

冷たい料理

**COLD**

**OGO.....\$6**

*hawaiian seaweed, nopales, konbu*

**GOMA AE.....\$12**

*asparagus of the day, wild lettuces, sweet sesame dressing*

**MOMOTARO TARTARE.....\$13**

*sweet tomato, japanese milk bread*

**MAGURO NUTA.....\$18**

*bluefin tuna sashimi, wakame, miso dressing*

**SENDAI BEEF TARTARE.....\$25**

*a5 grade black wagyu, shimeji, maui onion rice*

**HOTATE.....\$18**

*hokkaido diver scallop, preserved kumquat, citrus kosho*

**AGED BEEF SASHIMI.....\$22**

*marinated daikon, cara orange ponzu, wild wasabi*

暖かい料理

**HOT**

**SHISHITO.....\$8**

*blistered green peppers, miso dressing*

**MISO SOUP.....\$10**

*yellowfoot chanterelle, wild onion, fried tofu*

**CHAWAN MUSHI.....\$17**

*alaskan king crab, black truffle*

**UNAGI DON BURI.....\$16**

*barbecued eel rice, kanpyo, sansho*

**LIVE DUNGENESS RICE.....\$28**

*dungeness crab, uni, ikura, split peas*

**AGE DASHI TOFU.....\$14**

*fried house tofu, garden greens, sweet soy dashi*

**EBI NO KARRAGE.....\$20**

*fried soft shell prawns, tentsuyu, wasabi*

**MADAI.....\$26**

*crisp japanese madai, ginger country miso, rayu*

**CEDAR ROASTED KURODAI.....\$30**

*whole sea bream, yakumi, shiso dressing*

米と麺

**RICE & NOODLES**

**CHAHAN.....\$18**

*imperial beef fried rice, maitake, pickled ginger*

**MENTAIKO SPAGHETTI.....\$15**

*tokyo specialty, organic egg, chili spiked cod roe*

**CURRY UDON.....\$19**

*simmering heritage pork curry, futo udon*

**STEAMED TAMAKI GOLD RICE....\$5**

強火の遠火で炎を立てず

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

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江戸っ子の初もの食い

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目に青葉  
山ほととぎす  
初がつ



串焼き

**KUSHI YAKI**

**ANGEL PRAWN.....\$10**

*grilled soft shell prawns, aka kosho*

**NEGIMA.....\$10**

*organic chicken thigh, tokyo scallion*

**HATSU.....\$8**

*jidori chicken hearts, black pepper kosho*

**TSUKUNE.....\$10**

*ground chicken meatballs, quail eggs*

**SHORTRIB MEATBALL.....\$12**

*ground beef short rib, karashi mayo cucumber pickle*

**BACON + EGGS.....\$11**

*soy marinated quail eggs wrapped in bacon*

**JAPANESE SHIITAKE.....\$10**

*tokyo negi, shiso ohba marinade*

**TAKO.....\$14**

*baby octopus, shiso, lemon ash dressing*

**WASHUGYU.....\$15**

*shoyu marinated wagyu skirt steak, shishito*

炭焼き

**FROM THE COALS**

**A5 SENDAI STRIPLOIN....\$100**

*roasted king trumpet, five ounce cut*

**IMPERIAL NEW YORK STRIP.....\$69**

*grilled vegetables, oishinko, sesame miso*

**ALASKAN KING CRAB.....\$26**

*red chili kosho butter*

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**  
sweet omelet.....\$3

**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

**TSUKIJI DON BURI**.....\$25  
tuna loin, uni, ikura, shiso rice,  
pickles

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

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

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

**BOTAN EBI**.....\$6  
spot prawn, mentaiko yakumi

**EDOMAE ANAGO**.....\$6  
tokyo bay saltwater eel, nitsume sauce

巻き寿司

## **MAKIMONO SUSHI ROLLS**

**HIKARIMONO**.....\$10  
aji, ginger, sesame soy, 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**.....\$17  
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