

冷たい料理

COLD

- TOMATO SARADA**.....\$14
heirloom tomato salad with tomato dashi and sunflower
- CUCUMBER GOMAE**.....\$9
green acres cucumber with soy sesame dressing
- MISO YASAI**.....\$9
grilled Green City Market vegetables in pinenut 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 chanterelle mushrooms with sweet corn
- 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
dashii 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、おてなす事である
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



強火の遠火で炎を立てず

串焼き

KUSHI YAKI

- SHISHITO**.....\$8
green peppers with barley miso
- SHIITAKE**.....\$10
Japanese shiitake with Tokyo negi
- ANGEL PRAWNS**.....\$12
soft shell prawns with aka kosho and ichimi
- IWASHI**.....\$12
grilled sardines with sungold tomato chomiryo
- HATSU**.....\$8
Jidori chicken hearts with black pepper kosho
- NEGIMA**.....\$12
organic chicken thighs with negi
- 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 abalone mushroom and romano beans
- 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

目に青葉 山ほととぎす

初がつ

江戸っ子の初もの食い

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

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.....\$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

DESSERT

NATSU SUNDAE.....\$12

blackberry ice cream, 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

YUZU UME KUMO.....\$11

citrus semifreddo, toasted honey meringue, mure plums

MOMO KEKI.....\$12

kinako frangipane, chewy peaches, crema earl grey