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## Zensai

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<b>Edamame</b>	5
<b>Today's Ohitashi</b>	6
<b>Agedashi Tofu</b> Fried Tofu	7
<b>Onsen Tamago</b> Slow Poached Egg	4
<b>Tofu Dengaku</b> Steamed skewered tofu Hatcho dark miso	7
<b>Tempura</b> appetizer shrimp and vegetable	8.5
<b>Shrimp Tempura</b> appetizer	9
<b>Squid Tempura</b>	9.5
<b>Fried Chicken</b> Japanese karaage	9
<b>Grilled Chicken Thigh</b> lightly salted	12
<b>Today's Zensai</b> Chef's Choice 3kinds Starters	15

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### Vinaigrette

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<b>Cucumber &amp; Wakame Vinaigrette</b>	7
<b>Octopus &amp; Cucumber Vinaigrette</b>	10
<b>Snow Crab &amp; Cucumber Vinaigrette</b>	12
<b>Eel &amp; Cucumber Vinaigrette</b>	12

<b>Hijiki</b> stewed black seaweed	5
<b>Stewed Cold Pumpkin</b>	6.5
<b>Egg Tofu</b> cold egg custard	5
<b>Tamagoyaki</b> traditional Japanese omelette	6.5
<b>Cucumber Moromi Miso</b> cucumber sticks with unrefined miso	7
<b>Chawanmushi</b> steamed egg custard shirimp, chicken, shiitake	11
<b>Steamed Asari Clam</b>	12
<b>Beef Tataki</b> chilled rare grilled beef yuzu ponzu	
<b>Magritte Duck</b> chilled braised Magritte Duck Yuzu kosyo	15
<b>Chilled Steamed Octopus</b> shallot, caper, red onion, olive oil vinaigrette	14
<b>Sea Urchin Egg Tofu</b> Fresh Sea Urchin over Egg Custard	9

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### Crudo

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<b>Spanish Mackerel Tataki</b> scallion, red onion, myoga, Yuzu Ponzu Sauce	11
<b>Maguro Nuta</b> Tuna Sashimi & Boiled Scallion Miso Vinaigrette	14
<b>Fluke Yuzu Ponzu Sauce</b> Thinly sliced Fluke Sashimi	15
<b>Salmon Carpaccio</b> shallot, caper, red onion, olive oil vinaigrette	14

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## Salad

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<b>Green Salad</b> mesculin lettuce olive oil vinaigrette	7
<b>Tomato Asparagus Salad</b> basil, shallot, olive oil vinaigrette	9.5
<b>Hijiki String Bean Lettuce Salad</b> sesame dressing	11
<b>Tuna &amp; Avocado Salad</b> marinated raw tuna, avocado, mesculin lettuce, soy sauce vinaigrette	18

<b>Crispy Baby Shrimp Tempura Salad</b>	13
<b>Snow Crab &amp; Avocado Salad</b>	15
<b>Squid &amp; Celery Salad with Salmon Roe</b>	15
<b>Salmon &amp; Sea Urchin Salad</b> marinated raw salmon, sea urchin, endive, mesculin lettuce, olive oil vinaigrette	19

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**Fish**

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<b>Grilled Black Cod</b> Kyoto Miso Marinated	19
<b>Sautéed Salmon</b> glazed soy sauce	20
<b>Tempura Assortment</b> Shrimp, Fluke, Japanese Vegetables	20
<b>Grilled Mackerel</b> lightly salted	18
<b>Hamachi Kama *</b> Grilled Yellow Tail Collar	M/P
<b>Kampachi Kama *</b> Grilled Amber Jack Collar	M/P
<b>Salmon Kama *</b> Grilled Salmon Collar	M/P

*\* May not be available depending on the market.*

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**Meat**

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<b>Stewed Organic Berkshire Pork Belly</b> with tried Mochi	18
<b>Sautéed Chicken Breast</b> glazed soy sauce	18
<b>Pork Hirekatsu</b> Pork Tenderloin Panko Deep Fried	18
<b>Beef Fillet Mignon Demiglace Sauce</b> Panko deep fried	29
<b>Rib Eye Steak</b> Yuzu Ponzu Sauce or Teriyaki Sauce	32
<b>Wagyu Kagoshima Strip Loin*A5</b> Yuzu Ponzu Sauce	58

\*There are some grades for WAGYU beef,  
A5 is the highest grade given only to the finest beef.

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**Sushi/Sashimi**

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<b>Nigiri Sushi Platter</b> 8pc Nigiri Sushi and 1 Tuna Roll	28
<b>Chirashi</b> Assorted Sashimi over Sushi Rice	30
<b>Sashimi Dinner</b> Assortment Sashimi serving with Rice	30
<b>Battera</b> Box Pressed Mackerel Sushi	15
<b>Salmon Sashimi</b>	13
<b>Yellow Tail Sashimi</b>	16.5
<b>Three kinds of Sashimi</b>	20
<b>Five kinds of Sashimi</b>	35
<b>Sashimi Assortment</b>	50 and up

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**Soup/Rice**

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<b>Miso Soup</b>	3.5
<b>Akadashi Dark Miso Soup</b>	5
<b>Clam Miso Soup</b>	6.5
<b>Clam Akadashi Dark Miso Soup</b>	7.5
<b>Rice</b>	2.5
<b>Sushi Seasoned Rice</b>	3.5

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Udon & Soba in warm soup

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<b>Kake Udon / Soba</b> Udon or Soba in warm soup	9.5	<b>Poached Egg Udon / Soba</b>	12.5
<b>Tanuki Udon / Soba</b> tempura crunch over the noodle	11	<b>Tender Pork Udon / Soba</b> <small>New</small>	14
<b>Wakame Udon / Soba</b> wakame seaweed	11	<b>Magritte Duck Udon / Soba</b>	17
<b>Plum &amp; Perilla Udon / Soba</b>	11	<b>Tempura Udon / Soba</b>	18

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Cold Noodles

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***Inaniwa Udon***

*Inaniwa Udon is the linguine shape Japanese premium brand noodles, imported from Akita, Japan.*

*Enjoy our Inaniwa Udon with delicate dashi condensed "Umami".*

<b>Inaniwa Hiyagake</b> Cold dashi over Inaniwa Udon	12.5	<b>Inaniwa Umeshiso Hiyagake</b>	14
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<b>Hiyagake Soumen</b> Cold dashi over Japanese vermicelli noodle	11
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*Soumen is very thin Japanese hand stretched noodle imported from Banshu, Japan.*

<b>Zaru Soba</b> Cold soba with dipping sauce	9.5	<b>Tenzaru Soba</b> Cold soba with dipping sauce, shrimp & vegetable tempura on the side	18
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<b>Zaru Udon</b> Thin Cold Udon with dipping sauce	9.5	<b>Tenzaru Udon</b> Cold udon with dipping sauce, shrimp & vegetable tempura on the side	18
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## Nigiri Sushi A La Carte

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1pc / order

Tuna	4	Octopus	3.5	Eel	4
Fluke	3.5	Shrimp	3.5	Egg	2.5
Yellow Tail	4	Kampachi	4.25	Tobiko	3.5
Salmon	3	Sea Scallop	5	Ikura	6
Snow Crab	5	Spanish Mackerel	3.5	Uni	6.5
Tsubugai	5	Mackerel	3	Toro 2 order minimum	M/P

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## Sashimi A La Carte

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2pc / order

Tuna	4.5	Octopus	4	Tobiko	3.5
Fluke	4	Kampachi	4.75	Black Tobiko	3.5
Yellow Tail	4.5	Sea Scallop	6	Ikura	6
<i>Inaniwa Udon is the ling</i>	3.5	Mackerel	4	Uni	6.5
Spanish Mackerel	4	Egg	3	Toro 2 order minimum	M/P

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## Rolls

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seaweed out side

Tuna Roll	8
Yellow Tail Roll	8
Salmon Roll	6.5
Eel Roll	9
Ikura Salmon Roe Roll	12
Sea Urchin Roll	13
Toro and Scallion	M/P

seaweed out side

Cucumber Roll	5
Plum & Pellira Roll	5
Avocado Roll	5
Spicy Tuna Roll	9
Spicy Salmon Roll	7.5

rice out side

California Roll	7
Snow Crab California	11
Shrimp Tempura Roll	9
Eel Avocado Roll	11
Salmon Avocado Roll	8
Cucumber Avocado	6

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## Dessert

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**French Sea Salt Caramel Flan 8**

**Green Tea Jelly 6**

Japanese simple syrup, Powdered Soy Bean  
抹茶寒天

**Almond Milk Pudding 7**

杏仁豆腐

**Green Tea Tiramisu with Black Sesame Ice Cream 9**

Black Sesame Caramel Sauce

**Green Tea Jelly with Green Tea Ice Cream 8.5**

Japanese simple syrup, Powdered Soy Bean and Red Bean  
抹茶寒天抹茶アイスクリーム小倉餡添え

**Green Tea Ice Cream 5.75**

**Green Tea Ice Cream with Red Bean 7**

**Red Bean Ice Cream 5.75**

**Red Bean Ice Cream with Red Bean 7**

**Vanilla Ice Cream 5.75**

**Vanilla Ice Cream with Red Bean 7**

**Lychee Sorbet 5.75**

**Black Sesame Ice Cream 5.75**