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KUSHI YAKIMONO

GRILLED SKEWERS

SESSERI NECK	5	HIZA KNEE CARTILAGE	4
KAWA SKIN	5	YAGEN BREAST CARTILAGE	4
BONJIRI TAIL	4	NEGIMA BREAST W/ LEAK	
SORI MAKI THIGH OYSTER	5	SHONIKU THIGH	
REBA LIVER	4	TSUKUNE MEATBALL W/ EGG YOLK	
HATSU HEART	4	ATSUAGE TOFU	
sunagimo gizzard	4	UZURA SOY MARINATED QUAIL EGGS	2
TEBA WINGS	4	CHEESE PROVOLONE	6

YASAI YAKI

GRILLED VEGETABLES

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/	/	/	/	/	/	/	/	/	/

SHIITAKE MUSHROOM	4
ERINGII KING TRUMPET	4
MINI TOMATO	3
GINNAN GINKO NUTS	4
ZUCCHINI	3
ASPARAGUS	4
SHISHITO JAPANESE CHILI	3
POTATO FINGERLING POTATO	4

AGEMONO

FRIED ITEMS

MENCHI KATSU DEEP FRIED, BREADED MINCED CHICKEN PATTY SERVED W/ JAPANESE DEMI GLACE SAUCE

TORI NANBAN DEEP FRIED CRISPY CHICKEN BREAST W/ SWEET VINEGAR SAUCE AND TARTAR SAUCE 12

10

IPPIN RYORI

SMALL PLATES

AND LEMON SOY DRESSING	9
CHICKEN LIVER PATE CHICKEN LIVER SERVED W/ ACME BAGUETTE, JAPANESE TSUKEMONO AND AIR DRIED TENDERLOIN JERKEY	7
TORI KAWA PONZU BOILED CHICKEN SKIN MARINATED IN PONZU W/ PONZU GELEE	6
HIYASHI WONTON DUMPLING SERVED COLD W/ PONZU SAUCE	7
TOMATO SANBAIZU DICED TOMATO MARINATED IN THREE FLAVORED VINEGAR SAUCE	4
ONSEN TAMAGO POACHED EGG WITH DASHI GELEE	4
KAMO YAKI GRILLED DUCK BREAST	16

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Imported from Shikoku, Japan, kamitosa binchotan charcoal is used for all grilled items

DESSERT

HOLISEMADE

PUDDING EGG CUSTARD W/ 6
CARAMEL SAUCE

ICE CREAM PLEASE ASK SERVER 6
FOR THE FLAVOR OF THE DAY

SHIME

FINAL RICE DISH

OYAKO DON EGG OVER RICE W/ SMOKED CHICKEN SERVED W/ A CUP OF TORI GARA SOUP

TAMAKAKE GOHAN RAW GOLDEN EGG YOLK SERVED OVER HOT RICE W/ SHOYU DASHI SAUCE AND A SIDE OF TORI GARA SOUP

TORI ZOSUI RICE PORRIDGE 10
SERVED W/ BOILED CHICKEN BREAST



12

8