#### STARTERS

Edamame (Beans)	Wakame (Seaweed Salad)
Kimchi	Takoyaki

# ENTRÉE

All entrees come with assorted vegetable except for vegetarian/mushroom symphony. 1 broth per entree. Served with homemade sesame sauce (Gomadare) and ponzu (mix citrus with soy sauce). Choice of steam rice or mix grain rice. "All natural meats: 100% vegetarian fed, No growth hormones, No antibiotics"

100% Miyazaki-Gyu	100% Kurobuta	Surf & Turf
(Graded A4 or above)	(Free-Range Japanese Black Pork)	
		4ever Seafood
Creekstone Farms Premium Black Angus (Prime)	100% Kurobuta Belly	(Includes Shrimp, Scallop, Snow Crab & Asari Clam)
	Shrimp	
Premium American Kobe Beef		Vegetarian Melody
Hokkaido Scallop		Mushroom Symphony

## BROTH

Choice of soup base (No MSG added)

Traditional	Spicy Kimchi	Garlic Miso
(seaweed)	(extra spicy by request)	
		Sukiyaki
House Special	Healthy Tomato	
(organic soy milk & miso)		

## **BROTH**

Choice of soup base (No MSG added)

Traditional Spicy Kimchi Garlic Miso
(seaweed) (extra spicy by request)

House Special (organic soy milk & miso)

Spicy Kimchi Garlic Miso

(extra spicy by request)

Sukiyaki

# SIDE DISHES

Slice Beef	Mochi Kinchaku	Shungiku
Slice Pork	KIBUN UOGASHI AGE	Baby Spanich
Kurobuta Sausage	Unagi Don	Udon Noodle
Shrimp	Naruto Fish Cake	Harusame Noodle
Scallop	Assorted Vegetables	Ramen
Asari Clam	Japanese Pumpkin	Assorted Mushroom
Snow Crab Leg	Nappa Cabbage	Enoki Mushroom
Free Range Organic Egg	Asparagus	King Oyster Mushroom
Pot Stickers	Baby Bok Choy	Shiitake Mushroom
Chicken Meatballs	Tofu	Shimeji Mushroom
Assorted Fish Cake	Carrot	Maitake Mushroom

#### JAPANESE CRAFT BEER (IMPORTED)



#### Kawaba "Snow Weizen"

A refreshing and smooth wheat beer. Starts with a soft subtle entry on the palate and develops into a round full-bodied weizen with a sweet, slightly citrus finish.



#### Kawaba "Sunrise Ale"

A beautiful amber ale with a strong floral aroma and caramel hop color. This ale is appetizing, with a slight bitter entry and a sweet round aftertaste. A crisp, elegant ale which is less bitter than other ales.



### Echigo Red Ale

Characterized by its beautiful shade of deep red color, is both complex and refreshing. It has refined aroma, balanced between bitter and sweet.



### Echigo Rice Lager

A rice lager beer that uses a super premium short grain rice called Koshihikari. Produced in the ideal rice growing region of Niigata Prefecture.





#### Ozeki Karatamba

A full-bodied, rich taste that feels smooth on the palate.



#### Ozeki Yamada Nishiki

Tastes clean and refreshing with a dry aftertaste.



#### Ozeki Platinum

Brewed in California. It has a refreshingly dry sake with a fruity aroma.



#### Ozeki Pure Junmai Reishu

Brewed in California. It has a pleasant combination of full-bodied flavor and a light smooth finish.



#### Mizbasho

Brewed using Yamada Nishiki rice milled down to Daiginjo level. Light and Smooth. Fruity but Elegant. Delicate sweet entry, Dry crisp finish.



#### Makiri

Made with KIMOTO traditional method. Clean and deep flavor. Sharp aftertaste with extra dryness. Perfect pairing with seafood or sushi.



# Ozeki Nigori

Ozeki Nigori is a cloudy sake that appears milky-white.



# Homare Strawberry Nigori

Sweet, thick and full of rich strawberry flavor. This sake is very much a low alcohol strawberry smoothie

## SPARKLING SAKE



#### Hana Awaka

This light, pleasant bubbly sake is just perfect as brunch and after-work drinks.



# Hana Fuga "Peach"

A sparkling sake, which goes down smooth, with a sweet peach aroma. This sake is suitable as an aperitif or dessert.



# Hana Fuga "Yuzu"

The distinguished aroma of yuzu blends perfectly with a mouthful of fruitiness that spreads across your palate.

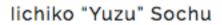


## Ninki Ichi "Natural"

This is NATURAL in-bottle fermentation Junmai Ginjo Sparkling Sake. Good balance of sourness and sweetness.

# SOCHU & WINE







lichiko "Ume" Sochu



Hana Kohaku Wine