

冷たい料理
COLD

TAKO SU.....\$12

dashi simmered octopus with cucumber and rayu

MISO YASAI.....\$9

grilled Green City Market vegetables in pinenuf. miso dressing

KATSUO NO TATAKI.....\$20

baby bonito with satsuma ponzu and miyoga

AJI NANBAN ZUKE.....\$18

fried aji dressed with sweet and sour vegetables and chili

IKE MIZUDAKO.....\$18

Hokkaido octopus sashimi with wasabi and our shoyu

MIYAZAKI BEEF.....\$24

A5 Japanese wagyu with daikon and wild wasabi

MAGURO NO NAMERO....\$22

Balfegó tuna dressed with ginger and miso with battera konbu and toasted nori

ABURI BURI.....\$19

Kyushu hamachi with shimeji mushrooms and fried garlic shoyu

MOMOTARO TARTARE.....\$14

sweet tomato tartare on Japanese milk bread

RAIBU KANI.....\$18

live Dungeness crab with karashi dressing and vegetable kakiage

暖かい料理

HOT

MISO SOUP.....\$9

shio miso with wakame and nameko mushrooms with aburaage

AGE DASHI TOFU.....\$14

fried house tofu with mountain vegetables and soy dashi

UNAGI DONBURI.....\$16

barbecued eel on kanpyo rice with sansho pepper

CHAHAN.....\$22

stone bowl beef rice with preserved bamboo and organic egg

CHAWAN MUSHI.....\$18

dashi egg custard with Hokkaido uni and ikura with green peas

CURRY UDON.....\$19

simmering heritage pork curry and futo udon

MENTAIKO SPAGHETTI.....\$15

a Tokyo specialty of spicy cod roe with organic egg and katsuobushi

GINDARA CHIMAKI.....\$28

koji marinated cod with preserved konbu shiitake rice in bamboo leaf

SAKE NO SUGI.....\$30

Ora king salmon cooked on cedar with our ikura

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



強火の遠火で炎を立てず

串焼き

KUSHI YAKI

SHIITAKE.....\$10

Japanese shiitake with Tokyo negi

SHISHITO.....\$8

green peppers with barley miso

IWASHI.....\$12

grilled sardines with fava bean chomiryo

NEGIMA.....\$12

organic chicken thighs with negi

HATSU.....\$8

Jidori chicken hearts with black pepper kosho

JIDORI CHICKEN OYSTERS.....\$12

tender back muscle with yuzu kosho

TSUKUNE.....\$12

ground chicken meatball with ginger and quail eggs

BACON + EGGS.....\$12

soy marinated quail eggs wrapped in bacon

WASHUGYU.....\$16

wagyu skirt steak in garlic shoyu

炭焼き

FROM THE COALS

A5 MIYAZAKI STEAK....\$100

5 oz steak with morels and grilled spring onions

IMPERIAL STRIP.....\$69

Wagyu strip steak with grilled market vegetables and 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

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

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 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

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.....\$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 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

ICHIGO SUNDAE.....\$12

strawberries, red bean blondie, sesame cookies

MOMOTARO CRUNCH.....\$4 ea

matcha ganache, milk and dark chocolate

NAMA CHOCOLATE TART.....\$12

espresso caramel, malted miso ice cream

BERI KOTA.....\$11

yuzu blue jam, whipped coconut, apricot sorbet, cornmeal crisps

BLACK CURRANT MOCHI.....\$11

vanilla-bay leaf ice cream, candied yukari peanuts