**Starters**

- **Edamame** lightly salted boiled soy beans 4.50
- **Hiyayakko** cold tofu with ginger & scallions 4.50
- **Kimuchi** Korean spicy pickled cabbage 4.50
- **Shiokara** salty fermented raw squid & innards 5.50
- **Chukafu Yakko** cold tofu topped with minced pork and vegetables 7.00
- **Yofu Yakko** sliced tofu, tomatoes & shiso leaves with garlic oil & balsamic ponzu vinaigrette 8.00
- **Hiyashi Tomato** sliced chilled tomatoes 7.00
- **Tsukemono** assorted pickled vegetables 6.50
- **Yasai Sticks** assorted vegetable sticks served with 3 dipping sauces (mentaiko, miso & ume) 9.50
- **Tori Soboro Natto** iceberg lettuce cups with sauteed ground chicken & fermented natto beans served with a spicy soy sauce 9.50
- **Ebi Daikon** shrimp, vegetables & mango rolled with thinly sliced pickled daikon radish with a sweet vinaigrette sauce 9.00
- **Yuzu Ceviche** seafood of the day & yuzu salsa served with homemade potato chips 9.00
- **Ankimo** steamed monkfish liver in ponzu 10.50

**Carpaccio**

- **Saba** mackerel, sweet ginger vinaigrette, plumpaste, and kobu seaweed powder 15.50
- **Tako** octopus, sliced cucumber, plum paste vinaigrette dressing drizzled with garlic oil 16.50
- **Salmon Aburi** balsamic-ponzu, grated wasabi cucumber drizzled with truffle oil 17.50
- **Hirame** halibut, shiso-pesto, & yuzu juice 17.50
- **Madai** quick-seared red snapper with yuzu-pepper salsa 17.50
- **Hamachi** yellowtail, garlic-ginger-ponzu, & chopped jalapeño drizzled with garlic oil 18.50
- **Kanpachi** amberjack, yuzu pepper plum wine sauce & chopped chives 18.50

**Salads**

**Potato Salad** eggs, carrots & cucumber 4.50
- **Garlic Green Salad** mixed baby greens & garlic chips in garlic soy dressing 9.00/6.00
- **Daikon Salad** shredded daikon-radish salad in ponzu dressing & garlic oil 9.00/6.00
- **Popeye Salad** fresh spinach in soy dressing topped with homemade potato chips 9.00/6.00
- **Kaisou Salad** assorted seaweed, spring mix & daikon with soy base dressing 10.00/7.00
- **Wafu Ceasar Salad** romaine lettuce tossed in homemade miso flavored ceasar dressing 10.00/7.00
- **GyuniKu Salad** thinly sliced cooked beef & spring mix in sesame peanut butter dressing 11.00/8.00
- **Tako Salad** mixed greens, cubes of octopus tossed in plum paste dressing 13.00/9.00
- **Sakana Iroiro Salad** mixed greens & assorted chopped sashimi in light creamy dressing 14.00/10.00
- **Tai Hassai Salad** seared red snapper & eight kinds of vegetables tossed in a black bean dressing at the table 16.00/11.00

**Sashimi & Tataki**

- **Sashimi Moriawase** assorted sashimi 28.00
- **Shimesaba Sashimi** mackerel 13.50
- **Tako Sashimi** octopus 14.50
- **Sake Sashimi** salmon 15.50
- **Madai Sashimi** red snapper 15.50
- **Hamachi Sashimi** yellowtail 16.50
- **Hirame Usuzukuri** thinly sliced halibut served with ponzu sauce 19.50
- **Kanpachi Sashimi** amberjack 16.50
- **Botan Ebi Sashimi** spot prawn 21.50
- **Shiromaguro Tataki** seared albacore, garlic oil, ponzu and garlic chips 15.50
- **Aigamo Tataki** seared & marinated duck breast topped with karashi mustard 15.50