

APPETIZERS

EDAMAME 6

Boiled Green soybean peas

HIJIKI 5.5

Black seaweed cooked with "DASHI" soy sauce and sesame on the top

AN KIMO 9.5

Steamed monkfish liver in ponzu sauce

KINOKO 8

Sauteed enoki, shiitake & regular mushrooms w/ garlic

TEMPURA 14

Lightly fried shrimp and vegetable served with tempura sauce

KABOCHA TEMPURA 7

Lightly fried pumpkin with tempura sauce

HARU MAKI 12

Deep fried crab and shrimp Japanese spring roll

TATSUTA-AGE 7

Deep fried marinated free-range certified chicken

MAGURO AVOCADO 12

Cubic lean part of tuna and avocado with wasabi sauce on the top

TUNA TARTAR 16

Chopped tuna mix with toasted pine nuts, capers and nori crisps on the side

GYOZA 7.5

Pan fried pork & vegetable dumpling (5 pcs)

CHEESE SHUMAI 8

Deep fried cream cheese dumpling (5 pcs)

KANI SHUMAI 10

Steamed crab dumpling (4 pcs)

EBI SHUMAI 8

Steamed shrimp dumpling (4 pcs)

GOMA-AE 7.5

Boiled asparagus or spinach with special sesame sauce

BEEF SHORT RIBS 15

Prime rib-eye short ribs with garlicky honey tamari sauce

BEEF TATAKI 15

Seared sliced prime filet mignon served with ponzu sauce

NEGIMAKI 12

Scallion rolled with thinly sliced rib eye beef with teriyaki sauce and crashed red pepper

GINDARA KASUZUKE 10.5

Broiled marinated black cod fish

SEARED FOIE GRAS 25

Tamarind fig chutney with pineapple brulee and lustau sherry wine vinegar glaze