



SASHIMI 刺身

Kobe O-Toro Sashimi \$15.00
Thinly Sliced Kobe Style Short Rib
大トロ刺身

Kobe Tongue Sashimi \$15.00
Thinly Sliced Kobe Style Tongue
牛タン刺身

Uni & Kobe Sashimi "Uniku" \$15.00
Uni, Kobe style beef sashimi, Golden flake and Shiso Leaf
生雲丹の生肉巻き

Beef Tartare "Yukke" \$12.00
Prime Ribeye Tartare w/ Jidori Egg York
ユッケ

Seared Beef Ponzu "Tataki" \$12.00
Seared Angus Tri-Tip w/ Ponzu Sauce
牛タタキ

*Raw Meat. Consuming raw or undercooked meats may increase your risk of food borne illness

APPETIZER

前菜

Edamame \$4.00
Boiled Soy Beans
枝豆

Bean Sprouts \$4.50
Marinated Bean Sprouts
もやしナムル

Hiyakko \$6.50
Cold Tofu w/ Bonito Flake, Myoga, Green Onion & Dashi Soy Sauce
冷奴

Oshinko \$6.50
Japanese Pickles
お新香

Corn \$7.00
Sautéed Corn w/ BBQ sauce & Butter
生コーンバター

Garlic Asparagus \$7.00
Sautéed Asparagus w/ Garlic Butter
ガーリックアスパラガス

Shishito \$6.50
Sautéed Shishito w/ Soy Sauce
しし唐

Yaki-Nori \$3.50
Roasted Dry Seaweed
焼き海苔