

冷たい料理

COLD

OGO.....\$6

hawaiian seaweed, nopales, konbu

GOMA AE.....\$12

asparagus of the day, wild lettuces, sweet sesame dressing

MOMOTARO TARTARE.....\$13

sweet tomato, japanese milk bread

MAGURO NUTA.....\$18

bluefin tuna sashimi, wakame, miso dressing

SENDAI BEEF TARTARE.....\$25

a5 grade black wagyu, shimeji, maui onion rice

HOTATE.....\$18

hokkaido diver scallop, preserved kumquat, citrus kosho

AGED BEEF SASHIMI.....\$22

marinated daikon, cara orange ponzu, wild wasabi

TUNA SASHIMI NO SARADA.....\$28

cuts of balfego tuna with seaweeds dived for by ian o'holleran

暖かい料理

HOT

SHISHITO.....\$8

blistered green peppers, miso dressing

MISO SOUP.....\$10

yellowfoot chanterelle, wild onion, fried tofu

CHAWAN MUSHI.....\$17

alaskan king crab, black truffle

UNAGI DON BURI.....\$16

barbecued eel rice, kanpyo, sansho

LIVE DUNGENESS RICE.....\$28

dungeness crab, uni, ikura, split peas

AGE DASHI TOFU.....\$14

fried house tofu, garden greens, sweet soy dashi

EBI NO KARRAGE.....\$20

fried soft shell prawns, tentsuyu, wasabi

WILD ALASKAN SALMON DON BURI.....\$30

yuan yaki salmon, smoked roe, simmered spring vegetables

CEDAR ROASTED KURODAI.....\$30

whole sea bream, yakumi, shiso dressing

米と麺

RICE & NOODLES

CHAHAN.....\$18

imperial beef fried rice, maitake, pickled ginger

MENTAIKO SPAGHETTI.....\$15

tokyo specialty, organic egg, chili spiked cod roe

CURRY UDON.....\$19

simmering heritage pork curry, futo udon

STEAMED TAMAKI GOLD RICE....\$5

強火の遠火で炎を立てて

は、旬の品をさりげなく出し、
主人自ら調理して、もてなす事である。

伊達政宗

北大路魯山人

器は料理の着物

北大路魯山人

江戸っ子の初もの食い

強火の遠火で炎を立てず

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江戸っ子の初もの食い



串焼き

KUSHI YAKI

ANGEL PRAWN.....\$10

grilled soft shell prawns, aka kosho

NEGIMA.....\$10

organic chicken thigh, tokyo scallion

HATSU.....\$8

jidori chicken hearts, black pepper kosho

TSUKUNE.....\$10

ground chicken meatballs, quail eggs

SHORTRIB MEATBALL.....\$12

ground beef short rib, karashi mayo cucumber pickle

BACON + EGGS.....\$11

soy marinated quail eggs wrapped in bacon

JAPANESE SHIITAKE.....\$10

tokyo negi, shiso ohba marinade

TAKO.....\$14

baby octopus, shiso, lemon ash dressing

WASHUGYU.....\$15

shoyu marinated wagyu skirt steak, shishito

炭焼き

FROM THE COALS

A5 SENDAI STRIPLOIN....\$100

roasted king trumpet, five ounce cut

IMPERIAL NEW YORK STRIP.....\$69

grilled vegetables, oishinko, sesame miso

ALASKAN KING CRAB.....\$26

red chili kosho butter

目に青葉

山ほととぎす

初がつ

握り寿司

NIGIRI/SASHIMI

{subject to availability}

KAMPACHI.....\$5
wild amber jack

HAMACHI.....\$5
wild japanese amberjack

SHIMA AJI.....\$5
striped jack

MADAI.....\$5
red seabream

KINMEDAI.....\$7
fatty red bream

HIRAME.....\$5
ikejime flounder

SAKE.....\$4
faroe islands salmon

AKAMI.....\$6
bluefin tuna loin

CHUTORO.....\$8
medium fat bluefin belly

OTORO.....\$10
fatty bluefin belly

KOHADA.....\$6
gizzard shad

SABA.....\$5
mackerel

AJI.....\$5
horse mackerel

BOTAN EBI.....\$5
spot prawn

YARI IKA.....\$5
japanese hokkaido squid

TAMAGO
sweet omelet.....\$3

BAJA UNI.....\$8
purple sea urchin

HOKKAIDO UNI.....\$10
sea urchin

IKURA.....\$4
marinated salmon roe

UNAGI.....\$5
barbecued freshwater eel

ドンブリはボウル

DONBURI

CHIRASHI.....\$22
scattered sashimi, tamago, ikura

TSUKIJI DON BURI.....\$25
tuna loin, uni, ikura, shiso rice, pickles

握り寿司

NIGIRIZUSHI

CHEF'S SELECTED SUSHI

AJI YAKUSUGI.....\$12
smoked shimaji, 1000 year old cypress (2pcs)

ABURI BENI TORO.....\$6
salmon belly, karashi miso, battera

ABURI OTORO.....\$10
daikon, kaiware, sudachi ponzu

HOKKAIDO HOTATE.....\$9
scallop, uni, ikura

IKA TO SAKE.....\$8
spear squid, ikura, smoked salmon

SENDAI BEEF TO HOTATE.....\$12
garlic sauce, fried shiso

AKAMI TO NEGI TORO.....\$7
toro tartare, kizami wasabi

BOTAN EBI.....\$6
spot prawn, mentaiko yakumi

EDOMAE ANAGO.....\$6
tokyo bay saltwater eel, nitsume sauce

巻き寿司

MAKIMONO SUSHI ROLLS

HIKARIMONO.....\$10
aji, ginger, sesame soy, wa yakumi

ZUKE SALMON.....\$16
citrus soy, ginger, smoked skin, ikura

TUNA JAGA.....\$15
big eye tuna, chili sesame, pickled onion

UNA-KYU.....\$13
barbequed eel, cucumber, avocado yuzu kosho

MOMOMAKI.....\$17
big eye tuna, spicy tako, pickled daikon

KANI JOMAKI.....\$16
king crab, unagi, tamago, cucumber, shiso

TEKKA MAKI.....\$10
bluefin tuna roll

NEGI TORO.....\$15
fatty tuna belly, tokyo scallions

NEGI HAMACHI.....\$12
chopped yellowtail hamachi, tokyo scallion

GO TAKARA.....\$24
akami tuna, hamachi, hokkaido scallop, salmon, madai snapper, spicy tuna

CHEF'S SEASONAL SUSHI OR SASHIMI SELECTION.....\$55

FIVE PIECE VEGETARIAN NIGIRI SELECTION.....\$18

FRESHLY GRATED WASABI ROOT.....\$6