TODAY'S SPECIAL

SOUP

Miso Soup		4
Asari Miso or Clear Soup	*Asari Clam miso or clear soup*	10

SALAD & VEGETABLE

Edamame	*Soy beans*	6
Sunomono	*Cucumber & seaweed w/ sweet vinegar sauce*	8
Spinach Ohitashi	*Spinach w/ mild soy & bonito flakes*	8
Asparagus Gomaae	*Asparagus w/ Sesame sauce*	8
Mozuku	*Angel hair-like seaweed in sweet vinegar sauce*	8
Broccoli Mentai Mayo	*Broccoli topped w/ Cod roe & mayo mixed sauce*	8
Sautéed Shishito	*Sautéed Japanese chilli w/mild soy & bonito flakes*	8
Sautéed Mushrooms	*Various Mushoroom Sauteed w/ Soy & Dashi (Fish Broth)*	12
Ginnan	*Lightly Fried Ginkgo Nuts*	12
Kumiage Yuba	*Fresh Yuba (Tofu skin) from Kyoto, Japan*	12
Assorted Seaweed Salad	*Assorted seaweed w/ Yuzu dressing*	12

APPETIZER

Ikageso Negi Nuta	*Lightly boiled squid legs & green onion w/ Miso sauce*	11
Baigai	*Cooked Whelk in sweet soy & dashi*	12
Sugaki	*Fresh Kumamoto Oyster from WA w/ ponzu & green onions (2 pieces)*	12
Ikageso Karaage	*Fried squid legs w/ lemon on side*	12
Sawagani	*Deep fried baby crabs*	12
Mixed Tempura	*2 Shrimps & 3 Vegetables w/tempura sauce*	12
Maguro Yamakake	*Blue fin tuna mixed w/ grated yam*	14
Wakasagi Tempura	*Baby Smelt Fish Tempura w/ Green Tea Salt*	14
Hotate Ceviche	*Scallop (chopped) w/ home-made salsa sauce*	14
Toro Kakuni	*Fatty tuna cooked in sweet soy dashi*	15
Hotaru Ika	*Baby (Firefly) Squid w/ Miso Vinegar paste on top*	16
Zucchini Flower Tempura	*D eep fried zucchini flower stuffed w/ minced shrimp*	18
Unagi Shirayaki	*Fresh Water Eel w/Yuzu Paste & Salt*	20
Carpaccio	*Choice of Tuna, Shima Aji, OR Snapper w/ home-made salsa Sauce*	25
Zensai	*Small-bite assorted appetizers all on one plate (**please ask servers for more info)*	35

****Consuming Raw or Undercooked seafood, poultry, eggs, and beef may cause a food borne illness****