

和食膳

CHEF SPECIAL SHUNSAIZEN

APPETIZER

\$26.00

TODAY'S SASHIMI

GRILLED DISH

DEEP FRIED DISH

SIMMERED DISH

SHOKUJI

DESSERT

GOZEN



Accompanied with appetizer, steamed rice and miso soup.

SASHIMI MORIAWASE GOZEN

19.00

Special assorted sashimi.

TEMPURA GOZEN

14.00

Large shrimp and vegetable tempura.

SUKIYAKI GOZEN

19.00

Thinly sliced rib eye steak and vegetables stir-fried with our special sukiyaki sauce.



Accompanied with appetizer and miso soup.

SUSHI MORIAWASE GOZEN

19.00

Assorted sushi.

TOKUJYO SUSHI MORIAWASE GOZEN

24.00

Chef's selection of assorted sushi.

TOKUJYO CHIRASHI GOZEN

24.00

A combination of assorted sashimi & BARA-CHIRASHI (Sushi rice mixed with cooked gourd, diced omelet, salmon caviar, broiled eel & kaiware sprout).

COMBINATION

Accompanied with appetizer, steamed rice and miso soup.



SASHIMI & BLACK COD MISOYAKI

20.00

Assorted sashimi and broiled miso-marinated black cod.

SASHIMI & UNAGI KABAYAKI

19.00

Assorted sashimi and broiled eel basted with our sweet kabayaki sauce.

SASHIMI & TEMPURA

18.00

Assorted sashimi and shrimp & vegetable tempura.

BLACK COD MISOYAKI & AGEDASHI TOFU

17.00

Broiled miso marinated black cod and deep fried tofu with our special mushroom sauce.

MAGURO DONBURI



Accompanied with appetizer,
locally grown green salad and miso soup

MAGURO NAKAOCHI DONBURI 12.00
Fresh chopped tuna served over steamed rice.

MAGURO ZUKE TORORO DONBURI 17.00
*Fresh sliced tuna marinated in our special sauce with
grated mountain yam served over steamed rice.*

MAGURO POKE DONBURI 16.00
*Fresh chopped tuna, seaweed & avocado with our spicy sauce.
served over steamed rice.*

MAGURO NATTO DONBURI 17.00
Fresh sliced tuna & natto (Fermented soy beans) served over sushi rice.

SUSHI RICE **TEKKA DONBURI** 16.00
Fresh sliced tuna & avocado served over sushi rice.

SPYCY MAGURO DONBURI 16.00
Fresh chopped tuna, avocado with our spicy mayonnaise sauce. served over sushi rice.

DONBURI

Accompanied with appetizer, locally grown green salad and miso soup

UNAGI DONBURI 19.00
*Broiled eel basted with our sweet kabayaki sauce served over steamed rice.
(Accompanied clear soup instead of miso soup)*

EBI TENDON 16.00
Large black tiger shrimp and vegetable tempura served over steamed rice.

SEAFOOD KAKIAGE DONBURI 15.00
Shrimp, scallop and vegetable kakiage tempura served over steamed rice.

SALMON IKURA DONBURI 16.00
Fresh sliced Salmon & Salmon Caviar served over sushi rice.

NOODLE

TEMPURA ZARUSOBA OR UDON 14.50
*A choice of zaru soba (buckwheat noodle) or zaru udon
(wheat flour noodle) served with assorted tempura.*

Accompanied with appetizer

NABEYAKI UDON & TEMPURA 16.00
*Udon (wheat flour noodle) in an earthen casserole and vegetables.
Accompanied with shrimp & vegetable tempura.*

UME SOMEN & FRESH SALAD 14.00
*Salad-style ume somen. (Plum flavored angel hair flour noodle)
Served with dipping sauce and California roll.*



鉄板焼き

TEPPANYAKI

STEAK & SEAFOOD COURSE

LOCALLY GROWN FRESH GREEN SALAD

TODAY'S SASHIMI

FRESH SEAFOOD

- LARGE BLACK TIGER SHRIMP AND DAY BOAT SCALLOP

ENTREE

- CERTIFIED ANGUS SIRLOIN STEAK 32.00
- CERTIFIED ANGUS FILET MIGNON STEAK 36.00

GRILLED VEGETABLES

GARLIC RICE AND MISO SOUP

ICE CREAM

SEAFOOD COURSE

32.00

LOCALLY GROWN FRESH GREEN SALAD

TODAY'S SASHIMI

FRESH SEAFOOD

- LARGE BLACK TIGER SHRIMP AND DAY BOAT SCALLOP

ENTREE

- LOCALLY CAUGHT FRESH FISH

GRILLED VEGETABLES

GARLIC RICE AND MISO SOUP

ICE CREAM

SPECIAL LUNCH

TEPPANYAKI SPECIAL LUNCH 12.00

California roll (2pcs), teppan grilled vegetables, certified angus sirloin steak, steamed rice and miso soup.

RIB-EYE ROLL STEAK

Our special thin sliced rib eye rolled steak.

*Choice of **wasabi, garlic or teriyaki sauce.***

SINGLE ROLL 18.00

DOUBLE ROLL 26.00

Accompanied with locally grown fresh green salad, grilled vegetables, steamed rice and miso soup.

TEPPANYAKI ENTREES

鉄板焼御膳

Accompanied with locally grown green salad,
teppan grilled vegetables, steamed rice, miso soup.



SIRLOIN	26.00
<i>"Certified angus beef" N.Y. strip 8oz</i>	
FILET MIGNON	26.00
<i>"Certified angus beef" tenderloin 5oz</i>	
CHATEaubRIAND	30.00
<i>"Certified angus beef" center cut of tenderloin 5oz</i>	
SIRLOIN PEPPER STEAK	19.00
<i>"Certified angus beef" N.Y. strip 5oz with pepper corns, our special mushroom sauce and whisky.</i>	
SIRLOIN & SHRIMP OR SCALLOP	20.00
<i>"Certified angus beef" N.Y. strip 4oz & choice of: Large black tiger shrimp or day boat scallops.</i>	
SIRLOIN & CHICKEN	18.00
<i>"Certified angus beef" N.Y. strip 4oz & California free range chicken</i>	
CHICKEN	12.00
<i>California free range chicken 6oz</i>	
SHRIMP & SCALLOP	20.00
<i>Large black tiger shrimp & day boat scallops.</i>	
SHRIMP & CHICKEN	19.00
<i>Large black tiger shrimp & California free range chicken</i>	
CATCH OF THE DAY	18.00
<i>Today's fresh fish</i>	

GARLIC RICE AVAILABLE FOR AN ADDITIONAL \$3.00

DESSERT

FRUITS ANMITSU	4.00
<i>Diced kanten and fruits with azuki bean and ice cream.</i>	
KUROGOMA PUDDING	4.00
<i>Black sesame pudding and vanilla ice cream.</i>	
COFFEE JELLY	4.00
<i>Coffee jelly, vanilla ice cream and kahlu'a.</i>	
TEMPURA ICE CREAM	4.00
<i>Tempura style ice cream.</i>	
ICE CREAM	3.00
<i>Selection of ice cream.</i>	
FRESH FRUITS	5.00
<i>Seasonal fresh fruits.</i>	



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