

# APPETIZER 前菜

## TEMPURA STARTER

天ぷらスターター

Shrimp and vegetables, appetizer portion. \$11

## EBI ALMOND AGE

海老のアーモンド揚げ

Deep fried almond covered shrimp served with dipping sauce. (3pc) \$10

## FRIED OYSTERS

牡蠣の揚物

Panko fried and served with two dipping sauces. (4 pieces) \$10

## 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

## BEEF UMESHISO AGE ビーフ

梅しそ揚げ Sliced rib eye rolled with ume and shiso tempura style. (6pc) \$12

## MINI KAREI KARAAGE

かれい唐揚げ

An individually portioned whole flounder, filleted and fried and served with a delicious ponzu, negi, momijioroshi dipping sauce. \$11

## SPIDER KOBASHII AGE

ソフトシエル 香味揚げ

Japanese beer battered soft shell crab served with our house spicy mayo sauce for dipping (3 halves) \$13



## GYUTAN KUSHIYAKI

牛タン串焼き

Lightly salted beef tongue, skewered and grilled, season with lemon. (2 skewers) \$8

## CHICKEN KARAAGE

鶏のから揚げ

Soy marinated thigh meat karaage fried and served with a spicy mayo dipping sauce. (5pc) \$9



## SHISHAMO

ししゃも

Small whole water fish, broiled until crunchy. (4pc) \$8

## FRIED CALAMARI カラマリ

Marinated in our garlic, soy, lemon batter then fried to perfection. \$10

## GINDARA KASUZUKE

ぎんだら粕漬

Cod marinated in sake paste, then broiled. (1pc) \$12

## BEEF ASPARAGUS ROLL

牛アスパラ巻き

Asparagus rolled in sliced rib eye, with teriyaki sauce. (6pc) \$12

## GYOZA

ぎょうざ

Pork filled potstickers, pan fried, served with dipping sauce. (5pc) \$9

## KARUBI SHICHIMIYAKI カ

ルビ七味焼き Short ribs

marinated in sweet soy sauce and grilled. (6pc) \$10

## AGEDASHI TOFU

揚だし豆腐

With a spicy garlic sauce or mild tempura sauce; your choice (4 pc) \$9



spicy selection is vegetarian

## TOFU TOBANYAKI

豆腐陶板焼

Tofu steamed together with ground mountain yam, bonito and soy. Request without bonito for a vegetarian option (4pc) \$10



## KINOKO YAK-KO

きのこ 奴

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



## KAISO SALAD

海草サラダ

Seaweed salad in a light sesame oil \$6



## EDAMAME

枝豆

Boiled soybeans, lightly salted. \$5

## KONSAI AGE

根菜揚げ

Kabocha tempura, renkon lotus root bamboo shoots and gobo root. \$11



## VEGETABLEGYOZA FRY

野菜ギョーザ揚げ

Fried vegetable filled Japanese style potstickers served with dipping sauce. (5pc) \$8



## NASU DENGAKU

なす田楽

Fried eggplant, sweet miso sauce and kurogoma \$9



## HORENSO GOMA AYE

ほうれんそう胡麻和え

Steamed pressed spinach tossed in a goma sauce. \$7

## KINOKO FOIL YAKI

きのこフオイル焼き

Enoki, shimeji and shiitake mushrooms in a butter sauce. \$9



= gluten free



= vegetarian containing no fish or dairy products