

<b>G V</b> 枝豆	<b>Edamame</b> - boiled soybeans in the pod	4.95
<b>G V</b> きんぴら	<b>Kimpira</b> - sautéed burdock root	4.95
餃子	<b>Gyoza</b> - chicken potstickers (6)	5.50
<b>S</b> 焼き鳥 (垂れ・塩)	<b>Yakitori</b> - grilled chicken on a skewer (2 pieces)	6.50
<b>G</b> 茶碗蒸し	<b>Chawanmushi</b> - traditional steamed egg in a cup w/ shiitake, shrimp, rockfish and edamame	5.95
<b>S V</b> 揚げ出し豆腐	<b>Agedashi Tofu</b> - deep-fried tofu with amber sauce	6.50
<b>S V</b> 豆腐ステーキ	<b>Tofu Steak</b> - topped with sautéed vegetables	6.50
<b>V</b> ナスの味噌和え	<b>Nasu Miso</b> - deep-fried eggplant with miso sauce	6.95
<b>S V</b> 椎茸とほうれん草のソテー	<b>Shiitake and Spinach</b> - sautéed mushrooms and spinach	6.95
<b>G</b> イカのげそ	<b>Ika Geso</b> - deep-fried squid legs	7.50
たこ焼き	<b>Tako Yaki</b> - battered octopus and vegetable balls	7.95
<b>S V</b> 野菜の天ぷら	<b>Yasai Tempura</b> - vegetable tempura (8 pieces)	8.50
<b>G</b> 鳥の唐揚げ	<b>Tori Kara-age</b> - deep-fried marinated chicken	8.95
<b>S</b> 鯖の塩焼き	<b>Saba Shioyaki</b> - broiled mackerel with salt	10.95
<b>S</b> ハマチのかま焼き	<b>Hamachi Kamayaki</b> - grilled yellowtail collar	12.95
豚の角煮	<b>Buta Kakuni</b> - braised pork cubes	11.95
<b>S</b> 豚の生姜焼き	<b>Buta Shogayaki</b> - sautéed ginger pork	11.95
<b>S</b> 海老の天ぷら	<b>Ebi Tempura</b> - prawn tempura (5 pieces)	11.95
かつ	<b>Katsu</b> - choice of chicken or pork cutlet	11.95
イカリングのフライ	<b>Ika Rings</b> - deep-fried squid rings (calamari)	11.95
牡蠣フライ	<b>Kaki Furai</b> - deep-fried oysters	13.95
<b>S</b> 牡蠣の鉄板焼き	<b>Kaki Teppanyaki</b> - oysters sautéed with garlic and soy sauce	15.95
カルビ	<b>Kalbi</b> - Korean-style marinated barbeque ribs	14.95
<b>S</b> 海老と茸の炒め物	<b>Ebi Kinoko</b> - sautéed mushrooms with prawns	14.95
銀鱈	<b>Gindara</b> - black cod marinated in miso saké paste	14.95
<b>S</b> 鮭塩焼き・鮭照り焼き	<b>Grilled salmon</b> - choice of salt or teriyaki sauce	12.95
<b>S</b> ソフトシェルクラブの唐揚げ	<b>Softshell Crab Kara-age</b> - deep-fried soft shell crab	14.95
<b>S</b> イカの姿焼き	<b>Ika Sugatayaki</b> - grilled squid with ginger sauce	14.95
<b>G *</b> 刺身サンプル	<b>Sashimi Sampler</b> - chef's choice sashimi (6 pieces)	15.95
<b>S *</b> 寿司サンプル	<b>Sushi Sampler</b> - chef's choice nigiri sushi (6 pieces)	15.95
<b>S *</b> たたき	<b>Tataki</b> - seared tuna with special sauce	15.95
<b>S *</b> 生カキ	<b>Oysters</b> - in the half-shell (half dozen)	16.95

**G** = Gluten-free (to the best of our abilities; however we are not a gluten-free facility).

**S** = Can be prepared gluten-free by special request.

**V** = Vegetarian (except that items in broth contain *bonito* - dried fish powder).

**\*** = Contain (or may contain) raw or undercooked animal-derived ingredients.

<b>お弁当</b>		<b>Bento Boxes (choose 2 items below)</b>		27.95
お二つお選びください		Comes with Miso Soup and Salad (rice available upon request)		
<b>G</b>	さばの塩焼き トンカツ	<b>Broiled Mackerel</b> <b>Pork Cutlet</b>		
<b>S</b>	鮭(照り焼き・塩焼き)	<b>Salmon - Teriyaki or Broiled</b>		
<b>G*</b>	刺身	<b>Sashimi - 3 kinds of fish (6 pieces)</b>		
<b>G*</b>	すし	<b>Sushi - Nigiri (3 pieces) + Tuna Roll</b>		
<b>S</b>	天ぷら (海老と野菜)	<b>Tempura Prawns and Vegetables</b>		
<b>S*</b>	照り焼き (牛・鳥)	<b>Teriyaki - Beef or Chicken</b>		
<b>S V</b>	豆腐ステーキ	<b>Tofu Steak</b>		
<b>S V</b>	野菜の天ぷら	<b>Vegetable Tempura</b>		
<b>鍋物</b>		<b>Hot Pots</b>		
<b>V</b>	湯豆腐	<b>Yudofu - tofu and vegetable hot pot</b>		14.95
	鍋焼きうどん	<b>Nabeyaki Udon - chicken, prawn, egg, vegetable and udon hot pot</b>		19.95
	すき焼き	<b>Sukiyaki - beef and vegetable hot pot (rice available upon request)</b>		22.95
	すもう鍋 (2-4peopies)	<b>Sumo Nabe (feeds two) - chicken, vegetable and seafood hot pot</b>		39.95
<b>麺類</b>		<b>Noodles</b>		
<b>V</b>	かけ蕎麦/うどん	<b>Kake Soba/Udon - soba or udon noodles in broth</b>		9.95
	天ぷらそば/うどん	<b>Tempura Soba/Udon - soba or udon noodles in broth with tempura</b>		19.95
	カレーうどん	<b>Beef Curry Udon - udon noodles in curry broth w/ braised beef</b>		19.95
	ラーメン(醤油・豚骨)	<b>Ramen - Japanese ramen noodles (Shoyu or Tonkotsu)</b>		14.95
		<b>Champon Ramen - Japanese ramen noodles in Tonkotsu broth with mussels, fishcakes, shrimp, pork, and cabbage</b>		19.95
	長崎ちゃんぽん	<b>Spicy Miso Ramen - Japanese ramen noodles in spicy miso broth served with mussels, fishcakes, pork, cabbage, and shrimp.</b>		19.95
	味噌ラーメン			
<b>丼物</b>		<b>Rice Bowls</b>		
おみそ汁が付きます		Comes with Miso Soup		
<b>S</b>	親子丼	<b>Oyako-don - chicken and cooked egg rice bowl</b>		12.95
<b>S</b>	鳥の照り焼き丼	<b>Tori-don - chicken teriyaki rice bowl</b>		12.95
	カツ丼	<b>Katsu-don - choice of chicken or pork cutlet w/cooked egg rice bowl</b>		15.95
	牛丼	<b>Gyu-don - beef with vegetable rice bowl</b>		19.95
<b>S</b>	天丼	<b>Ten-don - tempura rice bowl</b>		19.95
	鰻丼	<b>Una-don - broiled eel rice bowl</b>		25.95
<b>V</b>	野菜カレー	<b>Vegetable Curry - curry with seasonal assorted vegetables</b>		16.95
	ビーフカレー	<b>Beef Curry - Japanese beef curry</b>		19.95
	カツカレー	<b>Katsu Curry - curry with pork or chicken cutlet</b>		19.95
<b>天ぷら</b>		<b>Tempura</b>		
おみそ汁が付きます		Choice of Miso Soup or Salad (rice available upon request)		
<b>S V</b>	野菜天	<b>Yasai-ten - vegetable tempura (12 pieces)</b>		15.95
<b>S</b>	天ぷら盛り合わせ	<b>Tempura Moriawase -prawn (5) and vegetable tempura (8)</b>		22.95
<b>S</b>	海鮮天ぷら	<b>Kaisen Tempura -5 kinds of seafood and vegetable tempura</b>		32.95

## サラダ

## Salads

S V 冷しワカメ	<b>Hiyashi Wakame</b> - marinated seaweed salad	4.75
G 酢の物	<b>Sunomono</b> - cucumber salad with choice of shrimp or octopus	4.75
S V 海草サラダ	<b>Kaiso Salad</b> - fresh seaweed salad	7.25
S * 海鮮サラダ	<b>Seafood Salad</b> - sunomono and kaiso salad with sashimi	14.95
S * ツナマーティニ	<b>Tuna Martini</b> - tuna sashimi with hiyashi wakame in a martini glass	14.95

## 寿司盛り合わせ

おみそ汁が付きます

## Sushi Plates

Comes with Miso Soup

S * 寿司 (並)	<b>Sushi Regular</b>	15.95
	<i>Ebifornia roll, 1 piece: ebi, hamachi, maguro, tamago, unagi</i>	
S * 寿司 (上)	<b>Sushi Deluxe</b>	24.95
	<i>Ebifornia &amp; tuna roll, 1 piece: ebi, hamachi, maguro, sake, tako, tobiko, unagi</i>	
S * 寿司 (特上)	<b>Sushi Super Deluxe</b>	35.95
	<i>Rainbow roll, 1 piece: hamachi, ikura, maguro, sake, shiromi, toro, unagi, amaebi</i>	
S * ちらし寿司 (並)	<b>Chirashi Regular</b>	27.95
	<i>Ebi, hamachi, maguro, sake, shiromi, tako, tamago, unagi sashimi over a bed of rice</i>	
S * ちらし寿司 (上)	<b>Chirashi Deluxe</b>	35.95
	<i>Amaebi, unagi, hamachi, ikura, maguro, sake, shiromi, tako, hotate sashimi over a bed of rice</i>	
S * 船盛り	<b>Sushi Boat</b>	34.95
	<i>Ebifornia roll, 1 piece: ebi, hamachi, maguro, unagi with chef's choice sashimi</i>	

## 刺身盛り合わせ

## Sashimi Plates (chef's choice)

S * 2名様	<b>15 piece Assorted Sashimi</b> (for 1-2 people)	35.95
S * 3名様	<b>30 piece Assorted Sashimi</b> (for 2-3 people)	67.95
S * 4名様	<b>45 piece Assorted Sashimi</b> (for 3-4 people)	98.95

## サイドメニュー

## Side Dishes

S ソース	<b>Sauce (teriyaki/spicy mayo/eel)</b>	0.75
G V がり	<b>Pickled Ginger</b>	1.00
G V みそ汁	<b>Miso Soup</b>	2.00
G V ご飯	<b>White Rice</b>	2.00
G V 玄米	<b>Brown Rice</b>	2.50
G V サラダ	<b>Green Salad</b>	2.75

## デザート

## Desserts

S V 餅アイス	<b>Mochi Ice Cream (1 piece):</b> <i>adzuki, chocolate, green tea, mango, strawberry, vanilla</i>	2.00
G V アイスクリーム	<b>Ice Cream (2 scoops):</b> <i>Ginger, Green Tea, Lychee, Vanilla</i>	4.50
V チーズケーキ	<b>Cheese Cake</b>	4.50
V 天ぷらアイスクリーム	<b>Tempura Ice Cream</b>	5.95

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