

冷たい料理

COLD

GOBO.....\$15

braised burdock, kinpira, grilled gai lan

HIRAME KAISO.....\$20

flounder sashimi, hand-dived seaweed, kosho dressing

IKE MIZUDAKO*.....\$18

Hokkaido octopus sashimi, wasabi, our shoyu

MIYAZAKI BEEF.....\$24

A5 Japanese wagyu, daikon, wild wasabi

MAGURO NO NAMERO*.....\$22

Balfegó tuna dressed with ginger and miso, battera konbu, toasted nori

ABURI BURI*.....\$19

Kyushu hamachi, shimeji mushrooms, fried garlic shoyu

MOMOTARO TARTARE.....\$14

sweet tomato tartare on Japanese milk bread

RAIBU KANI.....\$20

Dungeness crab, karashi dressing, vegetable kakiage

暖かい料理

HOT

MISO SOUP.....\$9

shio miso, wakame, honshimeji mushrooms, turnips

AGE DASHI TOFU.....\$14

fried house tofu, mountain vegetables, soy dashi

UNAGI DONBURI.....\$17

barbecued eel over kanpyo rice, tamago, sansho pepper

CHAHAN.....\$22

stone bowl pork fried rice, wild maitake, organic egg

CHAWAN MUSHI.....\$18

dashi egg custard, kani, truffle ankanke

CURRY UDON.....\$19

simmering heritage pork curry, futo udon

MENTAIKO SPAGHETTI*.....\$15

a Tokyo specialty of spicy cod roe, organic egg, katsuobushi

GINDARA CHIMAKI.....\$28

koji marinated cod and konbu shiitake rice wrapped in bamboo leaf

SAKE NO SUGI.....\$30

Ora king salmon cooked on cedar, ikura

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

強火の遠火で炎を立て



強火の遠火で炎を立てず

串焼き

KUSHI YAKI

SHISHITO.....\$8

green peppers, barley miso

SHIITAKE.....\$10

Japanese shiitake, Tokyo negi

ANGEL PRAWNS.....\$12

soft shell prawns, aka kosho, ichimi

HATSU.....\$8

Jidori chicken hearts, black pepper kosho

BUTA.....\$15

pork belly, ume, tonkatsu relish

NEGIMA.....\$12

organic chicken thighs, negi

JIDORI CHICKEN OYSTERS.....\$12

tender back muscle, yuzu kosho

TSUKUNE*.....\$12

ground chicken meatball, ginger, quail eggs

BACON + EGGS*.....\$12

soy marinated quail eggs wrapped in bacon

WASHUGYU.....\$16

wagyu skirt steak in garlic shoyu

炭焼き

FROM THE COALS

A5 MIYAZAKI STEAK*.....\$100

5 oz steak, mushroom, black pepper kosho

IMPERIAL STRIP*.....\$69

Wagyu strip steak, grilled market vegetables, momiji miso

ALASKAN KING CRAB.....\$26

aka kosho, ichimi

米

RICE

TAMAKI GOLD SHORT GRAIN STEAMED RICE.....\$5

目に青葉
山ほととぎす
初がつ

江戸っ子の初もの食

山

握りと刺身
NIGIRI/SASHIMI *
 {subject to availability}

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

HAMACHI.....\$5
 yellowtail

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

MADAI.....\$5
 snapper

ISHIDAI.....\$7
 striped beakfish

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.....\$3
 sweet omelet

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

HOKKAIDO UNI.....\$10
 bahun urchin

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

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

丼
DONBURI *

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

TUNA DONBURI.....\$25
 avocado, Japanese omelette,
 marinated ikura
 add baja uni \$8

握り寿司
NIGIRIZUSHI *
CHEF'S SELECTED SUSHI

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

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

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

ABURI SABA TORO.....\$6
 with daikon shoga ponzu

ABURI BOTAN EBI.....\$6
 with ebi miso

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

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

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

EDOMAE ANAGO.....\$6
 Tokyo Bay saltwater eel, nitsume sauce

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

巻き寿司
MAKIMONO * SUSHI ROLLS

SABA GARI.....\$12
 karashi miso, wa yakumi

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

CHILI TUNA.....\$15
 bigeye tuna, sesame cucumbers, pickled
 radish

UNA-KYU.....\$14
 barbecued eel, cucumber, unagi sauce

MOMOMAKI.....\$18
 big eye tuna, spicy tako, pickled daikon

KANPYO ROLL.....\$8
 traditional sweet braised gourd

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

BABY SHIITAKE MAKI.....\$11
 baby Washington state shiitake tempura,
 togarashi

A5 EBI UNI MAGURO.....\$35
 charred A5 Miyazaki beef, botan ebi, uni,
 bigeye tuna maki (limit ten per evening)

CHEF'S SEASONAL NIGIRI SELECTION *.....\$59
CHEF'S SEASONAL SASHIMI SELECTION *.....\$55

SUSHI to SASHIMI *.....\$67
 five pieces seasonal nigiri and eight slices of seasonal sashimi

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

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

*please be advised that consuming raw and undercooked food items may result in foodborne illness.

DESSERT

RED KURI CUSTARD.....\$12

cinnamon milk ganache, passion fruit sherbet, butter brittle

MOMOTARO CRUNCH.....\$4 ea

matcha ganache, milk and dark chocolate

NAMA CHOCOLATE TART.....\$12

espresso caramel, malted miso ice cream

CARAMEL RINGO.....\$12

apple cider sorbet, whipped black tea, salted cashew

HYAKU HAMURA.....\$12

cranberry wine sorbet, vanilla poached quince, dulcey cremeux