

APPETIZER 前菜

TEMPURA STARTER

天ぷらスターター
Shrimp and vegetables,
appetizer portion. \$9



STEAMED CLAMS

貝の酒蒸し

A half pound of clams steamed with sake, lemon and enoki. \$10

EBI ALMOND AGE

海老のアーモンド揚げ

Deep fried almond covered shrimp served with dipping sauce. (3pc) \$9

SPICY KING CRAB

スパイシー蟹揚げ

Panko fried king crab legs with shell, doused in our spicy garlic sauce. (4pc) \$18

RIB EYE ISHIYAKI

リブアイ牛の石焼

Thinly sliced rib eye grilled at your table on a hot stone. Served with dipping sauces. (5 slices) \$15

KUSHIYAKI MORI

串焼きの盛り合わせ

Rib eye beef skewers and chicken skewers grilled and drizzled with teriyaki sauce. Served with a hibachi grill at your table. (5 skewers) \$13



GYUTAN ISHIYAKI

牛タン石焼

Lightly salted beef tongue cooked on a stone plate at your table, season with lemon. (5 slices) \$14

AGEDASHI TOFU

揚だし豆腐

With a spicy garlic sauce or mild tempura sauce; your choice (4 pc) \$7



spicy selection is vegetarian

TOFU TOBANYAKI

豆腐陶板焼

Tofu steamed together with ground mountain yam, bonito and soy. (4pc) \$9

KINOKO YAKKO

きのこ 奴

Kinoko mushrooms, chilled tofu and a yuzu kosho ponzu sauce. \$8



EDAMAME 枝豆

Boiled soybeans, lightly salted. \$4

AGEMONO SAMPLER

揚物サンプラー

For two: ebi tempura, chicken karaage, ebi almond age, fried oyster. \$15

TUNA NO ISOBEAGE

まぐろの磯辺揚げ

Raw tuna, avocado, shiso and ume rolled, flash fried and served with a garlic ponzu sauce. (6pc) \$12

KAREI KARAAGE

かれい唐揚げ

A whole flounder, filleted and fried and served with a delicious ponzu, negi, momijioroshi dipping sauce. \$18-\$22



SHISHAMO ししゃも

Small whole water fish, broiled until crunchy. (4pc) \$6

CHICKEN KARAAGE

鶏のから揚げ

Soy marinated thigh meat karaage fried served with a spicy mayo dipping sauce. (5pc) \$8

GYOZA ぎょうざ

Pork filled potstickers, pan fried, served with dipping sauce. (5pc) \$6



GYUTAN KUSHIYAKI

牛タン串焼き

Lightly salted beef tongue, skewered and grilled, season with lemon. (2 skewers) \$7

KONSAI AGE

根菜揚げ

Kabocha tempura, renkon lotus root bamboo shoots and gobo root. \$8



KINOKO FOIL YAKI

きのこフォイル焼き

Enoki, shimeji and shiitake mushrooms in a butter sauce. \$8



KAISO SALAD

海草サラダ

Seaweed salad in a light sesame oil \$5



VEGETABLE

GYOZA FRY

野菜ギョーザ揚げ

Fried vegetable filled Japanese style potstickers served with dipping sauce. (5pc) \$6

FRIED OYSTERS

牡蠣の揚物

Panko fried and served with two dipping sauces. (4 pieces) \$8

FRIED CALAMARI カラマリ

Marinated in our garlic, soy, lemon batter then fried to perfection. \$7

GINDARA KASUZUKE

ぎんだら粕漬

Cod marinated in sake paste, then broiled. (1pc) \$9

SPIDER KOBASHII AGE

ソフトシェル 香味揚げ

Japanese beer battered soft shell crab served with a goma mayo sauce. (3 halves) \$12

BEEF ASPARAGUS ROLL

牛アスパラ巻き

Asparagus rolled in sliced rib eye, with teriyaki sauce. (6pc) \$9

GYOZA FRY

ぎょうざのから揚げ

Fried pork filled potstickers served with dipping sauce. (5pc) \$6

BEEF UMESHISO AGE

ビーフ梅しそ揚げ

Sliced rib eye rolled with ume and shiso tempura style. (6pc) \$8

KARUBI SHICHIMIYAKI

カルビ七味焼き

Short ribs marinated in sweet soy sauce and grilled. (6pc) \$7

NASU MIZORE

なすびのみぞれ揚げ

Fried eggplant, ground daikon, fresh shoga ginger root and tempura sauce. \$8



NASU DENGAKU

なす田楽

Fried eggplant, sweet miso sauce and kurogoma \$8



HORENSO

GOMA AYE

ほうれんそう胡麻和え
Steamed pressed spinach tossed in a goma sauce. \$7



= gluten free



= vegetarian containing no fish or dairy products