

JAPANESE

SASHIMI MORIAWASE AIR FLOWN FRESH MAGURO AKAMI, KAMPACHI, NORWEGIAN SALMON, TAKO, AMA EBI, HOKKAIDO HOTATE	\$68
SALMON IKURA DON FRESH SASHIMI SALMON, IKURA, FRESH WASABI AND JAPANESE RICE	\$33
BLACK COD GRILLED COD FISH (SHOYU/SAIKYO MISO)	\$28
SPICY MAGURO DON MARINATED FRESH TUNA WITH SPICY SAUCE SUSHI GINGER, FRESH WASABI AND JAPANESE RICE	\$28
HAMACHI KAMA GRILLED YELLOW TAIL CHEEK WITH SALT	\$25
UNAGI TAMA MENTAI DON GRILLED SMOKE UNAGI TAMAGO MENTAI ABURI STEAM JAPANESE RICE	\$22
SAIKORO STEAK WAGYU BEEF CUBES, SHIMEJI MUSHROOM, HOME-MADE SAUCE	\$20
SALMON MENTAICO DON FRESH SALMON, MENTAICO MAYO, FRESH WASABI AND JAPANESE RICE	\$19
KANI TAMA DON FRY OMELETTE WITH CRABMEAT, HAM, JAPAN LEEK, ANGAKE SAUCE AND SOUR SAUCE	\$18
HOTATE MENTAI YAKI SCALLOPS, MENTAICO, MOZZARELLA CHEESE	\$15
FRESH SALMON SASHIMI FRESH SALMON WITH WASABI	\$15
FRESH MAGURO SASHIMI FRESH TUNA WITH WASABI	\$15

FRESH TAKO SASHIMI FRESH OCTOPUS WITH WASABI	\$12
MENTAIKO PASTA PASTA WITH POLLOCK ROE CREAM SAUCE AND IKURA	\$15
EBI KARAGE MAYO (3PCS) DEEP FRIED TIGER PRAWN WITH LIME MAYO WASABI	\$15
FUGU MIRIN BOSHI GRILLED SWEET PUFFERFISH SERVED WITH KAFFIR LIME MAYO	\$14
SALMON MENTAIKO MAKI EGG, CUCUMBER, CRAB STICK, SALMON, TOBIKO WITH FRESH WASABI	\$14
CHICKEN NANBAN DEEP FRIED CHICKEN WITH JAPANESE TARTARE SAUCE	\$13
AGEDASHI TOFU DEEP FRIED TOFU DIPPED IN MIRIN BASED SOY SAUCE	\$13
SPICY EBI FRY MAKI FRIED BREADED PRAWN WITH SPICY MAYO BLACK TOBIKO IN ROLL	\$12
CALIFORNIA MAKI ROLL (8PCS) TAMAGOYAKI, CUCUMBER, KANI, AVOCADO, MAYONNAISE, NORI, RED & BLACK TOBIKO WITH FRESH WASABI	\$9
GYU TONGUE GRILLED OX TONGUE WITH YUZU KOSHO	\$12
GYUNIKU KAKUNI (4PCS) BRAISED BEEF SHORT RIB WITH GOBO	\$12
UNAGI FRIED RICE FRIED RICE WITH GRILLED UNAGI	\$11

TRUFFLE FRIES	\$10
TRUFFLE SHOESTRING FRIES WITH PARMESAN SHAVINGS AND JAPANESE KOMBU	
CRABMEAT FRIED RICE	\$12
JAPANESE FRIED RICE TOPPED WITH CRAB MEAT	
TAKO WASABI	\$10
RAW OCTOPUS HEAVILY FLAVORED WITH WASABI. CHEWY TEXTURE OF OCTOPUS GOES WELL WITH WASABI HEAT, A GOOD MATCH FOR ALCOHOLIC DRINKS	
TORI KARA AGE	\$9
DEEP FRIED MARINATED CHICKEN WITH JAPAN TARTARE SAUCE	
ODEN	\$8
JAPANESE YONG TAU FOO	
TAMAGOYAKI ABURI MENTAI	\$6
OMELETTE WITH ABURI MENTAICO	
BUTA KAKUNI	\$8
JAPANESE BRAISED SPANISH PORK BELLY AND LAVA EGG	
NAMA KAKI (1PCS)	\$8
FRESH OYSTER WITH YUZU OIL DRESSING	
GRILLED CHICKEN CHOP	\$8
GRILLED CHICKEN CHOP	
NASU MISO	\$8
EGGPLANT WITH WASABI MISO	
YASAI ITAME	\$8
STIR FRY CABBAGE, SHITAKE MUSHROOM, CAPSICUM	
SPICY PONZU CHICKEN SKIN	\$6
DEEP FRIED CRISPY CHICKEN SKIN TOSSED WITH SPICY PONZU SAUCE	

JAPANESE GARLIC FRIED RICE FRIED RICE WITH CRISPY GARLIC RICE	\$7
TRUFFLE EDAMAME EDAMAME,SHIO KOMBU,TRUFFLE OIL AND SALT	\$7
KINAKO BUTTER YAKI GRILLED ASSORTED WILD, MUSHROOMS,BUTTER,SAKE	\$8
GRILLED OYSTER (1PCS) GRILLED OYSTER WITH MINCED GARLIC SAUCE	\$8
GRILLED MENTAICO PRAWN GRILLED WHOLE PRAWN SKEWER IN MENTAICO SAUCE	\$8
KAWA EBI KARA DEEP FRIED SMALL SHRIMPS WITH SALT	\$8
HOTATE KAIBASHIRA SCALLOPS WITH CARAMELISED SHOYU, MIRIN, GINGER (COLD DISH)	\$6
TEBASAKI CHICKEN MID JOINT GRILLED CHICKEN MID JOINT WITH TARE SAUCE	\$6
GRILLED SHISHITO PEPPERS GRILLED JAPAN CAPSICUM WITH TAMARI GLAZE	\$5
JAPANESE FRAGRANT RICE	\$1.5