


# Cold Appetizers

## (Reisai) 冷菜



 **Edamame** 枝豆  
(Boiled soy beans)



**Hiyayakko** 冷奴  
(Cold tofu)

**Kimuchi Hiyayakko** キムチ冷奴  
(Cold tofu with kimchi)



**Natto Hiyayakko** 納豆冷奴  
(Cold tofu with Natto beans)

**Natto Kimchi** 納豆キムチ  
(Natto beans with kimchi)



**Morokyu** もろきゅう  
(Japanese cucumber with miso paste)



**Umekyu** 梅きゅう  
(Japanese cucumber with pickled plum paste)



**Yamaimo Tanzaku** 山芋短冊  
(Sliced Japanese mountain potato)




**Tsukimi Tororo** 月見とろろ  
(Ground mountain potato with raw quail egg)



**Rock Oyster on Half shell** (by piece) 生イワガキ



**Itawasa** 板わさ  
(Sliced fish cake with wasabi)

Our most popular appetizers are marked with a 

# Sushi/Sashimi

## 寿司・刺身



**Shime Saba** メサバ  
(Very lightly marinated mackerel)



**Tako-su** 蛸酢  
(Boiled octopus with rice vinegar sauce)



**Kanisu** 蟹酢  
(Crab with rice vinegar sauce)



**Mozuku-su** もずく酢  
(Seaweed with rice vinegar sauce)



**Seaweed Salad** 海藻サラダ  
(Assorted seaweed with rice vinegar sauce)



**Yamakake** 山かけ  
(Diced raw tuna with ground mountain potato)



**Maguro Natto** マグロ納豆  
(Diced raw tuna with natto beans)



**Ika Natto** いか納豆  
(Sliced squid with natto beans)



**Hotaruika Tamarizuke** 蛸烏賊たまり漬け  
(Small raw squid with soy based sauce)



**Ikura Oroshi** いくらおろし  
(Ground daikon radish with salmon roe)



**Sashimi Moriwase** 刺身盛り合わせ  
(Assorted sliced raw fish)

**Toro Sashimi** とろ刺身  
(Fatty tuna)



**Uni Sashimi** うに刺身  
(Sea urchin)



**Koyariika Sashimi** 小槍烏賊刺身  
(Small squid)



**Ajitataki** 鰯たたき  
(Diced Spanish mackerel sashimi)



**Hirame Usuzukuri** 平目薄造りM  
(Thin sliced flounder sashimi)



**Takobutsu** 蛸ぶつ  
(Sliced boiled octopus)

**Negitoro** ねぎとろ  
(Chunked fatty tuna with green onions)

# Hot Appetizer (Onsai) 温菜

## Grilled 焼き物

### Seafood 海産物



Aji Shioyaki 鰯塩焼き  
(Whole Spanish Mackerel)



Samma Shioyaki 秋刀魚塩焼き  
(Whole Samma fish)



Saba Shioyaki 鯖塩焼き  
(Sliced mackerel)

Gindara Shioyaki ぎんだら塩焼き  
(Sliced silver cod)



Gindara Saikyoyaki ぎんだら西京焼き  
(Miso taste sliced silver cod)



Sawara Saikyoyaki 鱈西京焼き  
(Miso taste sliced king fish)



Sawara Shioyaki  
(sliced king fish)



Sake Shioyaki 鮭塩焼き  
(Salmon)



Yaki-Gaki 焼き牡蠣  
(Oyster)



Yanagi Karei Jchiyaboshi 柳鰈一夜干し  
(Sun dried whole sole)



Hokke Hiraki ほっけ開き  
(Sun dried whole hokke fish)



Shishamo ししやも  
(Smelt)



Ikayaki 烏賊焼き  
(Whole large squid)



Ikageso Shichimiyaki 烏賊げそ七味焼き  
(Squid tentacles)



Satsumaage 薩摩揚げ  
(Fried fish cake)

Yaki Anago 焼きアナゴ  
(Whole sea eel)



Takoyaki たこ焼き  
(Octopus fritter)



Okonomiyaki 海鮮お好み焼き  
(Seafood Japanese pancake)

### Vegetables 野菜物



Yakinasu 焼きナス  
(Japanese egg plant)



Shishito Yaki しし唐焼き  
(Japanese small bell pepper)



Yakishiitake 焼きしいたけ  
(Shiitake mushrooms)

### Meat 肉類



Gyoza 餃子  
(Pork dumplings)



Yakitori 焼き鳥  
(Chicken with green onion skewered)



Torikawa 鶏皮串焼き  
(Skewered chicken skin)



Butabara 豚バラ串焼き  
(Skewered pork belly)



Karube カルビ焼き  
(Beef short ribs)



Gyutan 牛タン塩焼き  
(Thin sliced beef tongue)



Butakimchi 豚キムチ  
(Pork with kimchi)

# Hot Appetizer 温菜

## Deep Fried 揚げ物

### Seafood 海産物



Tempura Medley 天婦羅盛り合わせ  
(Lightly battered shrimp and veggies)



Kisu Tempura 鱧天ぷら  
(Kisu fish)



Anago Tempura 穴子天ぷら  
(Sea eel)



Ikageso Tempura 烏賊げそ天ぷら  
(Squid tentacles)



Soft shell Crab ソフトシェルクラブ  
(Whole soft shell crab)



Karei Karaage 鰯から揚げ  
(Whole flounder)



Ebi Fry 海老フライ  
(Breaded shrimp)



Kaki Fry 牡蠣フライ(岩牡蠣)  
(Breaded jumbo oysters)



Aji Fry アジフライ  
(Breaded Spanish mackerel)



White Fish Fry 白身魚フライ  
(White fish)

### Chicken 鶏肉



Toritatsutaage 鳥竜田揚げ  
(Fried chicken)



Tebasake 手羽先  
(Fried chicken wings)

### Pork 豚肉



Tonkatsu とんかつ  
(Breaded pork loin)



Kushikatsu 串カツ  
(Skewered pork loin)

### Vegetables 野菜物



Vegetable Tempura 野菜天ぷら  
(Vegetable only)



Agedashi Tofu 揚げだし豆腐  
(Fried tofu with tempura sauce)



Agedashi Nasu 揚げだしなす  
(Fried eggplant with tempura sauce)



Agedashi Mochi 揚げだし餅  
(Fried rice cake with tempura sauce)



Renkonhasamiage  
蓮根はさみ揚げ  
(Fried sliced lotus root)

### Hot Pot 鍋もの



Yu-Dofu 湯豆腐  
(Tofu & Napa cabbage in hot water)



Asarisakamushi あさり酒蒸し  
(Small Manila clam in sake sauce)



Butamiso Nabe 豚味噌鍋  
(Pork & Napa cabbage in Miso base soup)



Kakimisonabe 牡蠣味噌鍋  
(Oyster & Napa Cabbage in Miso base soup)

Kamo Nabe 鴨鍋  
(Duck & Napa Cabbage in soy base soup)

## Zousui 雑炊

(Rice in soup)

Egg

Chicken

Oyster

Snow Crab

卵、鶏、牡蠣 または ズワイガニ

## Noodles 麺類



Tempura Udon 天ぷらうどん  
(Udon with shrimp tempura)



Curry Udon カレーうどん  
(Udon in curry soup)



Nabeyaki Udon 鍋焼きうどん  
(Udon in hot pot)

Misonikomi Udon 味噌煮込みうどん  
(Udon in hot pot w/ miso base soup)

Su Udon 素うどん  
(Plain hot udon)



Inaniwa Udon 稲庭うどん  
(Hot/Cold 温/冷)  
(Special thinner udon)



Tempura Soba 天ぷらそば  
(Buckwheat noodle with tempura)

Kake Soba かけそば  
(Plain hot buck wheat noodle)



Zaru Soba ざるそば  
(Cold buck wheat noodle)

Tempura Zaru Soba 天ぷらざるそば  
(Cold buck wheat noodle with tempura)

Kishimen きしめん  
(Special flattened Udon noodle)



Shoyu Ramen 醤油ラーメン  
(Soy sauce base soup)

Miso Ramen 味噌ラーメン  
(Miso based soup)

Paitan (White Soup) Ramen  
白湯ラーメン  
(Pork based soup)

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*