

DINNER

ディナー

SERVED WITH STEAMED RICE AND YOUR CHOICE OF MISO SOUP OR GREEN SALAD

#2 ASSORTED TEMPURA & TERIYAKI COMBINATION

盛り合わせ天麩羅と照り焼きのコンビネーション

Assorted vegetables and shrimp tempura complimented with your choice of beef, salmon or chicken teriyaki. \$18

#3 SUKIYAKI

すき焼き

Tofu, vegetables and yam noodles simmered in a sweet shoyu broth with your choice of beef or chicken. For one person. \$19



Vegetable selection with tofu, noodles and a variety of vegetables. For one person. \$19
Wagyu Beef Sukiyaki Table Cooking is also available for two or more guests. \$50 per guest.

#4 SASHIMI MORIAWASE

刺身の盛り合わせ

A selection of the most enjoyed fishes; tuna, salmon, hamachi, shiromi and albacore.
Complimented with daily ippin tastings. \$24

#5 SUSHI EXPERIENCE

寿司カウンター特選

A box set complete with nigiri sushi, sashimi, California Uramaki, fried calamari and two daily appetizers.
Perfect for the novice. \$25

#6 MAKUNOUCHI SET

幕の内御膳

Enjoy this diverse selection of items prepared by the chef.
Each touches upon a different style of Preparation. \$28

#7 SNAPPER SAUTE

白身魚のソテー

Snapper and a colorful array of vegetables sautéed with a ponzu, garlic and wasabi sauce. \$19

#8 PRAWNS & SCALLOP

海老と貝柱のバターソテー

Scallops, prawns, broccoli, shiitake mushrooms and onions sautéed in a rich sake, miso, butter lemon sauce. \$20

#9 RIB EYE ROAST

リブアイロースト

Peppered grilled rib eye drizzled with a reduced balsamic cabernet sauce served on steamed daikon. \$23

#10 KAMINABE DINNER SET

紙なべディナーセット

Seafood Kaminabe; assorted seafood in a fish based broth cooked at your table in a paper nabe pot. Complimented with cold green tea buckwheat noodles marinated in a wasabi oil. Served three daily ippin appetizers.

Not served with steamed rice. \$25



= gluten free



= vegetarian with no fish products in ingredients

Sushi counter minimum spending \$13 per person, table minimum spending \$18 per person, Tatami minimum spending \$40 per person at dinner. We reserve the right to refuse service to anyone. Applicable sales tax will be added to the price of all food, beverages and service charges. We are not responsible for any articles lost, stolen, damaged or exchanged on the premises and property. All prices are subject to change without notice. Traditionally, many of our items are served raw or seared. We may refuse to serve these items to anyone not in good health. Shellfish, wheat and sesame are common allergen products and are used in this facility.

LUNCH

昼食

FUKI LUNCH SET \$13

富貴ランチセット

Please select one choice from each column. Each lunch set is served with miso soup, small salad and two daily ippin tastings.

MENRUI & GOHAN

Mini Udon - with wakame, negi, mushrooms and fish cake



Mini Yasai Chirashi - sushi rice with shiitake, kizami nori, goma, cucumber, yamagobo and pickled daikon

Mini Unadon - BBQ fresh water eel over steamed rice



Mini Wasabi Chasoba - lightly infused green tea buckwheat noodles with diced cucumbers, bamboo shoots and tomato

YAKIMONO, AGEMONO & SUSHI

Chicken Teriyaki - grilled chicken drizzled with teriyaki sauce

California Uramaki - snow crab and avocado rolled inside out (4 pieces)

Salmon Teriyaki - grilled salmon filet drizzled with teriyaki sauce

Assorted Tempura - shrimp and vegetables prepared tempura style



Avocado Cucumber Uramaki - avocado and cucumber rolled inside out (4 pieces)

LOW CARB BENTO SET

A specially composed low carb bento box set with rib eye in a reduced balsamic cabernet, chasoba noodles marinated in a wasabi oil, Japanese prepared vegetables and salads. Served with miso soup. No rice is served with this dish. \$16

CHICKEN KATSU DONBURI SET カツ丼

Chicken filet fried panko style simmered in a sweet soy sauce with egg and onions over rice.

Donburi set is served with three daily ippin tastings and miso soup. \$11

OYAKO DONBURI SET 親子丼

A special combination of chicken and egg over rice.

Donburi set is served with three daily ippin tastings and miso soup. \$11

#3 SUKIYAKI すき焼き

Tofu, vegetables and yam noodles simmered in a sweet shoyu broth with your choice of beef or chicken. Served with miso soup and steamed rice. For one person. \$16



Vegetable selection with tofu, noodles and a variety of vegetables. \$16

#4 SASHIMI MORIAWASE BENTO SET

刺身の盛り合わせ

A selection of the most enjoyed fishes; tuna, salmon, hamachi, shiromi and albacore.

Complimented with daily ippin tastings. Served with miso soup and steamed rice \$22

#5 SUSHI EXPERIENCE BENTO SET

寿司カウンター特選

A box set complete with nigiri sushi, sashimi, California Uramaki, fried calamari and two daily appetizers.

Perfect for the novice. Served with miso soup and steamed rice \$25

#6 MAKUNOUCHI SET

幕の内御膳

Enjoy this diverse selection of items prepared by the chef.

Each touches upon a different style of preparation. Served with miso soup and steamed rice \$26



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YAKIMONO & AGEMONO

焼き物と揚物

GRILLED AND FRIED ITEMS ~ SERVED WITH STEAMED RICE
SERVED WITH MISO SOUP AT LUNCH

ASSORTED TEMPURA てんぷら 盛合わせ Prawns & assorted vegetables prepared tempura style. \$15	SABA MISO NI 鯖味噌煮 Boneless mackerel filets and tofu simmered in a specially prepared miso, ginger and mirin. \$16	HAMACHI KAMA NIZAKANA はまち煮魚 Yellowtail neck and tofu simmered in a sweet shoyu and mirin sauce. Please allow 20 minutes for preparation. \$19
EBI TEMPURA 海老天ぷら Prawns prepared tempura style. \$17	HAMACHI KAMA はまちカマ Yellowtail neck, tender meat, grilled shioyaki or teriyaki style. \$18	CHICKEN TERIYAKI 鳥照り Grilled chicken filet. \$15
VEGETABLE TEMPURA 野菜天ぷら Assorted vegetables prepared tempura style. \$14	Shioyaki style only 	BEEF TERIYAKI ビーフ照り Grilled rib eye beef teriyaki style \$18
CHICKEN KATSU チキンカツ Panko fried chicken served with dipping sauce. \$15	SALMON FILET 鮭フィレ Grilled shioyaki or teriyaki style. \$18	 SABA SHIO 鯖塩焼き Mackerel filet grilled with salt. \$13

GOHAN & MENRUI

飯物 麺類

RICE & NOODLE DISHES ~ SERVED WITH DAILY IPPIN TASTINGS

OYAKO OCHAZUKE 親子茶漬け Steamed rice complimented with arare, salmon and ikura. Pour the bonito fish based soup served in a ceramic kettle over. \$10	UNADON うな重 Grilled fresh water eel over rice. \$17	NABEYAKI UDON 鍋焼きうどん Udon noodles with shrimp and vegetable tempura, fishcake and vegetables. \$13
ZOSUI 鳥、蟹、なめこ雑炊 Rice porridge, egg, vegetables and your choice of chicken, crab or nameko mushroom. \$14	OCHAZUKE お茶漬け Steamed rice complimented with arare and your choice of ume or salmon. Pour the bonito fish based soup served in a ceramic kettle over. \$8	SANSAI UDON 山菜うどん Thick white noodles in a hot broth served with Japanese vegetables. \$13
SANSAI KAMAMESHI 山菜釜めし Cooked in a traditional iron kettle; seasoned rice with Japanese vegetables. Please allow 20 minutes to cook. \$14	FUKI RAMEN ラーメン Ramen noodles, vegetables and sliced tender pork loin served in a pork based soup. \$13	HOT CHASOBAS 蕎麦 Green tea buckwheat noodles served in a warming broth. Choose tempura or Japanese sansai vegetables. \$13
	UDON うどん Udon noodles with your choice of niku, yasai, tempura or tori. \$13	COLD CHASOBAS 冷蕎麦 Green tea buckwheat noodles served in a dipping sauce with wasabi and negi to season. Choose tempura or Japanese sansai vegetables. \$13

GLUTEN FREE SELECTIONS

SPECIALY CREATED UTILIZING GLUTEN FREE INGREDIENTS

 HANA CHIRASHI 華ちらし A full variety of sashimi cut fish served with specially prepared seasoned rice of edamame, carrot, pickled daikon, tofu abura age and bamboo shoots. \$26	 ORIZURU NIGIRI 折鶴 にぎり 11 pieces of selected gluten free nigiri sushi \$32	 GLUTEN FREE TERIYAKI Beef, chicken or salmon filets served with specially prepared gluten free teriyaki sauce on the side. Served with steamed rice. \$15-\$18
	 SENJU SASHIMI 千寿 刺身 A selection of the most enjoyed fishes; tuna, salmon, hamachi, shiromi and albacore. Served with steamed rice \$25	