



冷たい料理
COLD

- OGO.....\$6**
Hawaiian seaweed with nopales and konbu
- GOMA AE.....\$6**
broccoli rabe with sweet sesame dressing
- 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.....\$19**
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
- WAGYU BEEF DON BURI.....\$22**
Imperial Wagyu beef simmered in shoyu with oxtail ankake
- 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
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

器は料理の着物

北大路魯山人

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

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
- JIDORI CHICKEN OYSTERS.....\$12**
the most tender part of the chicken, chicken tare
- WASHUGYU.....\$16**
imperial wagyu skirt steak marinated in garlic shoyu
- SHIITAKE.....\$10**
Japanese shiitake with Ohba marinade
- BACON + EGGS.....\$12**
soy marinated quail eggs wrapped in bacon
- TSUKUNE.....\$12**
ground chicken meatballs with quail eggs
- MITO BORU.....\$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 vegetables and sesame miso
- ALASKAN KING CRAB.....\$26**
aka kosho and ichimi

江戸っ子の初もの食い

江戸っ子の初もの食い

目に青葉

山ほととぎす

初がつ

山

握りと刺身

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

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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

ABURI SAWARA.....\$6

charred spanish mackerel, ginger oroshi

IKA TO SAKE.....\$8

spear squid, ikura, smoked salmon

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

ANKIMO.....\$6

miso marinated, dashi daikon

GUNKAN NIGIRI.....\$15

namero hamachi, negi toro, saba w/konbu
(3pcs)

巻き寿司

MAKIMONO SUSHI ROLLS

SABA GARI.....\$12

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.....\$14

barbecued eel, cucumber, unagi sauce

MOMOMAKI.....\$18

big eye tuna, spicy tako, pickled daikon

KANI JOMAKI.....\$16

king crab, unagi, tamago, cucumber, shiso

TEKKA MAKI.....\$11

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 NIGIRI WITH SEASONAL GARNISHES.....\$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