

Tsumami (Starter)

つまみ

Appetizer

一品料理

*Small pickled side dishes that pairs well with alcohol

Tsumami Sampler	\$17	○ American Wagyu Beef Tataki	\$18
<i>*Choose 3 tsumami from the menu</i>		○ Ankimo Mousse	\$22
○ Takana Pickles	(Pickled Takana Leaves) \$4	(Monk Fish Liver & Sweet Potato Chips)	
○ Seaweed	(Seasoned Seaweed) \$6	○ Kimchi	\$5
Takowasabi	(Octopus Marinated w/ Wasabi) \$7	○ Edamame	(Boiled Soybeans) \$5
Hotaru Ika	(Fermented Firefly Squid) \$8	○ Garlic Edamame	(Garlic/Edamame/Anchovy) \$6
Aburi Mentaiko	(Seared Spicy Cod Roe) \$8	○ Moro Q	(Fresh Cucumber w/ Miso Dip Sauce) \$6
Karasumi	(Dried Fish Roe) \$8	○ Piri Q	(Spicy Pickled Japanese Cucumber) \$6
Mimiga	(Simmered Okinawa Pig Ears) \$8	○ Homemade Tofu	\$8
Spicy Mimiga	(Sichuan Style Pig Ears) \$8	○ Kiraku Green Salad	\$8
		(Mizuna/Arugula/Shungiku/Red Onion)	
		○ Omelette Salad	\$12
		(Porkbelly, Shredded Cabbage, and Egg	
		w/ Mayonnaise and Okonomiyaki Sauce)	
Appetizer		○ Cabbage Pepperoncini	\$14
一品料理		(Stir Fried Cabbage, Anchovy, Garlic, Whitebait	
Yuba (2 Spoons)	\$18	w/ Karasumi Powder)	
(Homemade Tofu Skin w/ Ikura and Sea Urchin)		Beef Okonomiyaki	\$18
○ Sashimi Sampler (From 2 Orders)		(Beef, Konjac, Cabbage, Negi, Egg, Okonomi Mayo Sauce)	
5 Kinds of Sashimi	\$22	○ Anchovy Broccoli	\$10
7 Kinds of Sashimi	\$31	(Sautéed Broccoli w/ Anchovy, Pine Nuts and Garlic)	
9 Kinds of Sashimi	\$40	○ Clams	(Steamed Clams w/ Butter) \$14
Suzuki Carpaccio	\$14	○ Buta-Kim	\$16
(Striped Bass w/ Yuzu Citrus, Chive & Ginger)		(Sautéed Pork Belly and Kimchi w/ Poached Egg)	
○ Albacore Tataki	\$15	Roasted Duck Kiraku Style	\$16
(Seared Albacore w/ Ponzu Sauce)		○ Grilled Angus Beef Tongue	\$16
Albacore Yuzu Ceviche	\$16	Roasted Premium Angus Beef Tongue	\$24
○ Shime Saba	(Torched Mackerel Sashimi) \$16	(w/ Truffle Oil and Smoked Salt)	
○ Bluefin Tuna Toro Sashimi	\$36		
○ Salmon Sashimi	\$17		

○ Can be made gluten free per request

○ Can be made vegetarian per request

For Walk In Dining We require minimum order of \$30 per person and \$35 per person for groups of 5 or more. *Parties of 5 or more are subject to 20% gratuity

Grilled

焼きもん

*One skewer per order

After Sake

しめ

○ Black Pork Belly Skewer w/ Homemade Spicy Miso	\$5	○ Grilled Rice Ball w/ Homemade Spicy Miso	\$5
○ Beef Intestine Skewer w/ Special House Sauce	\$6	○ Deluxe Chazuke <i>(Rice w/ Plum, Salmon, Takana, and Mentaiko in Dashi Broth)</i>	\$16
○ Beef Sirloin Skewer w/ Apple Sauce	\$6	Oyako-don <i>(Simmered Chicken, Onion and Egg over Rice)</i>	\$14
Tender Beef Tongue Skewer w/ Yuzu Miso Sauce	\$6	Yuzu Chicken Udon	\$14
○ Lamb & Scallion Skewer w/ Garlic Soy Sauce Marinade	\$6	Rock Shrimp Ten-Don <i>(Deep Fried Rock Shrimp, Onion & Egg over Rice)</i>	\$15
Smoked Unagi Skewer Eel Skewer w/ Sansho Seasoning	\$8	Clam and Cilantro Ramen	\$22
Black Cod Miso <i>(Grilled Black Cod w/ Miso Marinade)</i>	\$18	○ Yaki Udon <i>(Sautéed Noodles w/ Octopus, Napa Cabbage, Mixed Mushrooms and Basil Pesto)</i>	\$22
Saba Shio <i>(Grilled Mackerel)</i>	\$14	Uni Carbonara Pasta <i>(Pasta w/ Fresh Parmesan Cheese, Sea Urchin & Ikura Topping)</i>	\$32
○ Jumbo Squid <i>(Grilled Whole Squid w/ House Sauce)</i>	\$24	Mini Kaisen Donburi <i>(Salmon, Ikura, Sea Urchin & Negitoro Over Rice)</i>	\$22
○ Wrapped Salmon <i>(Salmon and Mushroom Wrapped in Foil)</i>	\$17	Deluxe Kaisen Box <i>(Negitoro, Marinated Tuna Sashimi, Uni, Ikura, Scallops, Amaebi, & Tobiko over Special Sushi Rice)</i>	\$65
		○ Negitoro Maki (6pc) <i>(Makizushi w/ Handchopped Toro, Scallions & Wasabi)</i>	\$10
		Sashimi & Natto Maki (6pc) <i>(Makizushi w/ Mixed Sashimi, Natto & Wasabi)</i>	\$7
		Akadashi Clam Miso Soup <i>(Nagoya Style Red Miso w/ Clams)</i>	\$8
○ Corn Tempura w/ Green Tea Salt (2pc)	\$8		
Fresh Fish Tempura <i>(Fish & Seasonal Veggie Tempura w/ Dashi)</i>	\$16		
○ Nasu Miso <i>(Eggplant w/ Miso)</i>	\$9		
Agedashi Tofu <i>(Fried Tofu w/ Dashi Sauce)</i>	\$9		
Homemade Curry Croquettes (2pc) <i>(w/ Potato, Minced Beef, and Onion)</i>	\$8		
Tako Karaage <i>(Deep Fried Octopus)</i>	\$9		
Organic Chicken Karaage <i>(Deep Fried Bite-sized Chicken)</i>	\$12		
Cartilage <i>(Deep Fried Chicken Cartilage)</i>	\$11		
Rock Shrimp Tempura w/ Mayo <i>(Deep Fried Rock Shrimp w/ Spicy Mayonnaise)</i>	\$15		

Fried

揚げもん