

CHEF'S SPECIALS



ODEN \$25.00
special bonito & kelp broth mixed with egg, daikon, sausage, scallop skewer, various fish cakes



SUKIYAKI \$32.00
special sweet hot broth, sliced chuck flat kobe beef (6 oz), vegetables, tofu, mushrooms



SEAFOOD HOT POT \$36.00
a rich, warming miso-based seafood hot pot chock full of seasonal ingredients: oyster, black cod (Gindara), sweet shrimp, snow crab claw, scallop, tofu, mushrooms, green onion, and Napa cabbage. perfect for fall and winter.



ABALONE BUTTER LEMON \$12.50
abalone grilled in a buttery lemon soy sauce, served in shell



SAKE SORBET **AGE 21+ REQUIRED* \$6.00
made from carefully selected ingredients from Shizuoka, Japan, this sake uses exclusive Homare Fuji rice, found in only 25 breweries. smooth Shizuoka water and light yeast add depth and complexity, with a touch of yuzu peel.



CREPE CAKE \$8.00
9 layered crepe cake with cream filling. choose from **milk** (cream cheese, apricot jam), or **strawberry** (cream cheese, strawberry jam)

CHEF'S SPECIALS



PREMIUM SASHIMI \$55.00

bluefin tuna akami (4pcs), blue fin chutoro (4pcs), yellowtail belly (2pcs), salmon belly (2 pcs), scallop (2 pcs), red snapper (2 pcs), egg (2 pcs), sweet shrimp (1 pc), snow crab claw (1 pc), uni, ikura, myoga, fresh wasabi



DELUXE SASHIMI BOWL \$39.00

blue fin chu toro (4pcs), sweet shrimp (1 pc), yellowtail (2pcs), salmon (2pcs), egg (2pcs), scallop(2pcs), snow crab claw meat (1pc), ikura, kanpyo



OYSTER & ASSORTED SEAFOOD \$18.75

fresh oyster, uni, masago, flying fish roe, raw quail egg, green onion, spicy daikon, ponzu, sriracha (2cs)



BLUE FIN TUNA NIGIRI SET \$23.00

blue fin tuna akami (2pcs) and chutoro (2pcs) with fresh chopped wasabi



BLUE CRAB CRACKER \$13.50

deep fried rice, blue crab, avocado, spicy mayo, sriracha (4pcs)

CHEF'S SPECIALS



BLUE FIN CUT ROLL \$10.00
blue fin tuna akami cut roll (6pcs)



YELLOWTAIL BELLY NIGIRI \$10.25
yellowtail belly nigiri with seaweed salt (2pcs)



SALMON BELLY NIGIRI SET \$17.00
salmon belly with green onion, red daikon (1pc), seared salmon belly w/ homemade miso sauce (1pc), seared salmon belly with onion, ponzu sauce (1pc)



SCALLOP NIGIRI \$10.25
made with fresh scallops from Hokkaido, Japan (2pcs)



YELLOWTAIL BELLY STICKS \$8.00
grilled yellowtail belly, bone-in, butter, garlic, chili powder with 7 different Japanese peppers

CHEF'S SPECIALS



NANKOTSU KARAAGE \$8.50
deep fried chicken fleshy cartilage with sansho pepper, salt, lemon



GRILLED SHISHAMO \$9.25
grilled smelt fish, mayo, chili powder with 7 different Japanese peppers (4pcs)



IKA-MISO \$16.50
grilled whole squid marinated in house made sweet mayo



DEEP FRIED SHISHITO PEPPER \$6.50
delicately deep fried shishito peppers



BUTTER CORN \$6.50
pan fried corn, nori seaweed, butter, soy sauce

CHEF'S SPECIALS



CURRY UDON \$17.50

house made hot curry broth with onion, meat (choose from **chicken, pork** or **beef**), green onion, fried tofu, chikuwa fishcake with noodle of choice (**soba** or **udon** noodle)



SPICY NABEYAKI UDON \$19.50

house made spicy miso soup, udon noodles, pork belly, napa cabbage, fried tofu, poached egg, green onion



PORK CUTLET & EGG BOWL \$18.50

house made pork cutlet, eggs, onion with house made sauce, Japanese pickles, miso soup



CHICKEN CUTLET & EGG BOWL \$18.50

house-made chicken cutlet, egg, onion with house made sauce, Japanese pickles, miso soup



BEEF BOWL \$18.50

Japanese beef, onion with house made sauce, Japanese pickles, miso soup

CHEF'S SPECIALS



UNA-GUSHI \$11.50
fresh water eel skewer with sansho pepper (2pcs)



YAKITORI SPICY SET \$18.25
chicken heart, fatty heart, tail, meatball, pork belly dipped in house made spicy sauce (5pcs)



YAKITORI PORK SET \$21.00
garlic pork belly, pork cheek, okra bacon, tomato bacon, asparagus bacon (5pcs)



YAKITORI CHICKEN SET \$17.00
leg meat & green onion, gizzard, breast & yuzu pepper, meatball, tail (5pcs)



YAKITORI BEEF SET \$28.50
prime beef, beef tongue, beef tongue & fresh wasabi, kobe beef & fresh wasabi, kobe beef & ponzu (5pcs)