PPETIZER 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

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

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

ソフトシェル 香味揚げ

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

牛タン串焼き

Lightly salted beef tongue, skewered

and grilled, season with lemon.

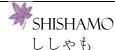
(2 skewers) \$8

CHICKEN KARAAGE

鶏のから揚げ

Soy marinated thigh meat karaage fried and served with a spicy mayo

dipping sauce. (5pc) \$9



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. (lpc) \$12

BEEF ASPARAGUS ROLL GYUTAN KUSHIYAKI

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

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 MIZORE

なすびのみぞれ揚げ

Fried eggplant, ground daikon, fresh shoga ginger root and tempura sauce.

NASU DENGAKU

なす田楽

Fried eggplant, sweet miso sauce and kurogoma \$9

THORENSO GOMA AYE ほうれんそう胡麻和え

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

KINOKO FOIL YAKI

きのこフォイル焼き

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



gluten free



= vegetarian containing no fish or dairy products