

サラダ SALAD

さしみサラダ Sashimi Salad* \$19.5

Assorted sashimi, seaweed, avocado and tomato served over romaine topped with sesame seeds and shredded seaweed

からあげサラダ Karaage Salad \$14.5

Fried boneless chicken served over romaine lettuce topped with green onions, sesame seeds, and mayonnaise

サイドサラダ Side Salad \$4.5

Romaine lettuce, seaweed, and cherry tomato topped with onions and sesame seeds, and shredded seaweed

Due to current ikura (salmon roe) shortage caused by the pandemic, ikura will be replaced to flying fish roe instead. Thank you very much for understanding



カルパッチョ & たたき CARPACCIO & TATAKI

ツナカルパッチョ Tuna Carpaccio* \$17.5

Tuna sashimi with wasabi ponzu dressing

白マグロカルパッチョ White Tuna Carpaccio* \$17.5

White tuna sashimi with wasabi ponzu dressing

サーモンアボカドカルパッチョ Salmon Avocado Carpaccio* \$17.50

Salmon sashimi with sliced avocado topped with wasabi ponzu dressing

はまちカルパッチョ Hamachi Carpaccio* \$18

Hamachi sashimi with wasabi ponzu dressing

あぶりサーモンカルパッチョ Aburi Salmon Carpaccio* \$17.5

Seared salmon sashimi with wasabi ponzu dressing



白マグロたたき White Tuna Tataki* \$17.5

Seared white tuna sashimi with wasabi ponzu dressing

はまちたたき Hamachi Tataki* \$18

Seared hamachi sashimi with wasabi ponzu dressing

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冷・おつまみ COLD APPETIZER

さしみセット Sashimi Set* \$29

Salmon, hamachi, tuna & white tuna 4pcs each

プレミアムさしみセット Premium Sashimi Set* \$47

Assorted sashimi 16pcs, takowasa, braze-grilled eel, and monkfish liver in ponzu sauce

えだまめ Edamame \$4

Boiled salted soybeans

キムチ Kimchi \$5

Spicy pickled cabbage

たこわさ Takowasa* \$8.5

Raw octopus marinated with wasabi

あんきも Ankimo \$9

steamed monkfish liver with ponzu sauce



Ankimo



Sashimi Set

お好み焼き Okonomiyaki

Japanese
savory pancake!

野菜お好み焼き

Vegetable Okonomiyaki \$9.5

Vegetable savory pancake with mayo and tonkatsu sauce on top



Vegetable
Okonomiyaki

すき焼きビーフお好み焼き

Sukiyaki Beef Okonomiyaki \$13.75

Savory pancake with simmered sliced beef, mayo and tonkatsu sauce on top



Sukiyaki Beef
Okonomiyaki

プルドポークお好み焼き

Pulled Pork Okonomiyaki \$13.75

Japanese savory pancake with pulled pork, mayo and tonkatsu sauce on top

焼き魚 Grilled Fish

個数限定 Quantity Limited!

サーモンかま Salmon Kama \$13.5

2pcs of grilled salted salmon collars



Salmon Kama

個数限定 Quantity Limited!

はまちかま Hamachi Kama \$17.5

Grilled salted yellowtail collar

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温・おつまみ WARM APPETIZER

肉とうふ Niku Tofu \$9

Simmered sliced thin beef and tofu topped with green onions and sesame seeds

- スパイシー肉とうふ Spicy Niku Tofu \$9.5

たこ焼き Takoyaki \$6

6pcs of octopus balls with mayo and bonito flakes on top

イカゲソくし Ika Geso Kushi \$6.5

2 skewers of grilled squid leg

*Please Choose flavor: Salt (Shio) or Sauce (Tare)

ししとう焼き Shishito \$5

Grilled Shishito Pepper

ガーリックステーキ Garlic Steak \$18.5

Grilled sliced steak with garlic and butter sauce

牛タン塩焼き Gyu Tongue \$14.5

Grilled sliced beef tongue with green onions on top

ぶたかくに Kakuni \$13

Braised Pork with green onions and sesame seeds on top

手羽塩焼き Teba Shioyaki \$10.75

Grilled chicken wings

肉トリオセット Niku Trio Set \$43

Braised pork, grilled chicken wings, simmered sliced beef and tofu, edamame, and shishito



Niku Tofu



Ika Geso Kushi (Tare or Shio)



Gyu Tongue

焼きおにぎり Grilled Onigiri

焼きおにぎり Yaki Onigiri (2pcs) \$8.5

Grilled rice balls with spicy cod roe stuffing

(*stuffing can be changed to grilled salmon or sour slum upon request)

焼きおにぎりセット Yaki Onigiri Set \$19.5

4pcs yaki onigiri, 6pcs takoyaki, egg omelette, and shishito pepper

だんスペシャルセット Dan Special Set \$32

4pcs yaki onigiri, beef tongue, 6pcs takoyaki, shishito, and edamame



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あげもの **Fried Dishes**

クラムチャウダーコロッケ **Clam Chowder Croquettes \$9.75**

3pcs of croquettes with clam chowder filling topped with tonkatsu sauce



Croquettes

とりからあげ **Chicken Karaage \$8.5**

Fried boneless chicken with mayo on the side

- スパイシーとりからあげ **Spicy Chicken Karaage \$9**
- まっちゃとりからあげ **Matcha Chicken Karaage \$9**
- パルメザンとりからあげ **Parmesan Chicken Karaage \$9**



Chicken Karaage



Agedashi Tofu

からあげパラダイス **Karaage Paradise \$15.5**

Fried boneless chicken with spicy powder, matcha powder & parmesan cheese on top

あげだしとうふ **Agedashi Tofu 4pcs \$5.50, 8pcs \$8.50**

Fried tofu with bonito dashi sauce topped with green onions, bonito flakes, and grated radish.

ちらし **CHIRASHI**

ミニばらちらし **Mini Bara Chirashi* \$19**

Assorted sashimi, eel, rolled omelette pieces over sushi rice topped with sesame seeds and shredded dried seaweed

ばらちらし **Bara Chirashi* \$28.5**

Assorted sashimi, eel, rolled omelette pieces over sushi rice topped with sesame seeds and shredded dried seaweed

かにちらし **Kani Chirashi* \$22**

Snow crab and flying fish roe over sushi rice topped with green onion, sesame seeds and shredded dried seaweed

プレミアムかにちらし **Premium Kani Chirashi* \$26**

Snow Crab, flying fish roe and eel over sushi rice topped with green onions, sesame seeds, and shredded dried seaweed

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Kani Chirashi



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うどん・ラーメン UDON & RAMEN

肉うどん Niku Udon \$16.5

Udon noodles with simmered sliced beef topped with green onions and sesame seeds

かくにうどん Kakuni Udon \$16.5

Udon noodles with braised pork topped with green onions and sesame seeds

Limited Quantity! 10 orders a day

あさりラーメン Asari Ramen \$18.5

Paitan (Pork) based ramen noodles with manila clams topped with green onions and sesame seeds

プレミアムシーフードラーメン

Premium Seafood Ramen \$22

Paitan (Pork) based ramen noodles with manila clams, scallops, and snow crabs topped with green onions and sesame seeds



Asari Ramen
* 10 orders a day



Premium Seafood Ramen



Salmon Meshi



Deluxe Meshi

めし MESHI (IN STONE POT)

サーモンめし Salmon Meshi*

M \$20.5 L \$24.5

Seared salmon sashimi and flying fish roe on crunchy skillet rice in a stone pot topped with green onions, sesame seeds, and shredded dried seaweed.

うなぎめし Unagi Meshi*

M \$22.5 L \$26.5

Graze-grilled eel and flying fish roe on crunchy skillet rice in a stone pot topped with green onions, sesame seeds, and shredded dried seaweed.

デラックスめし Deluxe Meshi*

M \$23.5 L \$27.5

Seared salmon sashimi, graze-grilled eel, flying fish roe, and poached egg on crunchy skillet rice in a stone pot topped with green onions, sesame seeds, and shredded dried seaweed.

とんめし Ton Meshi* **M \$19.5 L \$23.5**

Braised pork and poached egg on crunchy skillet rice in a stone pot topped with green onions, sesame seeds, and shredded dried seaweed.

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どんぶり DONBURI

ガーリックステーキどん Garlic Steak Don \$20

Sliced steak with garlic and butter sauce over rice topped with green onions and sesame seeds

焼肉どん Yakiniku Don* \$20

Sliced beef, kimchi, and poached egg over rice topped with green onions and sesame seeds

ニュースタミナどん New Stamina Don* \$21.5

Sliced beef, Sliced beef tongue, braised pork, and poached egg, and kimchi over rice topped with green onions and sesame seeds



Garlic Steak Don



Salmon Beef Teriyaki Don

サーモンビーフ照り焼きどん

Salmon Beef Teriyaki Don \$20

Grilled salmon and beef with teriyaki sauce over rice topped with green onion and sesame seeds)

****Shioyaki is available upon request**

サーモン照り焼きどん

Salmon Teriyaki Don \$16

Grilled salmon with teriyaki sauce over rice topped with green onions and sesame seeds

****Shioyaki is available upon request**



Unagi Don

うなぎどん Unagi Don \$19.5

braze-grilled eel over rice with rolled omelette topped with sesame seeds and shredded seaweed

白マグロたたきどん

White Tuna Tataki Don* \$19.5

Seared white tuna sashimi over sushi rice topped with wasabi ponzu sauce, onions, and sesame seeds

はまちたたきどん

Hamachi Tataki Don* \$19.5

Seared yellowtail sashimi over sushi rice topped with wasabi ponzu sauce, onions, and sesame seeds



Hamachi Tataki Don

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お弁当 BENTO BOX

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うなぎ弁当 Unagi Bento* \$19.5

Braze-grilled eel over rice, rolled omelette, sashimi, takoyaki, and edamame



Yakiniku Tebashio Bento

焼肉手羽塩弁当 Yakiniku Tebashio Bento \$19.5

Barbecued beef over rice, grilled chicken wings, takoyaki, kimchi, and edamame

からあげ弁当 Karaage Bento* \$17.5

Fried boneless chicken over rice, sashimi, takoyaki, and edamame



かにちらし弁当 Kani Chirashi Bento* \$24

Snow crab and flying fish roe over sushi rice, rolled omelette, sashimi, fried boneless chicken, and edamame

サーモン照り焼き弁当

Salmon Teriyaki Bento \$18.5

Grilled salmon with teriyaki sauce over rice, clam chowder croquette, fried boneless chicken, and edamame

**Shioyaki is available upon request

Kani Chirashi Bento



Salmon Shioyaki Bento

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ビール BEER

生ビール Draft Beer

アサヒグラス Asahi Glass \$6.5

アサヒピッチャー Asahi Pitcher \$20



びんビール Bottled Beer

アサヒスーパードライ (小びん) Asahi Super Dry (12oz) \$5.5

サッポロプレミアム (大びん) Sapporo Premium (21.4oz) \$8.5

かんビール Canned Beer

サッポロプレミアム Sapporo Premium (12oz) \$3.5

強炭酸🌬️チューハイ SUPER FIZZY CHU-HAI (Cocktail)



NEW ライチハイ Lychee Chu-hai \$8	神の河ハイボール Kannoko HighBall \$9	うめハイ Ume Chu-hai \$7	レモンハイ Lemon Chu-hai \$7.5	はくちうハイ White Peach Chu-hai \$7	ゆずハイ Yuzu Chu-hai \$7	カルピコハイ Calpico Chu-hai \$7	ウーロンハイ Oolong Chu-hai \$7
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あつかん Hot Sake



小さいの
Small \$5

大きいの
Large \$9

ワイン Wine

House Wine (Red/White) \$6

Cabernet Sauvignon

Sterling \$40

Wente \$65

Chardonnay

Mondavi \$38

Clos Du Bois \$45



日本酒 SAKE



BEST SELLER

Small bottle (300mL)



男山 Otokoyama (Filtered) \$22
Strong, very dry Junmai.

きくすい Kikusui (Filtered) \$22
Easy to drink and mild.

さゆり Sayuri (Unfiltered) \$17
Refreshing aroma, natural sweetness and smooth aftertaste.

だっさい45 Dassai45 (Filtered) \$24
Light, balanced, clean and easy drinking.

純米大ぎんじょう Junmai Daiginjo (Super Premium)

久保田へきじゅ Kubota Hekiju



720mL \$75
1.8L \$150

Masterpiece.
Clear and
Balanced.

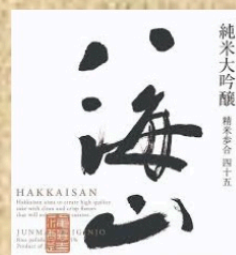
だっさい45 Dassai45



720mL \$55

Light,
Balanced,
Clean &
Easy to drink

八海山 Hakkaisan 45

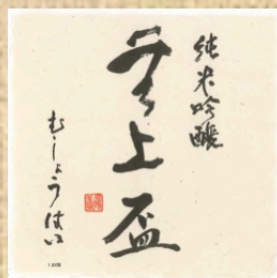


720mL \$80
1.8L \$160

Light &
Dry.
Clean and
Refreshing

純米ぎんじょう Junmai Ginjo (Premium)

無上はい Mushohai



1.8L \$85

Perfectly Balanced

きくすい Kikusui



720mL \$50
1.8L \$100

Easy to drink and mild

Drink corkage fee policy

Wine \$30/bottle

Sake&Shochu \$30/bottle (no 1.8L)

No hard liquor allowed

日本酒 SAKE continues..

純米 Junmai

男山 Otokoyama



720mL \$50
1.8L \$100

A dry
full-bodied taste

くろさわ Kurosawa



720mL \$45

Dry. Very approachable
and flexible

しょうちゅう Shochu

いも Potato

★黒きり島 Kuro Kirishima (Glass \$8/Bottle \$57)

★赤きり島 Aka Kirishima (Glass \$8/Bottle \$57)

麦 Barley

★いいちこ Iichiko (Glass \$7.5/Bottle \$55)

★神の河 Kannoko (Glass \$8.5/Bottle \$60)



グラスの飲み方 For Glass Purchase

ロック On the rocks \$0
水割り With ice and water \$0
お湯割り With hot water \$0
ソーダ割り With soda \$1
梅 Plum (\$0.75/pc)

ボトルの飲み方 For Bottle Purchase

アイスバケット Ice bucket \$2.5
水割用の水 Water Bottle \$2.5
お湯 Hot Water \$2.5
ソーダ水 Club Soda Bottle \$6.5
梅 Plum (\$0.75/pc)
レモン Lemon Wedges (\$2/8pcs)

ソフトドリンク Soft Drink

★コーラ Coke \$2.5

★ダイエットコーラ Diet Coke \$2.5

★セブンアップ 7up \$2.5

★ウーロン茶 Oolong Tea \$2.5

★スパークリングウォーター Sparkling Water \$2.5 (green tea with matcha) \$1

★カルピスウォーター Calpico Water \$3

★カルピスソーダ Calpico Soda \$3.25

★水ボトル Bottled Water \$1

★お茶ポット Tea Pot