

COLD APPETIZERS

OHITASHI

Boiled, cold spinach with bonito flakes served in a cold broth

GOMA-AE

Boiled spinach with a homemade sesame sauce

HIYAYAKKO

Chilled tofu served with garnishes of onions and grated ginger

YAMAIMO-SENGIRI

Wild mountain yam cut julienne style

SHIME SABA

Delicately marinated fresh mackerel

IKA OKIZUKE

Squid marinated in soy sauce and cooking wine

NAMAKO SU

Sea cucumber served with vinegar as a salad

MOZUKU SU

Mozuku seaweed with special vinegary sauce

SUNOMONO MORIAWASE

Assorted seafood(sashimi) with mild vinegar sauce

HIRAME USUZUKURI

Thinly sliced fresh halibut served with a citrus flavored soy sauce

SASHIMI APPETIZER

Chef selected sliced fresh fish served with wasabi

SALAD

HOUSE SALAD

Bed of mixed, spring greens, served with a homemade sesame dressing

TUNA AVOCADO SALAD

Fresh tuna and avocado served on a bed of mixed, spring greens

CRAB AVOCADO SALAD

Crabmeat and avocado served on a bed of mixed, spring greens

SEAFOOD SALAD

Chef selected seafood served on a bed of mixed, spring greens

TOFU SALAD

Soybean curd served on a bed of mixed, spring greens

KAIISO SALAD

Seaweed salad

HOT APPETIZERS

EDAMAME

Boiled and lightly salted soy beans

GYOZA

Potsticker (either PORK or VEGETABLE), served with a spicy sauce

SHUMAI

Steamed dumplings (either SHRIMP or PORK with wasabi flavored)

GYUTAN SHIOYAKI

Broiled, salted beef tongue

YAKITORI

Bite-sized pieces of chicken, grilled on a skewer, with teriyaki sauce

TSUKUNE KUSHIYAKI

Ground chicken meat balls, grilled on a skewer, with teriyaki sauce

BEEF ASPARAGUS MAKI

Pan-fried, thinly sliced beef wrapped around asparagus with teriyaki sauce

AGEDASHI TOFU

Deep-fried tofu with grated ginger, green onion and bonito shavings

SOFT SHELL CRAB

Deep-fried, soft shell crab served with a citrus flavored soy sauce

SHISHAMO

Grilled capelin fish

IKA SUGATAYAKI

Grilled, whole squid served with grated ginger and a light soy sauce

KINOKO ITAME

Select Japanese mushrooms sautéed in a light butter sauce

SEAFOOD MOTOYAKI

Chef selected seafood au gratin

IKAGESO KARAAGE

Deep fried squid legs

KAKI FRY

Deep fried breaded fresh oysters

EBI MAYO LETTUCE WRAP

Lightly fried shrimps serving with side of lettuce, vegetables and mayo sauce

IKA SHOUGAYAKI

Sautéed, marinated squid with thinly sliced onion in ginger sauce

CHILIAN SEA BASS SAIKYO

Grilled sea bass marinated in saikyo miso serving with spicy miso sauce

YASAI ITAME

Stir-fried, chef selected vegetables

EBI NIRA TAMAGO

Scrambled egg with garlic chives and shrimp

REBA NIRA ITAME

Sautéed veal liver served with garlic chives

KUROBUTA MISO KATSU

Panko-breaded, deep-fried Berkshire pork fillet served with miso sauce

KAMO ROAST

Sliced marinated roast duck

TEMPURA

Lightly battered, deep-fried shrimp and vegetables

VEGETABLE TEMPURA

Lightly battered and deep-fried chef selected vegetables

YAKIZAKANA

Lightly salted and grilled fish (either MACKEREL or SAURY)

DINNER ENTREES

DINNER ENTREES are served with a salad, miso soup, a bowl of steamed rice.

TEMPURA

Lightly battered, deep-fried shrimp and assorted vegetables

VEGETABLE TEMPURA

Lightly battered, deep-fried assorted vegetables

SHRIMP TEMPURA

7 pieces of lightly battered, deep-fried shrimp

KUROBUTA HIREKATU

Panko-breaded, deep-fried sliced Berkshire pork fillet

KUROBUTA SHOUGAYAKI

Sautéed, thinly sliced Berkshire pork marinated with light ginger sauce

YAKINIKU

Stir-fried, thinly sliced beef and sliced onions in a seasoned sauce

EBI LOBSTER SAUCE

Boiled shrimp served with a lobster sauce

CHICKEN TERIYAKI

Grilled chicken served with a homemade teriyaki sauce

BEEF TERIYAKI

8 ounces of grilled beef served with a homemade teriyaki sauce

SALMON TERIYAKI

Grilled salmon served with a homemade teriyaki sauce

SUSHI AND SASHIMI

SUSHI and SASHIMI ENTREES are served with miso soup.

SUSHI MORIAWASE

7 pieces of Chef selected nigiri sushi and a Tuna roll

JO SUSHI

High quality, Chef selected 9 pieces of nigiri sushi and a Tuna roll

SUSHI AMERICAN

5 pieces of Chef selected nigiri sushi, 1 California roll and 1 Tuna roll

"SUSHI 101"

1 California roll, 1 Shrimp Tempura roll, 1 Deep-fried Halibut roll and
3 pieces of nigiri sushi (cooked shrimp, BBQ eel, and crabstick)

ALL items are thoroughly cooked **NO SUBSTITUTIONS**

CHIRASHI ZUSHI

A variety of Chef selected thinly sliced fish, over a bed of seasoned rice

TEKKA DON

Thinly sliced, fresh tuna served over a bed of seasoned rice

SASHIMI MORIAWASE

A variety of selected thinly sliced fresh fish selected by our Chef

SASHIMI OMAKASE

High quality, Chef selected sashimi designed specifically for an individual

SUSHI SASHIMI

Chef selected sushi and sliced fresh sashimi

SUSHI TEMPURA

Assorted sushi and assorted shrimp and vegetable tempura

SASHIMI TEMPURA

Chef selected sashimi and shrimp and vegetable tempura

MAKUNOUCHI BENTO

Assorted shumai, beef asparagus roll, a California roll, tempura, and your
Choice of teriyaki (**either Chicken or Salmon**)

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

GOHANMONO

UNA JU

Barbecued, fresh water eel served on a bed of rice in a decorative box

KATSU JU

Pork cutlet cooked with egg served on a bed of rice in a decorative box

TEN JU

Shrimp and vegetable tempura served on a bed of rice in a decorative box

OCHAZUKE

NORI CHAZUKE

Lightly seasoned broth over rice, topped with seaweed

SAKE CHAZUKE

Lightly seasoned broth over rice, topped with grilled salmon pieces

UME CHAZUKE

Lightly seasoned broth over rice, topped with a pickled plum

TARAKO CHAZUKE

Lightly seasoned broth over rice, topped with cod's roe

TAKOWASA CHAZUKE

Lightly seasoned broth over rice, topped with wasabi flavored octopus

ZOU SUI

SANSAI ZOUSUI

Rice gruel with mixed mountain vegetables in a richly flavored broth

KANI ZOUSUI

Rice gruel with crabmeat pieces in a richly flavored broth

IKURA ZOUSUI

Rice gruel with salmon roe in a richly flavored broth

MIX ZOUSUI

Rice gruel with a mix of sansai, kani, ikura in a richly flavored broth

RICE

Bowl of steamed, white rice as an additional side dish

ONIGIRI

NOODLES

UDON= Thick white flour noodles, SOBA= Thin dark buckwheat noodles

KITSUNE UDON or SOBA

Noodles in light broth with fried soy bean curd and scallions

TANUKI UDON or SOBA

Noodles in light broth with bits of tempura and scallions

SANSAI UDON or SOBA

Noodles in light broth with Japanese mountain vegetables and scallions

NIKU UDON or SOBA

Noodles in light broth with thinly sliced stir-fried beef, burdock, and scallions

TEMPURA UDON or SOBA

Noodles in light broth with shrimp and vegetable tempura and scallions

TOROROSOBA (COLD or HOT)

Soba noodles with grated mountain yam

NABEYAKI UDON

Udon noodles cooked with chicken, fish cake, spinach, shiitake mushroom, egg cracked on top (cooked medium rare) and a shrimp tempura

INANIWA UDON (COLD or HOT)

Inaniwa (thin, flat style) udon noodles in light broth with scallions

MISO NIKOMI UDON

Udon noodles simmered in red miso broth with chicken, fish cake, spinach, shiitake mushroom, egg cracked on top (cooked medium rare)

ZARU SOBA

Soba noodles topped with shredded seaweed served with cold dipping sauce

CHA SOBA

Green tea soba noodles with shredded seaweed served with cold dipping sauce

RAMEN

Ramen noodles in pork based broth topping with sliced pork, bamboo shoots, bean sprouts, scallions, boiled egg and dried seaweed

CHANPON

Noodles with pork, seafood and vegetables in pork flavored broth

SOUP

MISO SOUP

AKADASHI