

**OSAWA Japanese Tapas
(Tue-Thu Dinner Outside Seating Menu)**

Edamame	4
Broccoli Goma Ae	4
Shigoku Oyster on Half Shell (1pc)	4.5
Potato Croquette (2pcs)	5
Crunch Cucumber	6
Organic Kabocha Tempura	7
Free range Chicken Karaage	8
Aburi Toro Salmon Garlic Chili	9
Eggplant w/ Niku Miso	9
Shishito Tempura	10
Mini Curry w/ Chicken Katsu	10
Ankimo	12
Shrimp Wantan Ravioli w/ Shiso Pesto Cream	12
Wakame Udon	13
Crispy Shiro-Ebi (White Shrimp) Tempura	14
Nabeyaki Udon	16
Salmon Ceviche Carpaccio	16
Kurobuta Pork Chop Katsu	18
Niku Tofu	18
Uni Pasta	19
.....Dessert.....	
Matcha Ice Cream Arare Tempura	5
Molten Chocolate Cake w/Ice Cream& Fresh Raspberries	7

Drink Menu

- **Beer**

Sapporo Draft	\$6/glass	\$22/pitcher
Koshihikari Echigo (Bottle)		\$9
Sapporo Light (Bottle)		\$5

- **Sake (Cold)**

Katana (Junmai Ginjo) 180ml		\$11
Kurosawa (Junmai Kimoto) 300ml		\$22
Gekkeikan Horin (Junmai Daiginjo) 300ml		\$32
Onigoroshi (Junmai) 300ml		\$26
Sayuri Nigori (Unfiltered) 300ml		\$16
Mio Sparkling Sake 300ml		\$21
Yuzu Sake 300ml		\$24
Otokoyama (Tokubetsu Junmai)	\$24/300ml	\$58/720ml
Kikusui (Junmai Ginjo)	\$24/300ml	\$58/720ml
Kubota Manju (Junmai Ginjo)	\$55/300ml	\$128/720ml
Hakkaisan (Junmai Ginjo) 720ml		\$68
Yume wa Masayume (Junmai Daiginjo) 1000ml		\$320
Dassai (Otter Fest 23) 720ml		\$180
Dassai (Otter Fest Beyond) 720ml		\$900
House Hot Sake	\$8/small	\$14/large

- **Wine**

-Red-	Rindo 375ml (Kenzo Estate)		\$125
	Robert Hall /Cabernet Sauvignon	\$11/glass	\$38/bottle
-White-	Asatsuyu 375ml (Kenzo Estate)		\$84
	The Crossing / Sauvignon Blanc	\$9/glass	\$32/bottle
	Robert Mondavi /Chardonnay	\$8/glass	\$30/bottle
	Plum Wine: Koshujikomi Umeshu	\$8/glass	\$50/bottle

- **Soft Drinks**

Coke, Sprite, Diet Coke	\$2.5	Calpico	\$2.75	Hot Tea	\$1.5
Ice Green Tea	\$2	Sparkling Water	\$5		