

冷たい料理

**COLD****OGO.....\$6***Hawaiian seaweed with nopales and konbu***GOMA AE.....\$6***broccoli rabe with sweet sesame dressing***YUZU DAIKON.....\$7***dashi soaked daikon with yuzu miso and zest***A5 UNI.....\$20***Miyazaki beef sashimi, Baja uni with shiso and our shoyu***RAIBU KANI.....\$18***live dungeness crab salad with karashi mustard dressing and sweet onion kakiage***MOMOTARO TARTARE.....\$14***sweet tomato and Japanese milk bread***IKEJIME HIRAME.....\$19***thinly sliced hirame sashimi on ice with our preserved citrus ponzu***MAGURO.....\$18***Balfegó tuna from Tarragona, all parts tuna tartare with taro root and wild wasabi***AJI TATAKI.....\$18***Bincho seared Aji with satsuma ponzu and ginger blossom yakumi***ABURI BURI.....\$19***Bincho charred Kyushu Island hamachi with shimeji mushrooms and fried garlic shoyu*

暖かい料理

**HOT****MISO SOUP.....\$9***shiro miso soup with shimeji mushrooms and Tokyo negi***KUMAMOTO BEEF CHAZUKE.....\$25***ground Wagyu beef stew with Kumamoto beef steeped oxtail broth and tamaki rice***FISHERMAN'S SUKIYAKI.....\$28***simmered Kyushu Island hamachi with Kurobuta pork belly and autumn vegetables***UNAGI DON BURI.....\$16***barbecued eel on kanpyo rice and sansho pepper***KAKUNI.....\$18***soft pork belly cooked with okinawa black sugar with hakurei turnips and ohitashi of greens***AGE DASHI TOFU.....\$14***fried house tofu with daikon sprouts and broccoli rabe in sweet soy dashi***MENTAIKO SPAGHETTI.....\$15***a Tokyo specialty with spicy cod roe and organic egg***HERITAGE PORK CURRY UDON.....\$18***simmering ground pork curry and futo Udon noodles***ANKO NO KARAAGE.....\$24***fried monkfish, spicy rayu miso with shishito and lotus root***CEDAR PLANK KURODAI.....\$30***whole roasted sea bream on cedar with shiso dressing*

米と麵

**RICE****TAMAKI GOLD SHORT GRAIN STEAMED RICE.....\$5****MAITAKE RICE.....\$17***our shoyu koji and egg yolk*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 with aka kosho***HATSU.....\$8***Jidori chicken hearts with smoked pepper kosho***SHISHITO.....\$8***Japanese green peppers with miso mayonnaise***BUTA.....\$11***boneless pork rib with preserved mustard leaf***WASHUGYU.....\$15***imperial wagyu skirt steak marinated in garlic shoyu***SHIITAKE.....\$10***Japanese shiitake with Ohba marinade***BACON + EGGS.....\$11***soy marinated quail eggs wrapped in bacon***TSUKUNE.....\$12***ground chicken meatballs with quail eggs***MITBAROU.....\$10***ground beef shortrib with karashi and cucumber pickle***NEGIMA.....\$12***organic chicken thighs with Tokyo negi*

炭焼き

**FROM THE COALS****A5 KUMAMOTO STRIP STEAK.....\$100***our nuka pickles and grilled shiitake, five ounce cut***IMPERIAL NEW YORK STRIP STEAK.....\$69***Bincho charred romaine and sesame miso***ALASKAN KING CRAB.....\$26***aka kosho and ichimi*

目に青葉

山ほととぎす

初がつ

江戸っ子の初もの食い

山

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**.....\$3

sweet omelet

**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

**TUNA DON BURI**.....\$25

avocado, Japanese omelette,

marinated ikura

add baja uni \$8

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

**KUMAMOTO BEEF TO**

**HOTATE**.....\$12

garlic sauce, fried shiso

**AKAMI TO NEGI TORO**.....\$7

toro tartare, kizami wasabi

**SUJIKO**.....\$6

miso marinated salmon roe

**EDOMAE ANAGO**.....\$6

Tokyo Bay saltwater eel, nitsume sauce

**ANKIMO**.....\$6

miso marinated, dashi daikon

巻き寿司

## **MAKIMONO SUSHI ROLLS**

**SABA GARI**.....\$10

karashi miso, 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**.....\$18

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