

Small Plates / Tapas 小皿・小鉢

Edamame	4
Kimpira (<i>Sautéed Root Vegetables</i>)	4
Asparagus Gomaae (<i>Asparagus, Sesame Sauce</i>)	6
Fried Tsukemono (<i>Pickled Veg</i>) w/ Wasabi Tartar	6
Pork Gyoza (<i>Pan Fried Dumpling</i>)	7
Blistered Shishito Pepper (<i>w/ Sea Salt</i>)	7
House Made Tofu w/ Kimchi Sauce (<i>Served Cold</i>)	7
Gyu Kushi Yaki (<i>Grilled Beef Skewer, Marinated in Soy Garlic</i>)	8
Shrimp & Scallop Chawan Mushi (<i>Steamed Savory Egg Custard</i>)	8
Miso Glazed Wings	9
Jumbo Shrimp Tempura (<i>Miso Mayo</i>)	9
Buta Kakuni (<i>Braised Pork Belly, Egg, & Daikon</i>)	10
Grill Octopus (<i>Soy Chili Dressing</i>)	12
Whole Squid Served Two Ways (<i>Sautéed w/ Ponzu Butter & Fried w/ Miso Mayo</i>)	14

Bigger Plates 中皿・中鉢

Ebi Furai (<i>Panko Breaded Shrimp, Wasabi Tartar</i>)	14
Grilled Local Fish Himono (<i>House Cured Local Fish</i>)	15
Chicken Kuwayaki (<i>½ Sweet Soy Pan-Roasted Deboned Chicken</i>)	15
Grilled Miso Salmon (<i>Shinshu Miso Marinated</i>)	15
Grilled Miso Black Cod (<i>Saikyo Miso Marinated</i>)	17
Grilled Spicy Shrimp (<i>Marinated in Gochujang Aioli w/ Sautéed Greens</i>)	17
Grilled Tuna Tataki (<i>Spicy Ginger & Soy Dressing</i>)	18
Braised Boneless Short Ribs	18

Sushi (1 pcs) / Sashimi (2 pcs) – A La Carte

Uni (1 pcs)	5 / 5
Tuna	3 / 5
Salmon	3 / 5
Yellowtail (Hamachi)	3 / 5
Fluke	3 / 5
Seared Spanish Mackerel	3 / 5
Cured Mackerel	3 / 5
Octopus	3 / 5
Shrimp (Cooked)	3 / 5
Scallop (Hokkaido Scallop)	3 / 5
Unagi (Eel)	3 / 5
Ikura (Salmon Roe)	3 / 5
Tobiko (Flying Fish Roe)	3 / 5
Crab Stick (Kani)	2 / 4
Tamago (Grilled Egg)	2 / 4

Sashimi お刺身

The Five – Chef's Selection (5 Kinds, 3 pieces each)	23
Chirashi Don (Assorted Raw Fish Over Rice)	23
Sushi & Sashimi Combo (5 pcs Sushi & 7 pcs Sashimi)	24
Omakase (Chef Choice of 8 Selections, 18 pcs)	38
<i>Hakozushi (Pressed Sushi) 箱寿司</i>	
Tuna (Avocado, Kanpyo, & Shiso)	15
Salmon (Avocado, Cucumber, & Shiso)	14
Battera (Cured Mackerel, Ginger, Kelp, & Shiso)	14
Shrimp (Cooked Shrimp, Aona Greens, Kanpyo, & Tamago)	15

Makimono (Roll) *ロール*

Substitute Nori (Seaweed) Wrap w/ Soy Paper Wrap--\$1 Per Roll

Kanpyo (<i>Braised Sundried Squash</i>)	4
Cucumber	4
Oshinko (<i>Pickles</i>)	4
Ume (<i>Picked Plum</i>) & Cucumber	4
Avocado	4.5
Avocado & Cucumber	4.5
California	5.5
Tuna	6
Tuna & Avocado	6.5
Spicy Tuna	6.5
Salmon	6
Salmon & Avocado	6.5
Spicy Salmon	6.5
Eel Avocado	6.5
Eel Cucumber	6.5
Yellowtail, Jalapeno & Scallion	7.5
Spicy Scallop	8
Futomaki	12

Special Rolls

Salmon Kimchi Roll	14
<i>(Salmon Kimchi Roll, Topped w/ Salmon, Ikura, & Serrano)</i>	
Yellowtail Yuzu Roll	14
<i>(Yellowtail, Scallion & Shiso Roll, Topped w/ Yellowtail & Yuzu Kosho Vinaigrette)</i>	
Tuna Yamakake Roll	14
<i>(Crunchy Savory Avocado Roll, Topped w/ Tuna, Grated Mountain Yam, Nori & Yukari Shiso)</i>	
Beef Tataki Roll (<i>Marinated Kalbi & Vegetable</i>)	14
Chirashi Roll	15
<i>(Assorted Fish w/ Wasabi Yuzu & Ginger Soy Dressing)</i>	
Crunchy Spicy Tuna Roll	14
<i>(Spicy Tuna w/ Asparagus, Fried Onion & Spicy Mayo)</i>	
Shrimp Tempura Roll	12
<i>(Shrimp Tempura w/ mixed Greens & Miso Mayo Dressing)</i>	
Tuna & Salmon Roll	14
<i>(Tuna & Salmon w/ Guacamole, Lotus Chip & Ginger Soy)</i>	
Soft Shell Crab Tempura Roll	14
<i>(Served w/ Yuzu Kosho Aioli)</i>	
Grilled Eel and Shrimp Tempura Roll	14
<i>(Eel & Shrimp w/ Asparagus, Tamago & Sweet/Spicy Dressing)</i>	

Salads サラダ

Seaweed Salad (<i>Ponzu Vinaigrette</i>)	7
House Made Tofu & Avocado Salad (<i>Sesame Oil, Sea Salt</i>)	7
Poke (<i>Tuna, Daikon, Seaweed, Yuzu Kosho</i>)	9
Field Green Avocado Salad (<i>House Vinaigrette</i>)	10
Seared Tuna Tataki Salad	15

Noodle ノードル (Stir-Fried Udon Noodles)

Vegetable Yaki Udon	11
Chicken Yaki Udon	12
Seafood Yaki Udon	16

Rice and Soup ご飯・汁もの

Steamed White Rice	2
Today's Rice	m/p
Miso Soup	3
Today's Soup	m/p

Tea

Karigane Sen Cha (<i>Green Tea / Pot</i>)	3.5
Uji Genmai Cha (<i>Roasted Brown Rice Green Tea / Pot</i>)	3.5
Akinomori Houji Cha (<i>Roasted Tea / Pot</i>)	3.5

Sparkling

Coke, Diet Coke, Sprite (<i>12 oz</i>)	3
Ramune Original (<i>Japanese Soda</i>) (<i>200 ml</i>)	3
Voss Sparkling Water (<i>375 ml</i>)	4
Voss Sparkling Water (<i>800 ml</i>)	8

Sweets お食後

Matcha Mousse	6
(<i>Green Tea Mousse Sandwiched Between Thin Pastry</i>)	
Soy Milk Pudding (<i>with Ginger Syrup</i>)	5
Yuzu Granite (<i>Yuzu Flavored Shave Ice</i>)	5
Mochi Ice Cream Sampler	7
(<i>Green Tea, Red Bean, Black Sesame</i>)	