



冷たい料理
COLD

OGO.....\$6

Hawaiian seaweed with nopales and konbu

GOMA AE.....\$6

broccoli rabe with sweet sesame dressing

A5 MIYAZAKI BEEF DAIKON DUMPLINGS.....\$24

wild Washington wasabi, Maui onion, shio konbu

RAIBU KANI.....\$18

live dungeness crab salad with karashi mustard dressing and sweet onion kagiage

MOMOTARO TARTARE.....\$14

sweet tomato and Japanese milk bread

IKEJIME HIRAME.....\$19

thinly sliced hirame sashimi on ice with our preserved citrus ponzu

MAGURO.....\$22

Balfegó tuna from Tarragona, all parts tuna tartare with taro root and wild wasabi

SAWARA NO TATAKI.....\$18

wild Japanese sawara, smoked ikura with cucumber and chive dressing

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.....\$19

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

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

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

串焼き

KUSHI YAKI

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

MITOBORU.....\$12

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

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

KINMEDAI.....\$7
golden-eyed snapper

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 uni

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 aji, 1000 year old cypress
(2pcs)

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

ABURI OTORO.....\$10
daikon, yuzu, 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, salmon skin, smoked
ikura

TUNA JAGA.....\$15
big eye tuna, chili sesame, pickled onion

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

MOMOMAKI.....\$19**
big eye tuna, spicy tako, pickled daikon

**For the month of March, a portion of
the proceeds will go to "Dine to End MS"

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