

Appetizer

- 1 EDAMAME
枝豆 4
Green soybeans
- 2 IKASOMEN
いかそーめん 4
Squid Sashimi
- 3 KYURI IPPON ZUKE
丸ごとキュウリ一本漬け 5
Home made cucumber pickles
- 4 POTATO SALAD
ポテトサラダ 5
Boiled & chilled potato, cucumber & carrot
mixed with mayonnaise
- 5 NASU NO NIBITASHI
なすの煮びたし 5
Fried & Simmered eggplant w/chilled light soy sauce broth
- 6 DAIKON UME SALAD
大根と大葉の梅サラダ 5.5
Daikon radish salad with plum sauce
- 7 SEAFOODS SALAD
シーフードサラダ 7
Mixed with Green leaf, Tuna, Salmon & Tilapia
- 8 VEGETABLE AGEDASHI
お野菜の揚げ出し 5.5
Deep fried vegetable w/ broth & grated daikon radish
- 9 AGEDASHI TOFU
揚げ出し豆腐 6
Deep fried tofu w/ broth & grated daikon radish
- 10 SATSUMA AGE
手作りフワフワさつま揚げ 7
Home made Fish cake with diced cut squid & vegetable
- 11 KUSI AGE 5pcs SET
串揚げ5本セット 10
5 Kinds(Chef's choice) of Skewered Katsu



- 12 YAKI UDON
おつまみ焼うどん 6
Appetizer size pan-fried Udon w/ vegetable & pork
- 13 CHIKUWA IPPON AGE
ちくわ一本揚げ 6
Fried Chikuwa fish cake filled with cheese
- 14 KAMI KATSU
紙カツ 7
Thin sliced berkshire pork tenderloin katsu
- 15 TSUKUNE
自家製つくね 7
Grilled minced chicken with sweet soy sauce
- 16 ATSUGIRI GYUTAN
厚切り牛タン塩焼き 6.5
Pan fried thick beef tongue with salt
- 17 GYUTAN MISO NI
牛タンみそ煮 6.75
Simmered beef tongue with sweet Miso sauce
- 18 GYU TATAKI
牛のたたき ポン酢添え 7
Japanese style roast beef with ponzu
- 19 KAKUNI
角煮 9
Simmered pork in sweet soy sauce
- 20 SABA ICHIYA BOSHI
サバー夜干し 8
Grilled over night dried mackerel
- 21 HOKKE ABURIYAKI
ホッケの炙り焼 9.5
Grilled Hokke (Atka Mackerel)
- 22 ASSORTED SASHIMI
刺身三種盛り 15
3 kinds of Sashimi(Tuna, Salmon & Tilapia)