

冷たい料理

COLD

TAKO SU.....\$12

dashi simmered octopus with cucumber tataki, wakame, and rayu dressing

MISO TO HARU NO YASAI.....\$9

salad of asparagus, fava beans, and snow peas in pinenut miso dressing

SPRING KATSUO.....\$20

Japanese baby bonito with satsuma ponzu, miyoga, and cucumber sunomono

MAGURO....\$22

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

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

wild wasabi, Maui onion, shio konbu

MOMOTARO TARTARE.....\$14

sweet tomato, foraged greens, Japanese milk bread

IKE MIZUDAKO.....\$18

live Hokkaido octopus sashimi

RAIBU KANI.....\$18

live dungeness crab salad with asparagus and sweet onion kakiage in karashi dressing

ABURI BURI.....\$19

bincho charred Kyushu Island hamachi with shimeji mushrooms and fried garlic shoyu

IKEJIME HIRAME.....\$19

sashimi of flounder with engawa on ice and 12-month-aged citrus ponzu

暖かい料理

HOT

SHIRO MISO SOUP.....\$9

white miso dashi with foraged ramps, abalone mushrooms, and aburaage

AGE DASHI TOFU.....\$14

fried house tofu with daikon sprouts in sweet soy dashi

UNAGI DONBURI.....\$16

barbecued eel on kanpyo rice with sansho pepper

BAMBOO BEEF CHAHAN.....\$22

wagyu beef fried rice in sizzling claypot with shimeji mushroom and organic egg

UNI CHAWAN MUSHI.....\$18

Japanese egg custard with Hokkaido uni and truffled spring pea ankanke

HERITAGE PORK CURRY UDON.....\$19

simmering ground pork curry and futo Udon noodles

MENTAIKO SPAGHETTI.....\$15

a Tokyo specialty of spicy cod roe, organic egg, katsuobushi, and parm

HIRAME NO KARAAGE.....\$24

fried Nantucket flounder with chili miso, lotus root, and Tokyo negi

SAKE NO SUGI.....\$30

cedar roasted Ora king salmon marinated in koji with our ikura

強火の遠火で炎を立てて

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

器は料理の着物



強火の遠火で炎を立てず

串焼き

KUSHI YAKI

SHIITAKE.....\$10

Japanese shiitake with Ohba marinade

SHISHITO.....\$8

Japanese green peppers with miso mayonnaise

IWASHI.....\$12

grilled sardines with fava bean chomiryo

NEGIMA.....\$12

organic chicken thighs with Tokyo negi

HATSU.....\$8

Jidori chicken hearts with smoked pepper kosho

JIDORI CHICKEN OYSTERS.....\$12

the most tender part of the chicken with chicken tare

TSUKUNE.....\$12

ground chicken meatballs with quail eggs

BACON + EGGS.....\$12

soy marinated quail eggs wrapped in bacon

WASHUGYU.....\$16

imperial wagyu skirt steak marinated in garlic shoyu

炭焼き

FROM THE COALS

A5 MIYAZAKI STEAK.....\$100

highest rated marbling, preserved sansho berries, and nuka pickles, five ounce cut

IMPERIAL WAGYU NEW YORK STRIP STEAK.....\$69

charred spring vegetables and greens with momiji miso

ALASKAN KING CRAB.....\$26

aka kosho and ichimi

米

RICE

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

江戸っ子の初もの食い

江戸っ子の初もの食い

日に青葉

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
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

丼
DONBURI *

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

TUNA DONBURI.....\$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 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

ANKIMO.....\$6
miso marinated, dashi daikon

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

MOMOMAKI.....\$17
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 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

DESSERT

STRAWBERRY HOJI PARFAIT.....\$12
sweet red beans, roasted green tea, strawberries

MOMOTARO CRUNCH.....\$4 ea
matcha ganache, milk and dark chocolate

NAMA CHOCOLATE TART.....\$12
espresso caramel, malted miso ice cream

OKINAWA BROWN SUGAR CAKE.....\$11
dried apricot sorbet, buckwheat crunch, coconut pudding

BLACK CURRANT MOCHI.....\$11
vanilla-bay leaf ice cream, candied yukari peanuts