

Soup 汁

Miso Wan	味噌椀	Enoki mushrooms, Seaweed, & Tofu in a soy bean broth	2.50
Sumashi Broth	すまし椀	Shitake, Wakame Seaweed, & Tofu in a clear broth	2.50
Dobin Pot	土びん蒸し	Shitake, Scallops, Shrimp, & Clams in a clear broth,	7.50
Niyu-Men	煮湯めん	Shrimp, Shrimp Dumplings, & Shitake Mushrooms w/ thin Somen Noodles in a clear broth.	5.75

Salad サラダ

Harusame noodles and cucumber salad		きゅうりと春雨酢の物	3.75
Garden Salad	生野菜	Fresh Green Salad served with House or Ginger dressing	4.50
Wakame Seaweed Salad		くきワカメのごま風味	4.50
Octopus Salad	蛸酢	Sliced Cooked octopus and Mesclun salad with Miso sauce	8.50
Sunomono	酢の物盛り合わせ	An Assortment of Fish & Shell Fish with a Vinegar sauce	8.50
Ankimo-Sunomono	アンキモ酢の物	Monk Fish Foie Gras with spiced ponzu sauce	8.50
Sashimi Salad	刺身サラダ	Sliced Raw Fish served over our Mesclun Salad w/Wasabi Vinaigrette	12.50
Tuna Tataki	まぐろタタキ造り	Seared Tuna with Mesclun Salad & Wasabi Vinaigrette	12.50
Gyuniku Tataki	牛肉のたたき	Seared beef marinated with garlic ponzu sauce	12.50

Crab meat cocktail		Jumbo Lump Crab Meat w/ chefs special dipping sauce	12.50
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Small Plate 小鉢

Spinach ohitashi	ほうれん草お浸し	Quick Boiled Spinach with Sesame Sauce	4.50
Eda-Mame	枝豆	Boiled Fresh Soy Beans	4.50
Agedashi Tofu	揚げ出し豆腐	Deep fried Bean Curd marinated in Tempura Sauce	5.50
Hijiki Seaweed	ひじき煮付け	Cooked & seasoned Hijiki seaweed	4.50
Eggplant with Miso	茄子田楽焼き	Broiled Eggplant topped with soy bean sauce	6.00
Fuji Sesame fried Chicken wings	手羽先の唐揚げ		6.75
Asari sakamushi	あさり酒蒸し	Steamed California Venus clam with sake wine	8.50
Tuna Nutaae	鯖のぬた和へ	Tuna, Avocado, & Scallions W/ miso dressing	8.50
Ebi Shumai	えびシュウマイ	Steamed Shrimp and shrimp dumpling in broth	6.25
Yaki-Gyouza	焼き餃子	Pan-fried Dumplings with dipping sauce	6.25
Yaki-Tori	焼き鳥	Broiled Skewered Chicken with Teriyaki sauce	7.00
Tempura	えび天ぶら盛り合わせ	Deep fried Shrimp & Vegetables	8.50
Sea Scallop Teriyaki	貝柱のバターやき	Sautéed Diver Scallops with Teriyaki sauce	8.50
Beef Negima Yaki	ねぎま焼き	Broiled beef thinly sliced & wrapped around Scallions & Shitake Mushrooms; glazed with Teriyaki sauce	8.50

Kushi-Katsu Combo	串かつ盛り合わせ	Fried & Skewered pork, shrimp, Scallop	9.50
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Sashimi	小刺身	Sliced Raw Fish served w/Wasabi dipping sauce	9.75
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*Kobe Beef	和牛焼肉	Seared Real kobe beef from Japan	2oz 32.00
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Entrée

A L a C a r t e

With Dinner,(side dish , soup & salad rice, tea) \$4.00 extra charge.

Sizzling Beef Steak	牛肉の石焼 Beef cooked on a Sizzling Hot Stone Plate	24.00
Broiled Lamb chop	仔羊香り焼き Broiled lamb chop ,ginger and honey miso sauce.	24.00
Ginger Pork	豚肉の生姜やき Grilled sliced Pork Loin marinated in Ginger Sauce	18.00
Pork Cutlet a la Japan	豚カツ Deep fried Panko crusted Pork Loin served with Tonkatsu sauce	18.00
Chicken with Plum Wine Sauce	甲州焼き Grilled sliced chicken and golden raisins marinated with Plum wine sauce.	17.00

From The Sea 海の幸

Chilean Sea Bass Steak	クロムツの醤油焼きニンニク風味 Pan seared Chilean sea bass marinated with Garlic sauce.	24.00
Salmon Kogane Yaki	鮭黄金焼き Slow baked Salmon topped with a Special Yolk sauce & Shiitake Mushrooms	18.00
Shinshu Mushi	白身魚の信州むし Steamed Fish & Soba Noodles steamed with Black Beans, Ginger & Scallion.	18.00 & up
Broiled Homemade Jumbo Lump Crab Cakes		19.00
Broiled Main Live Lobster	ラプスター Split open Lobster Stuffed with Crab meat and covered with yolk sauce	Market price
Broiled Miso marinated Black cod fish	銀鱈の味噌漬け	22.00

Hot Pot 鍋物

Sukiyaki Beef	Japanese style Beef and Japanese vegetables stew.	すきやき	23.00
Yosenabe	An assortment of seafood & vegetables in broth Lobster tail, Jumbo scallop, shrimp clam mussel, fish & Veg, noodle in hot pot.	寄せ鍋	28.00
Toban Yaki	An assortment of seafood Grilled on a Toban plate Lobster tail, jumbo shrimp, & jumbo scallops & Vegetable with 2 dipping sauces	陶板焼き	30.00

Teriyaki 照り焼き

Sirloin Beef steak	牛肉	22.00
Chicken Breast	鶏	15.00
Salmon Teriyaki	鮭	18.00
Scallop	貝柱	20.00

Tempura 天ぷら

Shrimp & Vegetable	20.00
Lobster & Vegetable	26.00
Chicken & Vegetable	18.50
Vegetable	14.00

Kaiseki Dinner Chef's Choice: 8 Course Tasting Meal

8 品懐席料理 From **\$80.00 +**
2 Person Minimum

Omakase おまかせディナー From **\$50.00 +**

Prepared by the Chef Matt's, with Daily Special menu for you.

Please call us a head time.

Minimum charge \$10.00 person