

おつまみ Apetaizer

- 1.枝豆 "Edamame" \$3.00
- 2.冷奴 "Yakko" Cold Tofu w / Green Onion, Bonito Flakes \$3.50
- 3.カボチャ煮 "kabocha NI" Simmered Japanese Kabocha Squash \$4.00
- 4.もずく酢 "Mozuku Su " Mozuku Seaweed w / Dashi Vinegar \$4.00
- 5.おくらのお浸 "Okra Ohitashi" Boiled Okra in Dashi Broth w/ Bonito Flakes \$4.50
- 6.なすの揚げびたし "Nasu Agebitashi" Deep Fried Eggplant in Dashi Broth \$4.50
- 7.イカの塩辛 "Shiokara" Fermented Squid & Guts in Salt \$5.50
- 8.月見山いも "Tsukimi Yamaimo" Grated Japanese Yam w / Egg Yolk \$5.00
- 9.クリームチーズのおかか和え " Cream Cheese Okaka Ae" \$5.50
Cream Cheese w / Soy sauce, Bonito Flakes & Green Onion
- 10.お新香盛り合わせ "Oshinko" Assorted Japanese Pickles \$6.00
- 11.まぐろの山かけ "Yamakake" Tuna Sashimi w / Grated Japanese Yam \$9.50
- 12.厚焼き玉子 " Japanese Omelet " \$5.50
- 13.牛みそ煮 " Gyū Miso Ni " Stewed Miso Based Beef \$6.50
- 14.納豆 "Natto" \$4.00
- 15.いか納豆 "Ika Natto" Calamari Sashimi w / Natto \$8.50
- 16.まぐろ納豆 "Maguro Natto" Tuna Sashimi w / Natto \$8.50
- 17.納豆スペシャル "Natto Special" \$24.00
Tuna, Squid, Masago, Sae urchin, Ikura, & Yamaimo, Green Onion, Shiso Leaf , Egg Yolk w / Natto
- 18.たこのきざみわさび和え "Tako Wasabi" Octopus w/ Chopped Wasabi \$7.50
- 19.まぐろのタルタル クリームチーズ添え "Maguro Tartar" \$8.00
Tuna Tartar w / Cream Cheese Miso Sesame Sauce
- 20.あん肝 "Ankimo" Steamed Monkfish Liver w / Ponzu Sauce \$9.75
- 21.たこの酢の物 "Tako Su " Octopus Sashimi w / Mozuku Seaweed & Dashi Vinegar \$9.00
- 22.たこのマリネ "Tako Marine" Marinated Octopus w / Onion, Seaweed, Ponzu sauce \$11.00
- 23.タラバガニの酢の物 "Taraba Su " King Crab Meat w / Mozuku Seaweed & Dashi Vinegar \$17.00
- 24.イカ明太子 "Ika Mentaiko " Squid Sashimi w / Mentaiko \$11.00
- 25.まぐろのポケ Imanas風 " Maguro Poke " Ahi Poke w / Wasabi Salsa \$21.00
- 26.オイスターシューター "Oyster Shooter " \$14.00
Fresh Oyster w / Japanese Yam, Quail Egg, Masago, Green Onion, & Ponzu Sauce
- 27.酢がき "Su Gaki " 6pcs Fresh Oyster w / Ponzu Sauce M/P

サラダ SALAD

- 28.ポテトサラダ " Potato Salado " \$4.50
- 29.シンプルサラダ " Simple Green Salad " \$5.50
- 30.白菜とグリルチキンのサラダ 七味ドレッシング " Hakusai Salad " \$7.00
Chinese Cabbage & Grilled Chicken Salad w / Japanese Nanami Chili Dressing