

Appetizers

Edamame 枝豆		3.95
Boiled soybeans sprinkled with salt.		
Spicy Edamame スパイシー 枝豆		4.25
Edamame with salt & spices.		
Agedashi Tofu	揚げだし豆腐	4.95
Fried Tofu with sauce, fresh ground ginger and bonito. (3pc)		
Hiyakko	冷奴	4.50
Tofu served cold with sliced green onion, ginger and bonito. (4pc)		
Yakitori	焼き鳥	4.25
Bamboo skewered chicken and onion grilled with special sauce.(2PC)		
Kara Age Chicken	から揚げチキン	5.50
Japanese style fried chicken.		
Ika Tempura	イカ天ぷら	6.50
Japanese style deep fried calamari.		
Vegetable Tempura	野菜天ぷら	4.95
Deep fried vegetables.(Asparagus, sweet potato, pumpkin, etc...)		
Shrimp Tempura	海老天ぷら	5.50
Deep fried shrimps (2pc) and vegetables		
Kushi Katsu	串かつ	5.50
Pork cutlet and onions skewers prepared with golden crust. (2pc)		
Gyoza / Vegetable Gyoza	餃子/ 野菜餃子	4.75
Pan seared (pork or vegetable) dumplings with dipping sauce. (5pc)		
Soft Shell Crab	ソフトシェルクラブ	9.50
Fried soft shell crab served with house sauce.		
Kaki fried	かきフライ	6.50
Fried Oysters served with tonkatsu sauce. (4pc)		
Asari Sakamushi	アサリ酒蒸	6.95
Manila clam steamed with Japanese sake.		
Hamachi Kama	はまちのカマ塩焼き	11.00
Grilled Yellow Tail collar.		
Salmon Kama Shioyaki	鮭のカマ塩焼き	9.00
Grilled salmon collar with salt.		

Gindara Shioyaki or Miso	ぎんだら塩焼き / 味噌漬	11.50
Grilled black cod. Salt or miso flavor.		
Tonkatsu / Chicken katsu Appetizer	トンカツ/チキンカツ	9.50
Tender pork loin cutlets or chicken cutlets prepared with golden crust		
Chicken Teriyaki Appetizer	チキン照り焼き アプタイザー	8.50
White chicken breast with Teriyaki glaze.		
Buta Shogayaki Appetizer	豚しょうが焼き アプタイザー	9.50
Grilled sliced pork with ginger sauce.		
Saba Shioyaki	サバの塩焼き	9.50
Grilled Mackerel with salt		
Saba Nitsuke	鯖の煮付け	10.00
cooked with soy sauce base ginger sauce.		
Tai Kama Shioyaki (Grilled Red Snapper Head)		11.50
Salmon Kama Shioyaki (Grilled Salmon Collar)		9.00
*Sashimi Appetizer (A).		16.00
Tuna (3), Yellow tail (2), Salmon (2)		
*Sashimi Appetizer (B).		22.00
Tuna (3), Yellowtail (2), Salmon (2), Flounder or Red snapper (2), Surf clam		
*Sashimi Appetizer (C).		27.00
Tuna (3), Yellow tail (2), Salmon (2), Three kinds of white fish (2each), Surf clam		
Nasu Shigiyaki	茄子のしぎ焼き	5.50
Grilled eggplant with miso		
Nasu Agedashi	茄子の揚げ出し	5.50
Deep fried egg plants served in sauce.		
Asparagus Tempura	アスパラ天ぷら	4.95
Deep fried asparagus with tempura batter.		
Niku Dofu	肉豆腐	8.50
Cooked tofu, vegetables and sliced beef. Served in little pot.		
Beef Tataki	牛のたたき	8.50
Pan-seared sliced beef. Served with ponzu sauce.		
Tuna Tataki	鯖のたたき	15.50
Pan-seared sliced tuna with mushroom and asparagus.		

Ohitashi お浸し **4.50**
Boiled spinach seasoned with dashi sauce.

Soup

Miso Soup 味噌汁 **2.50**
Soy bean based bonito broth with tofu, seaweed, sliced green onion.

Vegetable soup 野菜スープ **3.50**
Seaweed based broth with tofu, green onion, seaweed and mushrooms

Akadashi Soup 赤だし あさり / なめこ **5.50**
Soy bean based bonito broth with choice of Manila Clam or Nameko mushroom.

Dobin Mushi どびん蒸し **8.50**
Seafood broth served in a tea pot with shrimp, chicken, fish cake and mushroom.

Chawan Mushi 茶碗蒸し **8.50**
Egg custard soup with mushroom, fish cake, chicken, shrimp and ginkgo nuts.

Salad

Ika Sansai イカ山菜 **4.95**
Smoked squid and mountain vegetables dressed with special sauce.

House green salad 野菜サラダ **small 2.50**
Crisp fresh lettuce and tomato served with ginger dressing. **large 3.50**

Seaweed salad 海草サラダ **3.95**
Mixed seaweed marinated in sesame seasoning.

***Sashimi salad** 刺身サラダ **9.50**
Lettuce with Shrimp, tuna, white fish, salmon and crab meat topping. Served with onion dressing.

Cucumber Salad 胡瓜サラダ **3.50**
Sliced cucumber salad with Japanese vinegar

Suno Mono 酢の物 **7.50**
Sliced Cucumber, sesame seed, clam, shrimp & octopus with a Japanese vinegar.

Kani Suno Mono カニの酢の物 **8.50**
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.

Noodle

Kake Soba/Kake Udon かけそば / かけうどん **7.95**
Dashi soup with buckwheat or white flour noodle.

Tempura Soba or Udon 天ぷらそば / 天ぷらうどん **11.95**
Dashi soup with buckwheat or white flour noodle. Served with shrimp and vegetable tempura on the side.

Zaru Soba or Udon ざるそば / ざるうどん **10.50**
Cold buckwheat or white flour noodle with dipping sauce.

Tempura Zaru Soba or Udon 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 キツネそば / うどん **9.50**
Dashi soup with buckwheat or white flour noodle. Seasoned bean curd on top.

Nabeyaki Udon 鍋焼きうどん **12.50**
Served in traditional ceramic pot. Chicken and vegetable white flour noodle soup. Shrimp tempura and egg on top.

Kamo Soba 鴨そば **11.50**
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 **3.50**

< O-chazuke > Rice with green tea お茶漬け

Nori(Seaweed)海苔 **5.00**

Sake(Salmon)鮭 **6.75**

Ume (Plum) 梅 **5.75**

< DonBuri > Served with Salad and Miso soup	
Katsu Don / Bowl of rice topped with Pork cutlet (breaded pork) and egg	16.50
Ten Don / Bowl of rice topped with Tempura and sauce	13.50
Oyako Don / Bowl of rice topped with chicken and eggs	14.50

Entree

(Served with soup, salad & rice)

Chicken Teriyaki Dinner	チキン照り焼き 定食	15.95
Grilled boneless, white chicken breast with Teriyaki sauce.		
Buta Shogayaki Dinner	豚しょうが焼き 定食	16.95
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	16.95
Tender pork loin cutlets prepared with golden crust.		
Beef Steak Dinner	ビーフステーキ 定食	28.00
Grilled beef teriyaki or salt & pepper flavor.		
Shrimp Tempura Dinner	海老天ぷら 定食	16.95
Deep fried shrimps(5pc) and vegetables.		
Vegetable Tempura Dinner	野菜天ぷら 定食	14.95
Deep fried vegetables (Asparagus, Mushroom, Sweet potato, egg plant and more).		
* Sushi Sampler (Miso Soup)	寿司サンプラー	8.95
California Roll (4pc), Tuna(1pc), Salmon (1pc) and Shrimp (1pc).		
* Sushi Moriawase (Salad & Miso Soup)	寿司盛り合わせ	28.00
Tuna, YellowTail, Salmon, White fish , Smelt Roe, Shrimp, Egg, Surf Clam & Spicy Tuna Roll.		
* Chirashi Box (Salad & Miso Soup)	チラシ寿司定食	29.00
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	29.00
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).		
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 !		

White Rice 1.50 Brown Rice 1.75

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