

starters

Edamame 枝豆

lightly salted boiled soy beans 5.50

Hiyayakko やっこ

cold tofu with ginger & scallions 5.50

Kimuchi キムチ

korean spicy pickled cabbage 6.00

Shiokara 塩辛

salty fermented raw squid & innards 6.50

Chukafu Yakko 中華風 やっこ

cold tofu with minced pork and vegetables 9.00

Yofu Yakko 洋風 やっこ

sliced tofu, tomatoes & shiso leaves
with garlic oil & balsamic ponzu vinaigrette 9.00

Hiyashi Tomato 冷やしトマト

sliced chilled tomatoes 8.00

Tsukemono 漬物盛り合わせ

assorted pickled vegetables 8.50

Ebi Daikon えびの大根生春巻き

shrimp, vegetables & mango rolled
with thinly sliced pickled daikon radish with
a sweet vinaigrette sauce 11.00

Yuzu Ceviche やずセビチエ

seafood of the day & yuzu
salsa served with homemade potato chips 12.00

Ankimo あん肝

steamed monkfish liver in ponzu 16.50

Hamachi Kanappe はまちタルタルワンタンカナッペ

yellowtail tartar, yuzu-pepper & salsa avocado
mousse on crispy wonton chips 13.50

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Cash payments have no fee.

sashimi & tataki

Sashimi Moriawase 刺身盛り合わせ

assorted sashimi 38.50

Tako Sashimi たこ刺身

octopus 18.50

Sake Sashimi サーモン刺身

salmon 18.50

Madaí Sashimi 真鯛刺身

red snapper 18.50

Hamachi Sashimi はまち刺身

yellowtail 19.50

Kanpachi Sashimi かんぱち刺身

amberjack 18.50

Shimesaba しめさば

cured mackerel 16.50

Hirame Sashimi 平目刺身

halibut 21.50

Hirame Usuzukuri 平目うす造り

thinly sliced halibut with ponzu sauce 26.50

Shiromaguro Tataki 白まぐろたたき

seared albacore, garlic oil & ponzu 18.50

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salads Regular/Small

Potato Salad ポテトサラダ

eggs, carrots & cucumber 6.50

Garlic Green Salad ガーリックグリーンサラダ

mixed greens in garlic soy dressing 10/7

Daikon Salad 大根サラダ

shredded daikon-radish salad, ponzu dressing 11/8

Kaisou Salad 海藻サラダ

assorted seaweed, spring mix & daikon

with soy base dressing 12/9

Wafu Ceasar Salad 和風シーザーサラダ

romaine, homemade miso ceasar dressing 11/8

Tako Salad たこサラダ

mixed greens, octopus, plum dressing 17/13

Sakana Iroiro Salad 魚いろいろサラダ

mixed greens & assorted chopped sashimi

in light creamy dressing 17/13

carpaccio

Tako たこカリピッチョ

octopus, sliced cucumber, plum paste

vinaigrette dressing drizzled with garlic oil 20.50

Salmon Aburi サーモンあぶりカリピッチョ

balsamic-ponzu, wasabi cucumber, truffle oil 20.50

Hirame 平目カリピッチョ

halibut, shiso-pesto, & yuzu juice 23.50

Madaí 真鯛カリピッチョ

seared red snapper, yuzu-pepper salsa 20.50

Hamachi はまちカリピッチョ

yellowtail, garlic-ginger-ponzu,

& chopped jalapeño drizzled with garlic oil 21.50

Hotate Uní 帆立とうにのかりピッチョ

seared scallop & sea urchin, tosa-yuzu-truffle oil 28.50

Kanpachi かんぱちかりピッチョ

quick-seared amberjack, yuzu-plum wine sauce 20.50

Saba さばかりピッチョ

cured mackerel, sweet ginger vinaigrette,

plum paste & konbu powder 18.50

pan sautéed & grilled

Tori Yuzu 鶏もも肉塩焼きやず胡椒ソース

salt broiled chicken thigh, yuzu pepper sauce 14.50

Gyuhire Grill 牛ヒレグリルハーブガーリック

sliced beef tenderloin & asparagus with herb

garlic butter soy 20.50

Kamo Yuzu 合鴨塩焼きやず胡椒サルサ

grilled duck breast with fresh

tomato-yuzu-pepper salsa 18.50

Ika Maru Yaki いか丸焼き

salt broiled squid 21.50

Wafu Hamburg 和風ハンバーグ

pork burger steak, daikon radish ponzu sauce 14.50

Tofu Cheese Steak 豆腐チーズステーキ

pan sautéed tofu, with melted cheese & wild

mushrooms in ponzu daikon sauce 13.50

Gyutan Shioyaki 牛舌塩焼き

grilled beef tongue 18.50

Kurobuta Steak 黒豚ステーキ

kurobuta pork steak, soy brandy sauce 17.50

Hotate Tomato 帆立トマトと帆立のしそペスト

seared scallop & roasted tomato,

shiso-pesto yuzu 19.50

Aigamo Steak 合鴨ステーキ

duck steak, hatcho-miso balsamic sauce 21.50

Sirloin Steak サーロインステーキ

pan sautéed in soy-garlic brandy with

scallions & garlic chips 21.50

Gindara Munieru 銀だらムニエル梅ソース

pan sautéed black cod fillet drizzled with

plum soy sauce 20.50

deep fried

Agedashi Tofu 揚げ出し豆腐

tofu in dashi sauce 9.50

Daikon Agedashi 大根の揚げ出し

daikon-radish in dashi sauce 10.50

Tori Kara Age 鶏唐揚げ

soy-marinated boneless chicken 11.50

Maitake Tenpura 舞茸天ぷら

maitake mushroom tempura 12.50

Kani Shinjo 蟹しんじょうともちの揚げ出し

crab cake and mochi in dashi both 17.50

Tara Fry たらつらい紫漬けタルタル

panko fried cod, shiba-pickle tartar sauce 13.50

Ebi Yuba Age 海老野菜の湯葉巻き揚げ

bean curd wrap with shrimp and vegetables 14.50

Tofu Nanban 豆腐南蛮

tofu and eggplant, soy-garlic-vinaigrette 11.50

Ebi Tenpura 海老天ぷら

shrimp tempura 4.50/piece

Shimeji Tenpura しめじ天ぷら

shimeji mushroom tempura 10.50

Kisu Tenpura キス天ぷら

smelt fish tempura 16.50

Kani Cream Korokke カニクリームコロッケ

crab cream puffs 13.50

Menchi Katsu メンチカツ

ground pork puffs 13.50

Kaki Fry カキつらい

panko crusted oysters 13.50

Gyuuniku Maki 牛肉とアスパラのチーズ巻き揚げ

fried beef, asparagus, cheese rolls, hatchomiso 15.50

Renkon Hasami Age 蓮根はちめ揚げ

shrimp sandwiched with lotus root, tempura style 15.50

Ebi Shinjo 海老しんじょう

shrimp balls with dashi dipping 15.50

Tori Nasu Garlic 鶏と茄子唐揚げ甘酢ガーリックマリネ

chicken and eggplant with garlic-vinaigrette sauce 15.50

Risotto Korokke きのこリゾットのライスコロッケ

mushroom risotto puffs, shiso-pesto-tomato sauce 14.50

Shishito Tenpura ししとう天ぷら

shishito-peppers 9.50

Tan Katsu 舌カツ

panko crusted beef tongue, hatcho miso sauce 23.50

Kurobuta Katsu 黒豚オースカツ

kurobuta pork cutlet served with 3 dipping sauces 19.50

Age Nasu Tofu 揚げ茄子豆腐豚みそかけ

fried tofu and eggplant with pork miso sauce 14.50

Nasu Buta Hasamiage 茄子豚ひき肉拌め揚げ

fried eggplant with ground pork in dashi broth 13.50

braised & steamed

Spare Ribs スペアリブの黒ビール煮

braised pork spareribs, soy black beer glaze 15.50

Furofuki Daikon ふろふき大根

braised daikon, sweet hatcho-miso sauce 9.50

Buta Torotoro Ni 豚とろとろ煮

braised fatty pork in soy sauce 14.50

Nira Tama ニラ玉

chive omelette with soy gravy 10.50

Asari Sakamushi あさり酒蒸し

sake steamed asari-clams in dashi broth 13.50

Kani Tama カニ玉

crab omelette with soy gravy 14.50

Gyutan Kakuni 牛舌角煮じゃがバターソース

braised beef tongue, mashed potato gravy 23.50

Gochi. Pizza

Mentaí Kinoko カニとまのこの明太子
spicy cod roe, snow crab, mushrooms,
bacon & cheese 19.50

Chashu Miso 黒豚チャーシューとまのこの味噌
miso sauce, shredded kurobuta pork,
mushrooms & cheese 19.50

Nasu Curry 茄子とまのこのカレー
pork curry sauce, eggplant, mushrooms & cheese 19.50

Nasu Tofu Mabo 茄子と豆腐のマボ
pork and tofu mabo sauce, eggplant,
mushrooms, scallions & cheese 19.50

Yakiniku Kochijan 焼肉とキムチのコチュジャン
spicy korean miso, bbq beef, mushrooms, kimchi &
cheese 19.50

Okonomiyaki Style

お好み焼き (豚ばら、イカ、キャベツ、お好みソース)
squid, pork, cabbage and okonomi sauce 20.50

Sake Cream Cheese Miso
鮭といくらの味噌クリームチーズ
grilled salmon and salmon roe & cheese 21.50

Hokkai 北海道 (鮭、カニ、海老、帆立、コーン、ジャガ芋)
assorted seafood, mashed potato
sauce, salmon roe and cheese 30.50

Unagi Yanagawa うなぎとごぼうの柳川
bbq eel, gobo-burdock,
eggs, seaweed & cheese 25.50

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especially if you have medical conditions.

oven

Nikomí Hamburg 煮込みハンバーグ
tomato braised pork burger patties baked
with cheese 14.50

Kakí Tartar Yaki カキタルタル焼き
baked oysters with tartar sauce 15.50

Kurobuta Chashu 黒豚チャーシュー
thinly sliced bbq kurobuta pork belly 14.50

Potato Cheese Gratin

Curry カレーポテトグラタン
pork curry sauce 12.50

Meat Sauce ミートソースポテトグラタン
pork tomato sauce 13.50

Kaní Cream カニクリームポテトグラタン
crab & cream sauce 15.50

Mentaiko 明太子ポテトグラタン
spicy cod roe sauce 14.50

stir fried

Tomyo Itame とうめょうにんにく炒め
pea sprouts in garlic sauce 9.50

Niku Yasai Itame 肉野菜炒め
pork & vegetables 11.50

Buta Kimchee 豚キムチ
sliced pork & kimchee,
topped with mayonnaise 11.50

Shiso Mentaiko Beefun しそ明太子ビーフン
vermicelli noodles in cod roe & shiso 14.50

Ebi Chili 海老チリ
prawns in chili sauce 19.50

Spicy Ebi Mayo スパイシー海老マヨ
prawns in spicy mayo sauce 19.50

rice & soups

Miso Soup 味噌汁

nameko mushroom ...7.00 asari clams ...9.50

Onigiri おにぎり

rice balls with fillings wrapped in nori

salmon, ume, okaka, salmon mayo or tuna mayo ...10.00
mentaiko or shiokara ...11.00 ikura ...15.00

Yaki Onigiri 焼きおにぎり

crispy rice balls with topping

salmon, ume, salmon mayo or tuna mayo ...11.00
mentaiko or shiokara ...12.00 ikura ...16.00

Chazuke 茶漬け

rice in dashi soup with topping

grilled salmon or ume ... 10.00 seaweed ... 9.00
mentaiko or shiokara ... 11.00 ikura ... 14.00

Yaki Oni Chazuke 焼きおにぎり茶漬け

crispy rice ball in dashi soup

salmon flakes or ume ... 12.00
mentaiko or shiokara ...13.00 ikura ...17.00

Okaka = dried bonito fish flakes

Ikura = salmon roe

Mentaiko = spicy cod roe

Shiokara = fermented squid & innards

clay pot rice

(Sm 2+ppl | Md 4+ppl | Lg 6+ppl)

Tori Soboro Meshi 鶏そぼろめし*

braised ground chicken 26 | 38 | 46

Buta Meshi 豚めし*

bbq sliced pork 26 | 38 | 46

Mabo Tofu Meshi マーボー豆腐めし*

spicy pork & tofu 26 | 38 | 46

Yakiniku Kimchee Meshi 焼肉キムチめし*

bbq sliced beef & kimchee 29 | 42 | 52

Dry Curry Meshi ドライカレーめし*

pork dry curry 26 | 38 | 46

Jako Mentaiko Meshi じゃこ明太子めし

dry fish & spicy cod roe 32 | 47 | 57

Sake Oyako Meshi さけ親子めし

grilled salmon & salmon roe 36 | 52 | 63

Unagi Meshi うなぎめし

bbq fresh water eel 36 | 52 | 63

Anago Meshi あなごめし

bbq salt-water eel 36 | 52 | 63

noodles

Soba / Udon かてそば / うどん

buckwheat or udon noodle soup
with fish cakes & scallions 11.50

Zaru Soba / Udon ざるそば / うどん

cold buckwheat or udon noodles
with cold dashi dipping 11.50

Tororo Soba / Udon とろろそば / うどん

buckwheat or udon noodle soup
with grated yam 14.50

Tanuki Soba / Udon たぬきそば / うどん

buckwheat or udon noodle soup
with tempura batter bits 12.50

Hiyashi Oroshi Tororo Soba / Udon

冷やしおろしとろろそば / うどん

cold buckwheat or udon noodles
with grated yam & daikon in cold dashi 15.50

Hiyashi Somen 冷やしソメン

cold japanese vermicelli noodles
with cold dashi dipping 13.00

Yaki Udon 焼うどん

stir fried udon noodles
with side pork and vegetables 15.00

seafood pots recommended w/ side of dashi-soup \$3.50
"fish of the day" are also available for clay pot rice

* comes with a rare poached egg

DONBURI

miso soup & salad



Tori Soboro Don | 鶏とぼろ丼

Soy flavor ground chicken over rice 16.50

Mabo Tofu Don | 麻婆豆腐丼

Pork mabo tofu and eggplant over rice 16.50

Tofu Nanban Don | 豆腐南蛮丼

Fried tofu and eggplant in tangy soy-garlic sauce over rice 16.50

Dry Curry Don | ドライカレー丼

Pork and vegetable dry curry over rice 17.50

Niku Kimchi Don | 焼肉キムチ丼

Beef and kimchi over rice 17.50

Chashu Don | チャーシュー丼

Thin sliced pork belly over rice 17.50

Tori Nanban Don | 鶏南蛮丼

Fried chicken and eggplant in tangy soy-garlic sauce over rice 19.50

Bincho Maguro Don | びんちょうまぐろ丼

White tuna sashimi over rice 23.50

Sake Sanshoku Don | 鮭三色丼

Salmon sashimi, ikura and salmon flakes over rice 25.50

Una Don | うな丼

BBQ fresh water eel over rice 25.50

LUNCH MENU

MEAL SET

rice, miso soup & salad



Buta Shoga Yaki Set | 豚生姜焼き定食

Stir fried side pork in ginger sauce 18.50

Gyutan Katsu Set | 牛タンカツ定食

Panko fried beef tongue cutlet 28.50

Ros Katsu Set | 黒豚ロースカツ定食

Panko fried black pork cutlet 24.50

Sirloin Steak Set | サーロインステーキ定食

Sirloin steak 25.50

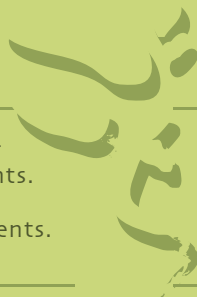
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vegetarian menu



All soups and broth are made out of fish broth (**dashi**). **Before ordering**, please inform your servers if you are ok with **dashi**. There may be **more menu options** for you. (i.e. Agedashi Tofu, Furofuki, Okoge) Please ask us!

- Edamame** boiled soy beans 5.50
- Hiyayakko** cold tofu (no bonito fish flakes) 5.50
- Hiyashi Tomato** sliced cold tomato, mayonnaise, salt 8.00
- Kaisou Salad** seaweed salad with soy dressing (no dried fish) 12.00 (9.00 for small)
- Garlic Green Salad** .. spring mix with garlic-soy dressing, garlic chips 10.00 (7.00 for small)
- Potato Salad** potato, carrots, eggs, cucumber and mayonnaise 6.50
- Tomyo Itame** stir fried pea sprouts in garlic sauce 9.50
- Tofu Nanban** ... fried tofu and eggplant with garlic-soy-vinaigrette 11.50
- Shimeji Tenpura** shimeji mushroom tenpura served with green tea-salt (no dashi sauce) 10.50
- Maitake Tenpura** maitake mushroom tenpura served with green tea-salt (no dashi sauce) 10.50
- Shishito Tenpura** shishito-peppers tenpura served with green tea-salt (no dashi sauce) 9.50
- Risotto Croquettes** .. fried mushroom and cheese risotto balls, tomato-cream sauce (no shiso-pesto) 14.50
- Yasai Itame** stir fried assorted vegetables, salt and pepper (no broth) 10.50
- Yaki Udon** ... stir fried udon noodles and vegetables (no pork, no bonito flakes, no broth) 15.00
- Miso Pizza** thin crust pizza with mushrooms, tofu, eggplant and sweet miso sauce (no pork) 19.50
- Ume Yaki Onigiri** crispy rice balls in soy-butter topped with pickled ume-plum 11.00
- Ume Onigiri** rice balls with pickled ume-plum wrapped in nori-seaweed 10.00

DISCLAIMER: We prepare & serve products that contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy & gluten. We have regular kitchen operations in which involve shared cooking and preparation areas, and food variations may occur due to differences in suppliers, ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, **we cannot guarantee 100% any menu item will be completely free of meat/fish products.**

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gluten free menu



starters & salads

- Edamame** lightly salted boiled soybeans 5.50
- Hiyayakko** cold tofu with ginger and scallions 5.50
- Shiokara** salty fermented raw squid and innards 6.50
- Yuzu Ceviche** seafood of the day & yuzu salsa with housemade chips 12.00
- Daikon Maki** shrimp, vegetables & mango rolled with thin pickled daikon 11.00
- Sakana Salad** mixed greens & chopped sashimi in light creamy dressing 17.00/13.00
- Potato Salad** eggs, carrot & cucumber 6.50

sashimi & carpaccios

- Saba Carpaccio** mackerel, ginger vinaigrette, plum paste & kobu powder 18.50
- Hirame Carpaccio** halibut, shiso-pesto & yuzu juice 23.50
- Sashimi Moriawase** assorted sashimi 38.50
- Shimesaba Sashimi** mackerel 16.50
- Tako Sashimi** octopus 18.50
- Salmon Sashimi** salmon 18.50
- Madai Sashimi** red snapper 18.50
- Hamachi Sashimi** yellowtail 19.50
- Hirame Sashimi** halibut 21.50
- Kanpachi Sashimi** amberjack 18.50
- Shiro Maguro Sashimi** seared albacore 17.50

sautéed & grilled

- Hotate Tomato** scallop & roasted tomato in shiso-pesto yuzu sauce 19.50
- Gyuutan Shioyaki** grilled beef tongue 18.50
- Ika Maru Yaki** salt broiled squid 17.50

stir fried & deep fried

Spicy Ebi Mayo prawns in spicy mayo sauce 19.50

Niku Yasai Itame (with no soy) stir fried pork and vegetables 11.50

Tomoyo Itame (with no soy) stir fried pea sprouts in garlic sauce 9.50

Beefun (with no soy) stir fried vermicelli noodles in spicy cod roe & shiso 14.50

Fish of the day (salt-broiled) please refer to the daily special menu

oven

Kaki Tartar Yaki baked oysters with tartar sauce 15.50

Mentaiko Gratin baked cheese and potato with spicy cod roe 14.50

rice

Onigiri soft rice ball filled with choice of filling and wrapped in seaweed
salmon / ume / tuna mayo / salmon mayo 10.00 mentaiko 11.00

Clay Pot Rice: (all with no soy sauce)

Jako Mentaiko Meshi dried fish & spicy cod roe **(S)** 32.00/ **(M)** 47.00/ **(L)** 57.00

Sake Meshi (with no ikura) salt-grilled salmon **(S)** 36.00/ **(M)** 52.00 **(L)** 63.00

Gindara Meshi salt-grilled black cod (market price)

soups

Miso Soup tofu, seaweed and scallions 3.50

Asari Miso Soup asari-clam miso soup 9.50

Nameko Miso Soup nameko-mushroom miso soup 7.00

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