

冷たい料理
COLD

EDAMAME.....\$8
japanese sea salt

GOBO.....\$15
braised burdock, shungiku, goma dare

SALADA*.....\$12
kabocha pumpkin, tea poached quail egg, mizuna and carrot-citrus dressing

TOFU (add uni* +\$8).....\$12
ikura, scallion, crispy ginger

MOMOTARO OYSTER*.....\$12
calvisius caviar, cucumber, toszu jelly and wasabi

MAGURO NO NAMERO*.....\$22
Balfegó tuna, garlic shoyu, turnip, puffed buckwheat

IKE MIZUDAKO*.....\$18
Hokkaido octopus sashimi, wasabi, our shoyu

BURI (HAMACHI)*.....\$19
shiro miso, soymilk, pickled onion, konbu salt

JIDORI KIMO.....\$14
chicken liver paté, soba toast, sweet and sour persimmon

ABURI A5 MIYAZAKI BEEF.....\$26
soy-marinated eggplant, fried garlic, miyoga

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

YAKITORI DON*.....\$14
grilled chicken thigh, chicken tare, soft-poached egg

CHAHAN.....\$22
stone bowl beef fried rice, wild maitake, organic egg

ANKO UDON TOBAN.....\$19
monkfish, shungiko, maitake, akamiso broth

MENTAIKO SPAGHETTI*.....\$15
a Tokyo specialty of spicy cod roe, organic egg, katsuobushi

MADAI (JAPANESE SEA BREAM).....\$28
nitsuke sauce, ginger shiso salad

SAKE NO TERIYAKI*.....\$26
Faroe Island salmon, shichimi oroshi

炭焼き
FROM THE COALS

A5 MIYAZAKI STEAK*.....\$100
5 oz steak, mushroom, black pepper kosho

IMPERIAL STRIP*.....\$75
10 oz wagyu strip steak, grilled market vegetables, yuzu kosho

強火の遠火で炎を立てず

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

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串焼き

KUSHI YAKI

SHISHITO.....\$8
green peppers, barley miso

SHIITAKE.....\$10
Japanese shiitake, Tokyo negi

TAKO (SPANISH OCTOPUS).....\$12
black pepper, lime

AWABI (ABALONE).....\$24
ohba butter (ask for availability)

ALASKAN KING CRAB.....\$28
shiso ginger mayo

HATSU.....\$8
Jidori chicken hearts, black pepper kosho

GYUTAN*.....\$14
lemon, sea salt

TONTORO (BERKSHIRE PORK JOWL)*.....\$15
karashi, sea salt

UZURA (QUAIL)*.....\$14
french quail, quail egg, quail tare

NEGIMA (CHICKEN THIGH).....\$12
shiso marinade

JIDORI CHICKEN OYSTERS.....\$12
tender back muscle, yuzu kosho

TSUKUNE*.....\$12
ground chicken meatball, 63° egg, tare

BEEF TSUKUNE "SLIDERS".....\$16
ground wagyu, miso mustard, bao bun

KOHITSUJI (LAMB)*.....\$24
2pc bone-in chop, spicy miso

MISHIMA STRIP*.....\$20
2 oz steak, wasabi ponzu

米
RICE

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

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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

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

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

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

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

TAMAGO.....\$3
sweet omelet

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DONBURI *

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

TUNA DONBURI.....\$25
avocado, Japanese omelette,
marinated ikura

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

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

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

KANI JOMAKI.....\$16
snow 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.