



Kurobuta Kurozu Ankake Bento \$18

(Deep Fried Berkshire Pork & Vegetable w/Aged Balsamic Vinegar Sauce)

Grilled Seabass w/Soy Lemon Butter Sauce \$38

-----Chef's recommend Sushi / Sashimi of the day-----

<i>Iwashi (Sardine)</i>	<i>\$9/\$18</i>	<i>Nodoguro (Sea Perch)</i>	<i>\$22/\$44</i>
<i>Torigai (Japanese Cockle)</i>	<i>\$10/\$20</i>	<i>Mirugai (Giant Clam)</i>	<i>\$14/\$28</i>
<i>Kohada (Gizzard Shad)</i>	<i>\$10/\$20</i>	<i>Umeiro (Blue Snapper)</i>	<i>\$10/\$20</i>

----- Appetizer -----

- Edamame \$5
- Potato Croquette (2pcs) \$6
- Baby Bok Choy Agebitashi \$6
- Crunchy Cucumber \$7
- Free Range Chicken Karaage w/ Sweet Chili \$9
- Agedashi Tofu \$9
- Eggplant w/ Nikumiso \$10
- Fresh Mizuna & Daikon Salad \$10
- Shishito Tempura stuffed w/ Spicy Tuna \$11
- Shiitake Tempura Stuffed w/ Shrimp \$11
- Fresh Wakame Salad (From Japan) \$13
- Yellowtail Carpaccio w/ Jalapeno Ponzu Sauce \$19

----- Sushi & Sashimi -----

Individual Sushi and Rolls are available

- Omakase Sashimi (20pcs) Sashimi Only No Rice \$98
- Premium Omakase Sushi (12pcs) w/ Miso Soup \$59
- Sushi Deluxe (10pcs) w/ Miso Soup \$39
- Sushi Lunch (8pcs & Negitoro Hand roll) w/Miso Soup **Lunchtime Only** \$26
- Chirashi & Udon \$19

----- Rice Bowls & Noodles -----

- BBQ Eel Don \$17
- Kurobuta Pork Katsu Curry \$15
- Shrimp Tempura Udon \$14
- Wakame Udon \$13
- Shrimp Pasta \$17

----- Bento ----- Substitute Brown Rice + \$1.50

Side Brown Rice + \$2

- Shokado Bento \$26
- Soy Glazed Black Cod Bento \$24
- Miso Salmon Collar Bento \$17
- Crispy Seabream w/Sweet Chili Sauce Bento \$18

----- Dessert -----

- Akashiso (Red Shiso Leaf) Jelly \$4
- Mango Pudding \$4
- Black Sesame Almond Milk Panna Cotta \$4
- Matcha Mizu Mochi \$4
- Yuzu Jelly \$4

