

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

(Graded A4 or above)

100% Kurobuta

(Free-Range Japanese Black Pork)

Surf & Turf

4ever Seafood

(Includes Shrimp, Scallop, Snow Crab & Asari Clam)

Creekstone Farms Premium Black Angus (Prime)

100% Kurobuta Belly

Shrimp

Vegetarian Melody

Premium American Kobe Beef

Hokkaido Scallop

Mushroom Symphony

BROTH

Choice of soup base (No MSG added)

Traditional

(seaweed)

Spicy Kimchi

(extra spicy by request)

Garlic Miso

House Special

(organic soy milk & miso)

Healthy Tomato

Sukiyaki

BROTH

Choice of soup base (No MSG added)

Traditional

(seaweed)

Spicy Kimchi

(extra spicy by request)

Garlic Miso

House Special

(organic soy milk & miso)

Healthy Tomato

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.

SAKE



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



Iichiko "Yuzu" Sochu



Iichiko "Ume" Sochu



Hana Kohaku Wine