

# Sushi of GARI

## APPETIZERS

<b>Am Kinno</b> あん肝	9.50
<i>Steamed Monkfish Liver in Ponzu Sauce</i>	
<b>Hijiki</b> ひじき	5.50
<i>Black Seaweed cooked with "DASHI" Soy Sauce and Sesame Seeds on the top</i>	
<b>Tempura</b> てんぷら	14.00
<i>Lightly deep fried Shrimp and Vegetable served with Tempura Sauce</i>	
<b>Negimaki</b> 牛柳巻	12.00
<i>Scallion rolled with Thinly sliced Prime Rib-eye Steak with Teriyaki Sauce and Crushed Red Pepper</i>	
<b>Sunomono</b> すのめ	14.00
<i>Assorted Seafood and Seaweed marinated with Vinegar Sauce</i>	
<b>Tatsuta-Age</b> 立田あげ	6.50
<i>Deep fried marinated Free-Range certified Chicken</i>	
<b>Agedashi</b> あげだし豆腐	7.00
<i>Lightly deep fried Bean Curd with grated Radish and Tempura Sauce</i>	
<b>Goma-Ae</b> 胡麻あえ	7.50
<i>Boiled Spinach marinated with Special Sesame Sauce</i>	
<b>Oshitashi</b> おしだし	7.00
<i>Boiled Spinach with Special Sauce topped with Bonito Flakes</i>	
<b>Cheese Shumai</b> チーズシューマイ	5.50
<i>Lightly Deep Fried Cream Cheese Dumpling</i>	
<b>Kaki Fry</b> かき揚げ	12.00
<i>Deep fried Breaded Oyster served with Tar-Tar Sauce</i>	
<b>Haguro Avocado</b> 鮪アボカド	12.00
<i>Cubic lean part of Blue Fin Tuna and Avocado with Wasabi Sauce on the top</i>	
<b>Yakitori</b> やきとり	8.50
<i>2 Skewers of Grilled Chicken and Onion with Teriyaki Sauce or Salt</i>	
<b>Tsukune</b> つくね	9.50
<i>2 Skewers of Grilled Minced Chicken with Teriyaki Sauce or Salt</i>	
<b>Beef Tataki</b> 牛たたき	15.00
<i>Seared Sliced Prime Rib-eye Steak served with Ponzu Sauce</i>	

## SOUP

<b>Clear</b> 清湯	4.50
<i>Fish broth Soup with Shrimp and "MITSUBA" Leaf</i>	
<b>Miso</b> 味噌汁	4.50
<i>Mixed Miso in the Fish broth Soup with Tofu, Seaweed and Scallion</i>	
<b>Hamaauri</b> はまあいり	7.50
<i>Fish broth Soup with Little Neck Crab and Scallion</i>	
<b>Akadashi</b> 赤だし味噌汁	7.50
<i>Dark Red Miso in the Fish broth Soup with "NAMEKO" Mushrooms and "MITSUBA" Leaf</i>	

## SALAD

<b>Fresh Vegetables</b> 新鮮野菜	6.50
<i>Fresh Green Salad with Homemade Onion Dressing</i>	
<b>Kaiso Salad</b> 海藻サラダ	7.50
<i>Four kinds of Seaweed with Homemade Onion Dressing</i>	
<b>Hijiki Salad</b> ひじきサラダ	7.50
<i>Cooked Black Seaweed and Watercress, chopped Cucumber marinated with Homemade Daikon Radish Dressing</i>	