sala	ad & rice)	
Katsu Don	7.50	Chicken Teriyaki		6.95
Pork cutlet & egg on rice.		Salmon (Salt&Pepper)		8.95
Chicken katsu Don	7.50	<u>Salmon Teriyaki</u>		8.95
Chicken cutlet & egg on rice.		Shrimp Tempura		7.95
Oyako Don	7.50	Tonkatsu		7.95
Chicken & egg on rice.		Vegetable Tempura		6.95
Ten Don	7.50	Chicken Katsu		7.95
Tempura & sauce on rice.		Steam rice 1.50		
		Brown rice 2.00		
Seaweed Salad	海草サラダ			3.50
Mixed seaweed marinated in sesame seasoning.				
<u>*Sashimi Salad</u>	刺身サラダ			9.50
Shrimp, tuna, white fish, salmon and crab meat with lettuce. Served with onion dressing				
House Green Salad	野菜サラダ			2.00
Crisp fresh lettuce with ginger	dressing.			
Ika Sansai Salad		いか山菜		4.50
Smoked squid and mountain vegetables dressed with special sauce.				
<u>Miso Soup</u>	味噌洌	+	2.50	
Soybean based broth with tofu, seaweed, sliced green onion.				
Vegetable Soup	野菜ズ	マープ		2.95
Seaweed based broth with tof	u, seaweed, areen onio	n. shiitake and enoki mushroom	1	

Seaweed based broth with tofu, seaweed, green onion, shiitake and enoki mushroom.

GRILLED FISH LUNCH INCLUDES MISO SOUP, RICE, & SALAD 焼き魚定食



#1. SANMA (SALTED PIKE MACKEREL) 7.95







#3. SABA (SALTED MACKEREL) 8.95



#4. AKAUO (ROCK COD MARINATED IN SAKE LEES) 10.95

