



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*

**SAWARA NO TATAKI.....\$22**  
*hand-dived seaweed, cucumber, orange ponzu*

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**

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

器は料理の着物

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*

**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

江戸っ子の初もの食い

強火の遠火で炎を立てず

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