

冷たい料理

COLD

HEIRLOOM TOMATO DASHI.....\$10

pickled tomatoes and silken tofu in tomato dashi

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 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

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

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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

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 fava bean 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

強火の遠火で炎を立て

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

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

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

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

BERI KOTA.....\$11

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

MOMO KEKI.....\$12

kinako frangipane, chewy peaches, crema earl grey