

Starters



<i>Beef Gyoza(5) Homemade dumplings with beef filling</i>	<i>\$4.95</i>
<i>Vegetable Gyoza (5) homemade dumplings with vegetable filling</i>	<i>\$4.95</i>
<i>Shrimp Shumai, steamed (4) homemade dumplings with shrimp filling</i>	<i>\$6.95</i>

Yaki-Mono (Grilled dish)

<i>Asparagus wrapped with grilled Chicken</i>	<i>\$8.95</i>
<i>Black Cod with Miso- grilled cod with a miso glaze</i>	<i>\$10.95</i>
<i>Mackerel Shio- yaki, Broiled mackerel with natural salt</i>	<i>\$8.95</i>
<i>Hamachi Kama- Yellowtail Jaw grilled with natural salt</i>	<i>\$7.95</i>
<i>Filet Mignon in a sizzling plate topped with grated daikon and ponzu sai</i>	<i>\$13.95</i>
<i>Beef Tongue (Thinly Sliced and grilled)</i>	<i>\$7.95</i>

Age Mono (Fried dish) (Tempura, A La Carte available)

<i>Soft Shell Crab Fried served with Ponzu sauce</i>	<i>\$10.95</i>
<i>Baby Flounder Karaage,</i>	<i>\$10.95</i>
<i>Scallop Isobe Age, Fried Scallop on a layer of Nori Seaweed</i>	<i>\$6.95</i>
<i>Panko breaded and fried Chicken Filet</i>	<i>\$5.95</i>
<i>Salmon and Spinach Spring Roll</i>	<i>\$6.95</i>
<i>Egg plant Miso Fried and topped with sweet paste sauce</i>	<i>\$5.95</i>
<i>Chicken Tatsuta Age (Marinated chicken in soy, mirin sauce and fried)</i>	<i>\$5.95</i>
<i>Asparagus wrapped with thinly cut beef, served with dipping sauce</i>	<i>\$5.95</i>
<i>Salmon jaw-Fried and served with sweet vinegar soy sauce</i>	<i>\$4.95</i>

Sashimi ▪ Nigiri

Tuna Sesame Tataki Seared with sesame seeds, served with ponzu sauce \$10.95



Sashimi Flowers, three flowers made of salmon, tuna, white fish \$12.95

Flounder Usutukuri Thinly sliced Flounder sashimi with ponzu sauce \$11.95

Triple Sashimi Combo Tuna, Salmon, Yellowtail sashimi \$9.95

Nigiri Sushi Combo, one piece of Tuna, Salmon, Yellowtail, shrimp, \$9.95

Beef Tataki thinly sliced and seared beef, served with ponzu sauce \$9.95

Tofu

Cold Tofu appetizer Fresh tofu, green onion, fresh ginger



\$4.95

Agedashi Tofu - fried tofu served with tempura sauce \$4.95

Tofu Dengaku Fried tofu with sweet miso \$5.95

Tofu Miso- Yaki Grilled Tofu topped with Miso paste \$5.95

Yu - Tofu Boiled Tofu served with Ponzu Sauce \$6.95

Nostalgic Japanese dishes

Ramen - egg noodle with grilled (sliced pork), \$7.95



Kitsune Udon - White Flour noodle in broth with green onion and soy bean \$6.95

Yakitori 2 Skewers of grilled chicken \$4.95

Okonomi-yaki, Japanese pancake \$8.95

chopped cabbage, seafood, ginger, green onion and white flour

Sizzling Chicken Yaki- Soba (Stir Fried noodles) \$7.95

Tako-yaki white flour and Octopus ball, \$5.95

This is a famous street food in Osaka, Japan

Salad , Vegetable dish,

<i>Hurohuki Daikon with miso sauce - japanese raddish with miso topping</i>	<i>\$5.95</i>
<i>Asparagus Gomaae - topped with a sesame dressing</i>	<i>\$4.95</i>
<i>Horensu Gomaae- spinach with a sesame dressing</i>	<i>\$5.95</i>
<i>Squid & Seaweed Salad</i>	<i>\$4.95</i>
<i>Sunomono, Cucumber and sashimi salad (shrimp, Octopus, Mackerel)</i>	<i>\$7.95</i>
<i>Daikon and Green Salad with Ginger Dressing</i>	<i>\$3.95</i>

Rice Dish

<i>Steamd Rice - koshihikari brand white ri</i>	<i>\$3.00</i>
<i>Brown Rice - koshihikari brand brown ri</i>	<i>\$3.00</i>
<i>Vegetarian Sushi Rice- Bara Zushi, sushi rice with egg, peas, squash on to,</i>	<i>\$5.95</i>
<i>Takikomi Rice (Flavored and steam rice with vegetable)</i>	<i>\$3.95</i>
<i>Red Bean Brown Rice - brown rice mixed with azuki red beans</i>	<i>\$3.95</i>
<i>Ochazuke - Rice with Green tea topped with Salmon flakes</i>	<i>\$5.95</i>

Soup

<i>Miso Soup</i>	<i>Soy Bean Paste soup made with Bonito and Kelp stock,</i>	<i>\$3.95</i>
	<i>includes Shiitake mushroom, Enokimushroom, spinach, Tofu, Green onion, wakame</i>	
<i>Pork Miso Soup - miso soup with shredded pork</i>		<i>\$5.95</i>