

*Our seasonal daily menu can be viewed in person only. Please come by and check it out!

Tsumami(Starter)

つまみ

*Small side dishes that pair well with alcohol

Tsumami Sampler		\$11
<i>*Choose 3 tsumami from the menu</i>		
○ Takana Pickles	(Pickled Takana Leaves)	\$3
○ Iburigakko	(Smoked Pickles)	\$5
Takowasabi	(Octopus Marinated w/ Wasabi)	\$5
○ Seaweed	(Seasoned Seaweed)	\$5
Spicy Jellyfish		\$6
Aburi Mentaiko	(Seared Spicy Cod Roe)	\$7
Karasumi	(Dried Fish Roe)	\$7
Baby Squid	(Fermented Firefly Squid)	\$7

Grilled

焼きもん

*One skewer per order

○ Black Pork Belly Skewer		\$4.5
w/ Homemade Spicy Miso		
○ Beef Intestine Skewer		\$5
○ Beef Sirloin Skewer w/ Apple Sauce		\$5.5
○ Tender Beef Tongue Skewer		\$5.5
w/ Yuzu Miso Sauce		
Eihire Aburi	(Seared Dried Manta Ray Fin)	\$8
Saba Shio	(Grilled Mackerel)	\$12
○ Jumbo Squid		\$14
(Grilled Whole Squid w/ Teriyaki Sauce)		
○ Wrapped Salmon		\$14
(Salmon and Mushroom Wrapped in Foil)		
Black Cod	(Grilled Black Cod in Sake Lees)	\$16

Salad

サラダ

○ Kiraku Salad		\$7
(Mizuna/Arugula/Shungiku/Ham/Red Onion)		
○ Omelet Salad		\$9
(Shredded Cabbage/Sautéed Porkbelly/Eggs)		
○ Sashimi Salad		\$12
(Romaine Lettuce/Seaweed/Seasonal Fish/Onion Dressing)		

Fried

揚げもん

○ Corn Tempura w/ Green Tea Salt (2pc)		\$6
Agedashi Tofu		\$7
Butcher's Croquettes (2pc)		\$8
(Potato, Hand-chopped Beef, Onion)		
○ Nasu Miso	(Globe Eggplant w/ Miso)	\$8
Organic Chicken Karaage		\$10
(Deep Fried Bite-sized Chicken)		
Rock Shrimp Tempura w/ Mayo		\$13
(Deep Fried Rock Shrimp w/ Mayonnaise)		

○ Can be made gluten free
 ○ Can be made vegetarian

Appetizer
一品料理

○ Kimchi	\$4
○ Edamame (Boiled Soybeans)	\$4
○ Garlic Edamame (Garlic/Edamame/Anchovy)	\$5
○ Moro Q (Fresh Cucumber w/ Miso Dip Sauce)	\$5
○ Piri Q (Spicy Pickled Japanese Cucumber)	\$5
○ Homemade Tofu	\$7
○ Anchovy Broccoli (Sautéed Broccoli w/ Anchovy, Pine Nuts and Garlic)	\$8
○ Shime Saba (Torched Mackerel Sashimi)	\$12
○ Albacore Tataki (Seared Albacore w/ Ponzu Sauce)	\$12
Albacore Yuzu Ceviche	\$13
○ Salmon Sashimi	\$14
Clams (Steamed Clams w/ Butter)	\$10
○ Buta-Kim (Sautéed Pork Belly and Kimchi w/ Poached Egg)	\$10
Roasted Duck Kiraku Style	\$13
○ Grilled Angus Beef Tongue	\$14
Roasted Premium Angus Beef Tongue w/ Truffle Oil and Smoked Salt	\$18

After Sake
しめ

○ Grilled Rice Ball w/ Homemade Spicy Miso	\$4
Chazuke (Rice w/ your choice of Plum, Salmon, Takana or Mentaiko (Cod Roe) in Dashi Broth)	\$7
Deluxe Chazuke (Rice w/ Plum, Salmon, Takana, and Mentaiko in Dashi Broth)	\$10
Oyako-don (Simmered Chicken, Onion and Egg Over Rice)	\$9
Yuzu Chicken Udon	\$10
Ramen (Old Style Soy Based Ramen Noodle)	\$12
Rock Shrimp Ten-Don (Deep Fried Rock Shrimp, and Egg over Rice)	\$10
○ Maze Gohan (Rice mixed w/ Salmon and Ikura (Salmon Roe))	\$12
Clam and Cliantro Ramen	\$14
○ Yaki Udon (Sautéed Noodles w/ Octopus and Basil Pesto)	\$14
○ Mini Kaisen Donburi (Salmon, Ikura, Sea Urchin and Negitoro Over Rice)	\$16
○ Negitoro Maki (Makizushi with Toro chunks, Scallions and Wasabi)	\$16

- Can be made gluten free
- Can be made vegetarian

***All prices posted and displayed pre-tax**

*We require minimum order of \$15 per person and \$20 per person for groups of six or more.

*Parties of 6 or more are subject to gratuity