

--- A la carte ---

<Beef, Pork and Poultry>

Kamo-shioyaki (salt-grilled duck)	8.50
Nankotsu-shio (chiken gristle grilled w/salt)	4.50
Nankotsu-karaage (deep fried chiken gristle)	4.00
Motsu-ni (pork innards stew(miso))	5.50
Buta-kimchi (pork-kimchi)	7.50
Kurobuta tonkatsu (Berkshire pork-cutlet)	11.00
Menchi-katsu (ground beef cutlet)	10.00
Liver nira-itame (stir-fried nira-leek & liver)	6.00
Aspara bacon maki (grilled bacon-rolled asparagus)	5.50
Chiken Cheese Katsu (chiken & cheese cutlet)	8.00

<Vegetable and Other>

Atsuyaki-tamago (rolled omelette)	4.00
Nira-tama (stir-fried nira-leek & egg)	4.50
Avocado-Tofu Salad	5.00
Maitake Tempura (maitake mushroom tempura)	6.00
Goya-chample (stir-fried goya-gourd)	5.00
Wasabi shoyu-zuke (soy-sauce marinated wasabi)	5.50
Tara-no-me Tempura (fatsia/tara sprout tempura)	5.00
Asparagus Tempura	5.00
Asazuke-set (lightly pickled vegetables)	8.50

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<Seafood>

Hokkigai Sunomono (vinegared surf-clam)	5.00
Ika Tonbi (deep-fried squid kites)	4.50
Aji-hiraki (grilled dried-horse mackerel)	5.80
Katsuo-tataki (lightly roasted bonito)	11.00
Tuna-Natto (tuna sashimi & fermented soybeans)	6.50
Squid-Natto (ika sashimi & fermented soybeans)	5.50
Hamachi-kama shioyaki (salt-grilled yellowtail collar)	12.00
Sake-kama shioyaki (salt-grilled salmon collar)	10.00
Asari saka-mushi (sake-steamed 'Asari' clam)	7.50
Tako-wasabi (uncooked octopus w/wasabi)	5.00
Renkon Ebi hasami-age (fried lotus Root & ground shrimp)	6.00
Hotaru-ika tamari-zuke (firefly squid tamari-marinated)	4.80
Ika-kimo shoyu-zuke (soy-sauce marinated squid liver)	4.00
Iwashi kara-age (fried Sardine)	5.80
Kisu tempura (smelt tempura)	5.00
Ika-geso Kara-age (fried squid tentacles)	5.00
Tako Kara-age (fried octopus)	5.00
An-kimo (monkfish liver)	5.50
Satsuma-age (deep-fried minced fish & fegetables)	4.00
Ebi nira-tama (stir-fried nira-leek & egg w/shrimp)	5.75
Aji-Fried (deep-fried horse mackerel)	6.00