# 、PPETIZER 前菜

### TEMPURA STARTER

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



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

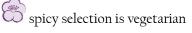
### GYUTAN ISHIYAKI 牛タン石焼

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



### 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

DEDAMAME 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. (lpc) \$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



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