Appetizers

Edamame 枝豆 Boiled soybeans sprinkled with salt.		3.95
Spicy Edamame スパイシー枝豆 Edamame with salt & spices.		4.25
Agedashi Tofu Fried Tofu with sauce, fresh ground ginger and bonito.	揚げだし豆腐 (3pc)	5.25
Hiyayakko 冷奴 Tofu served cold with sliced green onion, ginger and be	onito. (4pc)	4.85
Yakitori Bamboo skewered chicken and onion grilled with speci	焼き鳥 ial sauce.(2PC)	4.50
Kara Age Chicken から揚げチー Japanese style fried chicken.	キン	5.50
Ika Tempura イカラ Japanese style deep fried calamari.	天ぷら	6.50
Vegetable Tempura 野菜: Deep fried vegetables.(Asparagus, sweet potato, pump	天ぷら kin, etc)	4.95
Shrimp Tempura Deep fried shrimps (2pc) and vegetables	海老天ぷら	6.50
Kushi Katsu 串かつ Pork cutlet and onions skewers prepared with golden cr	rust. (2pc)	5.50
Gyoza / Vegetable Gyoza		4.75
Soft Shell Crab Fried soft shell crab served with house sauce.	ソフトシェルクラブ	9.50
Kaki fried Fried Oysters served with tonkatsu sauce. (4pc)	かきフライ	6.50
Asari Sakamushi Manila clam steamed with Japanese sake.	アサリ酒蒸	6.95
Hamachi Kama Grilled Yellow Tail collar.	はまちのカマ塩焼き	11.95
Salmon Kama Shioyaki 鮭のカマ塩が Grilled salmon collar with salt.	焼き	9.00

Gindara Shioyaki or Miso ぎんだら塩焼き / 味噌漬 Grilled black cod. Salt or miso flavor.	11.50		
Tonkatsu / Chicken katsu Appetizerトンカツ/チキンカツ Tender pork loin cutlets or chicken cutlets prepared with golden crust	9.50		
Chicken Teriyaki Appetizer チキン照り焼き アプタイザー 9.50 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.	9.50		
Saba Shioyaki サバの塩焼き Grilled Mackerel with salt	9.50		
Saba Nitsuke 鯖の煮付け cooked with soy sauce base ginger sauce.	10.00		
Tai Kama Shioyaki (Grilled Red Snapper Head)	11.50		
Salmon Kama Shioyaki (Grilled Salmon Collar)	9.00		
*Sashimi Appetizer (A). Tuna (3), Yellow tail (2), Salmon (2)	16.00		
*Sashimi Appetizer (B). Tuna (3), Yellowtail (2), Salmon (2), Flounder or Red snapper (2), Albacore tuna	24.00 (2)		
*Sashimi Appetizer (C). Tuna (3), Yellow tail (2), Salmon (2), 3 kinds of white fish (2each), Albacore tuna(2)			
Nasu Shigiyaki 茄子のしぎ焼き Grilled eggplant with miso	5.50		
Nasu Agedashi 茄子の揚げ出し Deep fried egg plants served in sauce.	5.50		
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 鮪のたたき Pan-seared sliced tuna with mushroom and asparagus.	15.50		

Poiled eningeh concerned with dashi course		
Boiled spinach seasoned with dashi sauce.		
Soup	<u> </u>	
Miso Soup 味噌	計	2.50
Soy bean based bonito broth with tofu, seaweed, slice		2,00
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· · · · · · · · · · · · · · · · · · ·	ミスープ	3.50
Seaweed based broth with tofu, green onion, seaweed	and mushrooms	
Akadashi Soup 赤 た	ごし あさり/なめこ	5.50
Soy bean based bonito broth with choice of Manila C	lam or Nameko mushroom.	
Dobin Mushi とて	がん蒸し	8.50
Seafood broth served in a tea pot with shrimp, chicke	****	0.50
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Chawan Mushi	茶碗蒸し	8.50
Egg custard soup with mushroom, fish cake, chicken,	shrimp and ginkgo nuts.	
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Salac	<u>1</u>	
Ika Sansai イカ	山菜	4.95
Smoked squid and mountain vegetables dressed with	special sauce.	
House green salad 野菜サラタ	Č s	mall 2.50
Crisp fresh lettuce and tomato served with ginger dres		arge 3.50
Seaweed salad	海草サラダ	4.50
Mixed seaweed marinated in sesame seasoning.		
*Sashimi salad	刺身サラダ	9.50
Lettuce with Shrimp, tuna, white fish, salmon and cra	b meat topping. Served with	onion dressing.
Cucumber Salad	胡瓜サラダ	3.50
	11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	~J~~7\J
Sliced cucumber salad with Japanese vinegar		
Sliced cucumber salad with Japanese vinegar	7377	
Sliced cucumber salad with Japanese vinegar Suno Mono Sliced Cucumber, sesame seed, clam, shrimp & octor	酢の物	7.50

4.50

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*<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.

20 % gratuity will be included for party of 5 or more people.

Noodle

Kake Soba/Kake Udon Dashi soup with buckwheat or whit	かけそば / かけうどん e flour noodle.	8.95
Tempura Soba or Udon Dashi soup with buckwheat or whit tempura on the side.	天ぷらそば / 天ぷらうどん e flour noodle. Served with shrimp and vege	11.95 etable
Zaru Soba or Udon Cold buckwheat or white flour nood	ざるそば / ざるうどん dle with dipping sauce.	8.95
Tempura Zaru Soba or Udon Cold buckwheat or white flour nood shrimp and vegetable tempura on to	天ぷらざるそば / うどん dle with dipping sauce. Served with he side.	11.95
Kitsune Soba or Udon Dashi soup with buckwheat or wh	キツネそば /うどん nite flour noodle. Seasoned bean curd on t	9.50 op.
Nabeyaki Udon Served in traditional ceramic pot noodle soup. Shrimp tempura and	鍋焼きうどん . Chicken and vegetable white flour d egg on top.	11.95
Kamo Soba Steamy duck soup, buck wheat no	鴨そば oodle with sliced duck meat.	11.95
< 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 t	ea 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 Ten Don / Bowl of rice topped with Tempura and sauce Oyako Don / Bowl of rice topped with chicken and eggs Una jyu / Bowl of rice with grilled unagi eel Entree (Served with soup, salad & rice)	16.50 13.50 14.50 28.00
Chicken Teriyaki Dinner チキン照り焼き 定食 Grilled boneless, white chicken breast with Teriyaki sauce.	16.95
Buta Shogayaki Dinner豚しょうが焼き 定食Pan fried sliced pork with ginger sauce.	17.95
Salmon Dinner (Teriyaki or salt) サーモン 定食 Grilled salmon with teriyaki or salt & pepper flavor.	18.95
Tonkatsu Dinner トンカツ 定食 Tender pork loin cutlets prepared with golden crust.	17.95
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.	18.95
Vegetable Tempura Dinner 野菜天ぷら定食 Deep fried vegetables (Asparagus, Mushroom, Sweet potato, egg plant and more	14.95 (c).
* Sushi Sampler (Miso Soup) 寿司サンプラー California Roll (4pc), Tuna(1pc), Salmon (1pc) and Shrimp (1pc).	9.50
* 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.	28.00
* 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	30.00
* Sashimi Dinner (Salad, Miso Soup & Rice) 刺身定食 Tuna (3pc), Yellow Tail (2pc), Salmon (2pc), Albacore tuna (2pc) 2 kind of White fish(2pc ex (flounder, red snapper, sea bass or super white tuna / changes daily).	32.00 ach)
Kids Special Dinner お子様ディナー (for under 10 years old) Choice of chicken Teriyaki or Kara Age chicken. Plate included shrimp & vegetable terrice ball. Your choice of ice cream after meal!	11.95 apura and

White Rice 1.50 **Brown Rice 1.75**

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