

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 12.00

Yuzu Ceviche やずセビチエ

seafood of the day & yuzu
salsa served with homemade potato chips 13.00

Ankimo あん肝

steamed monkfish liver in ponzu 18.50

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

は
じ
め
に。

Please note: Please inform your server of any allergies or food sensitivities. We may not list all ingredients.

A 4% processing fee applies to credit card payments. Cash payments have no fee.

sashimi & tataki

Sashimi Moriawase 刺身盛り合わせ

assorted sashimi 40.50

Tako Sashimi たこ刺身

octopus 19.50

Sake Sashimi サーモン刺身

salmon 19.50

Madai Sashimi 真鯛刺身

red snapper 19.50

Hamachi Sashimi はまち刺身

yellowtail 20.50

Kanpachi Sashimi かんぱち刺身

amberjack 19.50

Shimesaba しめさば

cured mackerel 17.50

Hirame Sashimi 平目刺身

halibut 22.50

Hirame Usuzukuri 平目うす造り

thinly sliced halibut with ponzu sauce 28.50

Shiromaguro Tataki 白まぐろたたき

seared albacore, garlic oil & ponzu 19.50

CONSUMER ADVISORY: Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

salads Regular/Small

Potato Salad ホ[○]テトサラダ

eggs, carrots & cucumber 6.50

Garlic Green Salad ガ⁻リックグ[○]リーンサラダ

mixed greens in garlic soy dressing 11/8

Daikon Salad 大根サラダ

shredded daikon-radish salad, ponzu dressing 12/9

Kaisou Salad 海藻サラダ

assorted seaweed, spring mix & daikon

with soy base dressing 13/10

Wafu Ceasar Salad 和風シーザーサラダ

romaine, homemade miso ceasar dressing 12/9

Tako Salad た[○]ニサラダ

mixed greens, octopus, plum dressing 18/14

Sakana Iroiro Salad 魚いろいろサラダ

mixed greens & assorted chopped sashimi

in light creamy dressing 18/14

carpaccio

Tako た[○]ニか[○]い[○]ピ[○]ツ[○]キ[○]

octopus, sliced cucumber, plum paste
vinaigrette dressing drizzled with garlic oil 21.50

Salmon Aburi サ⁻モンあぶ[○]りか[○]い[○]ピ[○]ツ[○]キ[○]

balsamic-ponzu, wasabi cucumber, truffle oil 21.50

Hirame 平[○]目か[○]い[○]ピ[○]ツ[○]キ[○]

halibut, shiso-pesto, & yuzu juice 24.50

Madai 真[○]鯛か[○]い[○]ピ[○]ツ[○]キ[○]

seared red snapper, yuzu-pepper salsa 21.50

Hamachi は[○]ま[○]ちか[○]い[○]ピ[○]ツ[○]キ[○]

yellowtail, garlic-ginger-ponzu,
& chopped jalapeño drizzled with garlic oil 22.50

Hotate Uni 帆[○]立[○]と[○]う[○]に[○]の[○]か[○]い[○]ピ[○]ツ[○]キ[○]

seared scallop & sea urchin, tosa-yuzu-truffle oil 30.50

Kanpachi か[○]ん[○]ぱ[○]ちか[○]い[○]ピ[○]ツ[○]キ[○]

quick-seared amberjack, yuzu-plum wine sauce 21.50

Saba さ[○]ば[○]か[○]い[○]ピ[○]ツ[○]キ[○]

cured mackerel, sweet ginger vinaigrette,
plum paste & konbu powder 19.50

pan sautéed & grilled

Tori Yuzu 鶏[○]も[○]も[○]肉[○]塩[○]焼[○]ま[○]や[○]ず[○]胡椒[○]ソ[○]ス

salt broiled chicken thigh, yuzu pepper sauce 16.50

Gyuhire Grill 牛[○]ヒレ[○]グ[○]リ[○]ル[○]ハ[○]ー[○]ブ[○]ガ[○]-リ[○]ッ[○]ク

sliced beef tenderloin & asparagus with herb
garlic butter soy 21.50

Kamo Yuzu 合[○]鴨[○]塩[○]焼[○]ま[○]や[○]ず[○]胡椒[○]サ[○]ル[○]サ

grilled duck breast with fresh
tomato-yuzu-pepper salsa 19.50

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 15.50

Tofu Cheese Steak 豆[○]腐[○]チ[○]ーズ[○]ス[○]テ[○]キ

pan sautéed tofu, with melted cheese & wild
mushrooms in ponzu daikon sauce 14.50

Gyutan Shioyaki 牛[○]舌[○]塩[○]焼[○]き

grilled beef tongue 18.50

Kurobuta Steak 黒[○]豚[○]ソ[○]テ

kurobuta pork steak, soy brandy sauce 18.50

Hotate Tomato 帆[○]立[○]ト[○]マト[○]と[○]帆[○]立[○]の[○]し[○]そ[○]ペ[○]ス[○]ト

seared scallop & roasted tomato,
shiso-pesto yuzu 21.50

Aigamo Steak 合[○]鴨[○]ス[○]テ[○]キ

duck steak, hatcho-miso balsamic sauce 22.50

Sirloin Steak サ[○]-O[○]イ[○]ン[○]ス[○]テ[○]キ

pan sautéed in soy-garlic brandy with
scallions & garlic chips 22.50

Gindara Munieru 銀[○]だ[○]ら[○]ム[○]ニ[○]エ[○]ル[○]梅[○]ソ[○]ス

pan sautéed black cod fillet drizzled with
plum soy sauce 21.50

deep fried

Agedashi Tofu 揚げ出し豆腐

tofu in dashi sauce 10.50

Daikon Agedashi 大根の揚げ出し

daikon-radish in dashi sauce 12.50

Tori Kara Age 鶏唐揚げ

soy-marinated boneless chicken 12.50

Maitake Tenpura 舞茸天ぷら

maitake mushroom tenpura 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 18.50

Tara Fry たらつらい紫漬けタルタル

panko fried cod, shiba-pickle tartar sauce 15.50

Ebi Yuba Age 海老野菜の湯葉巻き揚げ

bean curd wrap with shrimp and vegetables 15.50

Tofu Nanban 豆腐南蛮

tofu and eggplant, soy-garlic-vinaigrette 12.50

Ebi Tenpura 海老天ぷら

shrimp tenpura 4.50/piece

Shimeji Tenpura しめじ天ぷら

shimeji mushroom tenpura 12.50

Kisu Tenpura キス天ぷら

smelt fish tenpura 18.50

Kani Cream Korokke カニクリームコロッケ

crab cream puffs 15.50

Menchi Katsu メンチカツ

ground pork puffs 14.50

Kaki Fry カキつらい

panko crusted oysters 15.50

Gyuuniku Maki 牛肉とアスパラのチーズ巻き揚げ

fried beef, asparagus, cheese rolls, hatchomiso 16.50

Renkon Hasami Age 蓮根はちめ揚げ

shrimp sandwiched with lotus root, tenpura style 17.50

Ebi Shinjo 海老しんじょう

shrimp balls with dashi dipping 17.50

Tori Nasu Garlic 鶏と茄子唐揚げ甘酢がーリックマリネ

chicken and eggplant with garlic-vinaigrette sauce 16.50

Risotto Korokke きのこリゾットのライスコロッケ

mushroom risotto puffs, shiso-pesto-tomato sauce 16.50

Shishito Tenpura ししとう天ぷら

shishito-peppers 12.50

Tan Katsu 舌カツ

panko crusted beef tongue, hatcho miso sauce 24.50

Kurobuta Katsu 黒豚オースカツ

kurobuta pork cutlet served with 3 dipping sauces 21.50

Age Nasu Tofu 揚げ茄子豆腐豚みそかけ

fried tofu and eggplant with pork miso sauce 15.50

Nasu Buta Hasamiage 茄子豚ひき肉拌め揚げ

fried eggplant with ground pork in dashi broth 14.50

braised & steamed

Spare Ribs スペアリブの黒ビール煮

braised pork spareribs, soy black beer glaze 16.50

Furofuki Daikon ふろふき大根

braised daikon, sweet hatcho-miso sauce 10.50

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 11.50

Asari Sakamushi あさり酒蒸し

sake steamed asari-clams in dashi broth 15.50

Kani Tama カニ玉

crab omelette with soy gravy 16.50

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

Mentai Kinoko カニとまのこの明太子
spicy cod roe, snow crab, mushrooms,
bacon & cheese 21.50

Chashu Miso 黒豚チャーシューとまのこの味噌
miso sauce, shredded kurobuta pork,
mushrooms & cheese 21.50

Nasu Curry 茄子とまのこのカレー
pork curry sauce, eggplant, mushrooms & cheese 21.50

Nasu Tofu Mabo 茄子と豆腐のマボ
pork and tofu mabo sauce, eggplant,
mushrooms, scallions & cheese 21.50

Yakiniku Kochijan 焼肉とキムチのコチュジャン
spicy korean miso, bbq beef, mushrooms, kimchi &
cheese 21.50

Okonomiyaki Style

お好み焼き (豚バラ、イカ、キャベツ、お好みソース)
squid, pork, cabbage and okonomi sauce 22.50

Sake Cream Cheese Miso

鮭といくら味噌クリームチーズ
grilled salmon and salmon roe & cheese 23.50

Hokkai 北海 (鮭、カニ、海老、帆立、コーン、ジャガ芋)

assorted seafood, mashed potato
sauce, salmon roe and cheese 32.50

Unagi Yanagawa うなぎとごぼうの柳川

bbq eel, gobo-burdock,
eggs, seaweed & cheese 27.50

oven

Nikomí Hamburg 煮込みハンバーグ
tomato braised pork burger patties baked
with cheese 15.50

Kaki Tartar Yaki カキタルタル焼き
baked oysters with tartar sauce 17.50

Kurobuta Chashu 黒豚チャーシュー
thinly sliced bbq kurobuta pork belly 15.50

Potato Cheese Gratin

Curry カレーポテトグラタン

pork curry sauce 13.50

Meat Sauce ミートソースポテトグラタン

pork tomato sauce 14.50

Kani Cream カニクリームポテトグラタン

crab & cream sauce 16.50

Mentaiko 明太子ポテトグラタン

spicy cod roe sauce 15.50

stir fried

Tomyo Itame とうめよう(にんにく炒め)
pea sprouts in garlic sauce 11.50

Niku Yasai Itame 肉野菜炒め

pork & vegetables 12.50

Buta Kimchee 豚キムチ

sliced pork & kimchee,
topped with mayonnaise 12.50

Shiso Mentaiko Beefun しそ明太子ビーフン

vermicelli noodles in cod roe & shiso 16.50

Ebi Chili 海老チリ

prawns in chili sauce 21.50

Spicy Ebi Mayo スパイシー海老マヨ

prawns in spicy mayo sauce 21.50

CONSUMER ADVISORY: Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

rice & soups

Miso Soup 味噌汁

nameko mushroom ...7.00 asari clams ...10.50

Onigiri おにぎり

rice balls with fillings wrapped in nori

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

Yaki Onigiri 焼きおにぎり

crispy rice balls with topping

salmon, ume, salmon mayo or tuna mayo ...12.00
mentaiko or shiokara ...13.00 ikura ...17.00

Chazuke 茶漬け

rice in dashi soup with topping

grilled salmon or ume ... 11.00 seaweed ... 10.00
mentaiko or shiokara ... 12.00 ikura ... 15.00

Yaki Oni Chazuke 焼きおにぎり茶漬け

crispy rice ball in dashi soup

salmon flakes or ume ... 13.00
mentaiko or shiokara ...14.00 ikura ...18.00

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 28 | 40 | 50

Buta Meshi 豚めし*

bbq sliced pork 28 | 40 | 50

Mabo Tofu Meshi マボ-豆腐めし*

spicy pork & tofu 28 | 40 | 50

Yakiniku Kimchee Meshi 焼肉キムチめし*

bbq sliced beef & kimchee 32 | 47 | 57

Dry Curry Meshi ドライカレーめし*

pork dry curry 28 | 40 | 50

Jako Mentaiko Meshi じゃこ明太子めし

dry fish & spicy cod roe 34 | 50 | 60

Sake Oyako Meshi 文ヶ親子めし

grilled salmon & salmon roe 38 | 54 | 65

Unagi Meshi うなぎめし

bbq fresh water eel 38 | 54 | 65

Anago Meshi あなごめし

bbq salt-water eel 38 | 54 | 65



noodles

Soba / Udon かけそば / うどん

buckwheat or udon noodle soup
with fish cakes & scallions 12.50

Zaru Soba / Udon ざるそば / うどん

cold buckwheat or udon noodles
with cold dashi dipping 12.50

Tororo Soba / Udon とろろそば / うどん

buckwheat or udon noodle soup
with grated yam 15.50

Tanuki Soba / Udon たぬきそば / うどん

buckwheat or udon noodle soup
with tempura batter bits 13.50

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 16.50

Hiyashi Somen 冷やしソメン

cold japanese vermicelli noodles
with cold dashi dipping 14.00

Yaki Udon 焼きうどん

stir fried udon noodles
with side pork and vegetables 16.00

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



LUNCH MENU

MEAL SET

rice, miso soup & salad

Tori Soboro Don | 鶏そぼろ丼

Soy flavor ground chicken over rice 17.50

Mabo Tofu Don | 麻婆豆腐丼

Pork mabo tofu and eggplant over rice 17.50

Tofu Nanban Don | 豆腐南蛮丼

Fried tofu and eggplant in tangy soy-garlic sauce over rice 17.50

Dry Curry Don | ドライカレー丼

Pork and vegetable dry curry over rice 18.50

Niku Kimchi Don | 焼肉キムチ丼

Beef and kimchi over rice 18.50

Chashu Don | チャーシュー丼

Thin sliced pork belly over rice 18.50

Tori Nanban Don | 鶏南蛮丼

Fried chicken and eggplant in tangy soy-garlic sauce over rice 20.50

Bincho Maguro Don | びんちょうまぐろ丼

White tuna sashimi over rice 24.50

Sake Sanshoku Don | 鮭三色丼

Salmon sashimi, ikura and salmon flakes over rice 26.50

Una Don | うな丼

BBQ fresh water eel over rice 26.50

Buta Shoga Yaki Set | 豚生姜焼き定食

Stir fried side pork in ginger sauce 20.50

Gyutan Katsu Set | 牛タンカツ定食

Panko fried beef tongue cutlet 29.50

Ros Katsu Set | 黒豚ロースカツ定食

Panko fried black pork cutlet 26.50

Sirloin Steak Set | サーロインステーキ定食

Sirloin steak 27.50

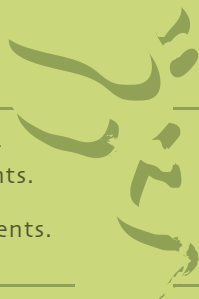
Please Note

Please inform your server of any allergies or food sensitivities. We may not list all ingredients.

A 4% processing fee applies to credit card payments. Cash payments have no fee.

Consumer Advisory

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.



Please note that we are unable to list every single ingredients on the menu. Inform your servers of any allergies or food sensitivities before placing your order.

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) 13.00 (10.00 for small)
- Garlic Green Salad** .. spring mix with garlic-soy dressing, garlic chips 11.00 (8.00 for small)
- Potato Salad** potato, carrots, eggs, cucumber and mayonnaise 6.50
- Tomyo Itame** stir fried pea sprouts in garlic sauce 11.50
- Tofu Nanban** ...fried tofu and eggplant with garlic-soy-vinaigrette 12.50
- Shimeji Tenpura** shimeji mushroom tenpura served with green tea-salt (no dashi sauce) 12.50
- Maitake Tenpura** maitake mushroom tenpura served with green tea-salt (no dashi sauce) 12.50
- Shishito Tenpura** shishito-peppers tenpura served with green tea-salt (no dashi sauce) 12.50
- Risotto Croquettes** .. fried mushroom and cheese risotto balls, tomato-cream sauce (no shiso-pesto) 16.50
- Yasai Itame**stir fried assorted vegetables, salt and pepper (no broth) 12.50
- Yaki Udon** ...stir fried udon noodles and vegetables (no pork, no bonito flakes, no broth) 16.00
- Miso Pizza**thin crust pizza with mushrooms, tofu, eggplant and sweet miso sauce (no pork) 21.50
- Ume Yaki Onigiri** crispy rice balls in soy-butter topped with pickled ume-plum 12.00
- Ume Onigiri** rice balls with pickled ume-plum wrapped in nori-seaweed 11.00

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.**

Please note that we are unable to list every single ingredients on the menu. Inform your servers of any allergies or food sensitivities before placing your order.

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 13.00
- Daikon Maki** shrimp, vegetables & mango rolled with thin pickled daikon 12.00
- Sakana Salad** mixed greens & chopped sashimi in light creamy dressing 18.00/14.00
- Potato Salad** eggs, carrot & cucumber 6.50

sashimi & carpaccios

- Saba Carpaccio** mackerel, ginger vinaigrette, plum paste & kobu powder 19.50
- Hirame Carpaccio** halibut, shiso-pesto & yuzu juice 24.50
- Sashimi Moriawase** assorted sashimi 40.50
- Shimesaba Sashimi** mackerel 17.50
- Tako Sashimi** octopus 19.50
- Salmon Sashimi** salmon 19.50
- Madai Sashimi** red snapper 19.50
- Hamachi Sashimi** yellowtail 20.50
- Hirame Sashimi** halibut 22.50
- Kanpachi Sashimi** amberjack 19.50
- Shiro Maguro Sashimi** seared albacore 19.50

sautéed & grilled

- Hotate Tomato** scallop & roasted tomato in shiso-pesto yuzu sauce 21.50
- Gyuutan Shioyaki** grilled beef tongue 18.50
- Ika Maru Yaki** salt broiled squid 21.50

stir fried & deep fried

Spicy Ebi Mayo prawns in spicy mayo sauce 21.50

Niku Yasai Itame (with no soy) stir fried pork and vegetables 12.50

Tomyo Itame (with no soy) stir fried pea sprouts in garlic sauce 11.50

Beefun (with no soy) stir fried vermicelli noodles in spicy cod roe & shiso 16.50

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

oven

Kaki Tartar Yaki baked oysters with tartar sauce 17.50

rice

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

Clay Pot Rice: (all with no soy sauce)

Jako Mentaiko Meshi dried fish & spicy cod roe **(S)** 34.00/ **(M)** 50.00/ **(L)** 60.00

Sake Meshi (with no ikura) salt-grilled salmon **(S)** 38.00/ **(M)** 54.00 **(L)** 65.00

Gindara Meshi salt-grilled black cod (market price)

soups

Miso Soup tofu, seaweed and scallions 3.50

Asari Miso Soup asari-clam miso soup 10.50

Nameko Miso Soup nameko-mushroom miso soup 7.00

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% that any menu item will be completely free of allergens.**