

starters

Edamame 枝豆

lightly salted boiled soy beans 6.50

Hiyayakko やっこ

cold tofu with ginger & scallions 6.50

Kimuchi キムチ

korean spicy pickled cabbage 7.00

Shiokara 塩辛

salty fermented raw squid & innards 7.50

Chukafu Yakko 中華風 やっこ

cold tofu with minced pork and vegetables 10.00

Yofu Yakko 洋風 やっこ

sliced tofu, tomatoes & shiso leaves
with garlic oil & balsamic ponzu vinaigrette 10.00

Hiyashi Tomato 冷やしトマト

sliced chilled tomatoes 9.00

Tsukemono 漬物盛り合わせ

assorted pickled vegetables 9.50

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 13.00

Yuzu Ceviche やずセビチエ

seafood of the day & yuzu
salsa served with homemade potato chips 14.00

Ankimo あん肝

steamed monkfish liver in ponzu 19.50

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 14.50

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Cash payments have no fee.

sashimi & tataki

Sashimi Moriawase 刺身盛り合わせ

assorted sashimi 41.00

Tako Sashimi たこ刺身

octopus 20.50

Sake Sashimi サーモン刺身

salmon 20.50

Madaí Sashimi 真鯛刺身

red snapper 20.50

Hamachi Sashimi はまち刺身

yellowtail 21.50

Kanpachi Sashimi かんぱち刺身

amberjack 20.50

Shimesaba しめさば

cured mackerel 18.50

Hirame Sashimi 平目刺身

halibut 23.50

Hirame Usuzukuri 平目うす造り

thinly sliced halibut with ponzu sauce 29.50

Shiromaguro Tataki 白まぐろたたき

seared albacore, garlic oil & ponzu 20.50

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salads Regular/Small

Potato Salad ポテトサラダ

eggs, carrots & cucumber 7.50

Garlic Green Salad ガーリックグリーンサラダ

mixed greens in garlic soy dressing 12/9

Daikon Salad 大根サラダ

shredded daikon-radish salad, ponzu dressing 13/10

Kaisou Salad 海藻サラダ

assorted seaweed, spring mix & daikon

with soy base dressing 14/11

Wafu Ceasar Salad 和風シーザーサラダ

romaine, homemade miso ceasar dressing 13/10

Tako Salad たこサラダ

mixed greens, octopus, plum dressing 20/15

Sakana Iroiro Salad 魚いろいろサラダ

mixed greens & assorted chopped sashimi

in light creamy dressing 20/15

carpaccio

Tako たこカリピッチョ

octopus, sliced cucumber, plum paste

vinaigrette dressing drizzled with garlic oil 22.50

Salmon Aburi サーモンあぶりカリピッチョ

balsamic-ponzu, wasabi cucumber, truffle oil 22.50

Hirame 平目カリピッチョ

halibut, shiso-pesto, & yuzu juice 25.50

Madaí 真鯛カリピッチョ

seared red snapper, yuzu-pepper salsa 22.50

Hamachi はまちカリピッチョ

yellowtail, garlic-ginger-ponzu,

& chopped jalapeño drizzled with garlic oil 23.50

Hotate Uní 帆立とうにのかりピッチョ

seared scallop & sea urchin, tosa-yuzu-truffle oil 31.50

Kanpachi かんぱちかりピッチョ

quick-seared amberjack, yuzu-plum wine sauce 22.50

Saba さばかりピッチョ

cured mackerel, sweet ginger vinaigrette,

plum paste & konbu powder 20.50

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 17.50

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 23.50

Kamo Yuzu 合鴨塩焼きやず胡椒サルサ

grilled duck breast with fresh

tomato-yuzu-pepper salsa 23.50

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 16.50

Tofu Cheese Steak 豆腐チーズステーキ

pan sautéed tofu, with melted cheese & wild
mushrooms in ponzu daikon sauce 15.50

Gyutan Shioyaki 牛舌塩焼き

grilled beef tongue 19.50

Kurobuta Steak 黒豚ステーキ

kurobuta pork steak, soy brandy sauce 20.50

Hotate Tomato オーストマトと帆立のしそペスト

seared scallop & roasted tomato,

shiso-pesto yuzu 22.50

Aigamo Steak 合鴨ステーキ

duck steak, hatcho-miso balsamic sauce 28.50

Sirloin Steak サーロインステーキ

pan sautéed in soy-garlic brandy with

scallions & garlic chips 28.50

Gindara Munieru 銀だらムニエル梅ソース

pan sautéed black cod fillet drizzled with

plum soy sauce 22.50

deep fried

Agedashi Tofu 揚げ出し豆腐

tofu in dashi sauce 11.50

Daikon Agedashi 大根の揚げ出し

daikon-radish in dashi sauce 13.50

Tori Kara Age 鶏唐揚げ

soy-marinated boneless chicken 13.50

Maitake Tenpura 舞茸天ぷら

maitake mushroom tempura 13.50

Kani Shinjo 蟹しんじょうともちの揚げ出し

crab cake and mochi in dashi both 19.50

Tara Fry たらつらい紫漬けタルタル

panko fried cod, shiba-pickle tartar sauce 16.50

Ebi Yuba Age 海老野菜の湯葉巻き揚げ

bean curd wrap with shrimp and vegetables 16.50

Tofu Nanban 豆腐南蛮

tofu and eggplant, soy-garlic-vinaigrette 13.50

Ebi Tenpura 海老天ぷら

shrimp tempura 5.50/piece

Shimeji Tenpura しめじ天ぷら

shimeji mushroom tempura 13.50

Kisu Tenpura キス天ぷら

smelt fish tempura 24.50

Kani Cream Korokke カニクリームコロッケ

crab cream puffs 16.50

Menchi Katsu メンチカツ

ground pork puffs 15.50

Kaki Fry カキつらい

panko crusted oysters 16.50

Gyuuniku Maki 牛肉とアスパラのチーズ巻き揚げ

fried beef, asparagus, cheese rolls, hatchomiso 17.50

Renkon Hasami Age 蓮根はちめ揚げ

shrimp sandwiched with lotus root, tempura style 18.50

Ebi Shinjo 海老しんじょう

shrimp balls with dashi dipping 18.50

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 17.50

Risotto Korokke きのこリゾットのライスコロッケ

mushroom risotto puffs, shiso-pesto-tomato sauce 17.50

Shishito Tenpura ししとう天ぷら

shishito-peppers 13.50

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 22.50

Age Nasu Tofu 揚げ茄子豆腐豚みそかけ

fried tofu and eggplant with pork miso sauce 16.50

Nasu Buta Hasamiage 茄子豚ひき肉拌め揚げ

fried eggplant with ground pork in dashi broth 15.50

Sake Potato Age 鮭ポテト揚げ

Deep fried salmon potato puffs, takoyaki style 16.50

braised & steamed

Spare Ribs スペアリブの黒ビール煮

braised pork spareribs, soy black beer glaze 17.50

Furofuki Daikon ふろふき大根

braised daikon, sweet hatcho-miso sauce 11.50

Buta Torotoro Ni 豚とろとろ煮

braised fatty pork in soy sauce 15.50

Nira Tama ニラ玉

chive omelette with soy gravy 13.50

Asari Sakamushi あたり酒蒸し

sake steamed asari-clams in dashi broth 16.50

Kani Tama カニ玉

crab omelette with soy gravy 17.50

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 22.50

Chashu Miso 黒豚チャーシューとまのこの味噌
miso sauce, shredded kurobuta pork,
mushrooms & cheese 22.50

Nasu Curry 茄子とまのこのカレー
pork curry sauce, eggplant, mushrooms & cheese 22.50

Nasu Tofu Mabo 茄子と豆腐のマボ
pork and tofu mabo sauce, eggplant,
mushrooms, scallions & cheese 22.50

Yakiniku Kochijian 焼肉とキムチのコチュジャン
spicy korean miso, bbq beef, mushrooms, kimchi &
cheese 22.50

Okonomiyaki Style

お好み焼き (豚ばう、イカ、キャベツ、お好みソース)
squid, pork, cabbage and okonomi sauce 23.50

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 24.50

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 33.50

Unagi Yanagawa うなぎとごぼうの柳川
bbq eel, gobo-burdock,
eggs, seaweed & cheese 28.50

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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 16.50

Kakí Tartar Yaki カキタルタル焼き
baked oysters with tartar sauce 18.50

Kurobuta Chashu 黒豚チャーシュー
thinly sliced bbq kurobuta pork belly 16.50

Potato Cheese Gratin

Curry カレーポテトグラタン
pork curry sauce 14.50

Meat Sauce ミートソースポテトグラタン
pork tomato sauce 15.50

Kaní Cream カニクリームポテトグラタン
crab & cream sauce 17.50

Mentaiko 明太子ポテトグラタン
spicy cod roe sauce 16.50

stir fried

Tomyo Itame とうめょうにんにく炒め
pea sprouts in garlic sauce 13.50

Niku Yasai Itame 肉野菜炒め
pork & vegetables 14.50

Buta Kimchee 豚キムチ
sliced pork & kimchee,
topped with mayonnaise 14.50

Shiso Mentaiko Beefun しそ明太子ビーフン
vermicelli noodles in cod roe & shiso 19.50

Ebi Chili 海老チリ
prawns in chili sauce 24.50

Spicy Ebi Mayo スパイシー海老マヨ
prawns in spicy mayo sauce 24.50

rice & soups

Miso Soup 味噌汁

nameko mushroom ...8.00 asari clams ...11.50

Onigiri おにぎり

rice balls with fillings wrapped in nori

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

Yaki Onigiri 焼きおにぎり

crispy rice balls with topping

salmon, ume, salmon mayo or tuna mayo ...13.00
mentaiko or shiokara ...14.00 ikura ...18.00

Chazuke 茶漬け

rice in dashi soup with topping

grilled salmon or ume ... 12.00 seaweed ... 11.00
mentaiko or shiokara ... 13.00 ikura ... 16.00

Yaki Oni Chazuke 焼きおにぎり茶漬け

crispy rice ball in dashi soup

salmon flakes or ume ... 14.00
mentaiko or shiokara ...15.00 ikura ...20.00

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 30 | 41 | 51

Buta Meshi 豚めし*

bbq sliced pork 30 | 41 | 51

Mabo Tofu Meshi マーボー豆腐めし*

spicy pork & tofu 30 | 41 | 51

Yakiniku Kimchee Meshi 焼肉キムチめし*

bbq sliced beef & kimchee 34 | 50 | 60

Dry Curry Meshi ドライカレーめし*

pork dry curry 30 | 41 | 51

Jako Mentaiko Meshi じゃこ明太子めし

dry fish & spicy cod roe 36 | 52 | 62

Sake Oyako Meshi さけ親子めし

grilled salmon & salmon roe 40 | 57 | 68

Unagi Meshi うなぎめし

bbq fresh water eel 40 | 57 | 68

Anago Meshi あなごめし

bbq salt-water eel 40 | 57 | 68

noodles

Soba / Udon かてそば / うどん

buckwheat or udon noodle soup
with fish cakes & scallions 13.50

Zaru Soba / Udon ざるそば / うどん

cold buckwheat or udon noodles
with cold dashi dipping 13.50

Tororo Soba / Udon とろろそば / うどん

buckwheat or udon noodle soup
with grated yam 16.50

Tanuki Soba / Udon たぬきそば / うどん

buckwheat or udon noodle soup
with tempura batter bits 14.50

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 17.50

Hiyashi Somen 冷やしソメン

cold japanese vermicelli noodles
with cold dashi dipping 15.00

Yaki Udon 焼うどん

stir fried udon noodles
with side pork and vegetables 17.00



seafood pots recommended w/ side of dashi-soup \$4
"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 19.50

Mabo Tofu Don | 麻婆豆腐丼
Pork mabo tofu and eggplant over rice 19.50

Tofu Nanban Don | 豆腐南蛮丼
Fried tofu and eggplant in tangy
soy-garlic sauce over rice 19.50

Dry Curry Don | ドライカレー丼
Pork and vegetable dry curry over rice 20.50

Niku Kimchi Don | 焼肉キムチ丼
Beef and kimchi over rice 20.50

Chashu Don | チャシュー丼
Thin sliced pork belly over rice 20.50

Tori Nanban Don | 鶏南蛮丼
Fried chicken and eggplant in tangy
soy-garlic sauce over rice 22.50

Bincho Maguro Don | びんちょうまぐろ丼
White tuna sashimi over rice 25.50

Sake Sanshoku Don | 鮭三色丼
Salmon sashimi, ikura and salmon flakes over rice 27.50

Una Don | うな丼
BBQ fresh water eel over rice 27.50

Buta Shoga Yaki Set | 豚生姜焼き定食
Stir fried side pork in ginger sauce 24.50

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 28.50

Sirloin Steak Set | サーロインステーキ定食
Sirloin steak 33.50

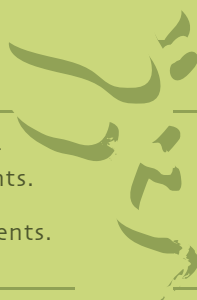
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vegetarian menu



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 Daikon) Please ask us!

- Edamame** boiled soy beans 6.50
- Hiyayakko** cold tofu (no bonito fish flakes) 6.50
- Hiyashi Tomato** sliced cold tomato, mayonnaise, salt 9.00
- Kaisou Salad** seaweed salad with soy dressing (no dried fish) 14.00 (11.00 for small)
- Garlic Green Salad** .. spring mix with garlic-soy dressing, garlic chips 12.00 (9.00 for small)
- Potato Salad** potato, carrots, eggs, cucumber and mayonnaise 7.50
- Tomyo Itame** stir fried pea sprouts in garlic sauce 13.50
- Tofu Nanban** ... fried tofu and eggplant with garlic-soy-vinaigrette 13.50
- Shimeji Tenpura** shimeji mushroom tenpura served with green tea-salt (no dashi sauce) 13.50
- Maitake Tenpura** maitake mushroom tenpura served with green tea-salt (no dashi sauce) 13.50
- Shishito Tenpura** shishito-peppers tenpura served with green tea-salt (no dashi sauce) 13.50
- Risotto Croquettes** .. fried mushroom and cheese risotto balls, tomato-cream sauce (no shiso-pesto) 17.50
- Yasai Itame** stir fried assorted vegetables, salt and pepper (no broth) 14.50
- Yaki Udon** ... stir fried udon noodles and vegetables (no pork, no bonito flakes, no broth) 17.00
- Miso Pizza** thin crust pizza with mushrooms, tofu, eggplant and sweet miso sauce (no pork) 22.50
- Ume Yaki Onigiri** crispy rice balls in soy-butter topped with pickled ume-plum 13.00
- Ume Onigiri** rice balls with pickled ume-plum wrapped in nori-seaweed 12.00

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 6.50
- Hiyayakko** cold tofu with ginger and scallions 6.50
- Shiokara** salty fermented raw squid and innards 7.50
- Yuzu Ceviche** seafood of the day & yuzu salsa with housemade chips 14.00
- Daikon Maki** shrimp, vegetables & mango rolled with thin pickled daikon 13.00
- Sakana Salad** mixed greens & chopped sashimi in light creamy dressing 20.00/15.00
- Potato Salad** eggs, carrot & cucumber 7.50

sashimi & carpaccios

- Saba Carpaccio** mackerel, ginger vinaigrette, plum paste & kobu powder 20.50
- Hirame Carpaccio** halibut, shiso-pesto & yuzu juice 24.50
- Sashimi Moriawase** assorted sashimi 41.00
- Shimesaba Sashimi** mackerel 18.50
- Tako Sashimi** octopus 20.50
- Salmon Sashimi** salmon 20.50
- Madai Sashimi** red snapper 20.50
- Hamachi Sashimi** yellowtail 21.50
- Hirame Sashimi** halibut 23.50
- Kanpachi Sashimi** amberjack 20.50
- Shiro Maguro Sashimi** seared albacore 20.50

sautéed & grilled

- Hotate Tomato** scallop & roasted tomato in shiso-pesto yuzu sauce 22.50
- Gyuutan Shioyaki** grilled beef tongue 19.50
- Ika Maru Yaki** salt broiled squid 21.50

stir fried & deep fried

Spicy Ebi Mayo prawns in spicy mayo sauce 24.50

Niku Yasai Itame (with no soy) stir fried pork and vegetables 14.50

Tomyo Itame (with no soy) stir fried pea sprouts in garlic sauce 13.50

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

oven

Kaki Tartar Yaki baked oysters with tartar sauce 18.50

rice

Onigiri soft rice ball filled with choice of filling and wrapped in seaweed
salmon / ume / tuna mayo / salmon mayo 12.00

Clay Pot Rice: (all with no soy sauce)

Sake Meshi (with no ikura) salt-grilled salmon **(S)** 40.00/ **(M)** 57.00 **(L)** 68.00

Gindara Meshi salt-grilled black cod **(S)** 45.00/ **(M)** 63.00 **(L)** 76.00

soups

Miso Soup tofu, seaweed and scallions 4.00

Asari Miso Soup asari-clam miso soup 11.50

Nameko Miso Soup nameko-mushroom miso soup 8.00

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