

# APPETIZERS

## *From the Kitchen*

1. Edamame .....\$4.50  
Lightly salted, boiled green soybeans
2. Gyoza .....\$5.95  
Meat & Vegetables dumplings steamed or Fried
3. Shumai .....\$5.95  
Shrimp dumpling (Steam or Fried)
4. Steamed Tofu .....\$4.95  
Freshly steamed tofu, garnished with seasoned soy sauce, dried seaweed, and scallions
5. Scallion Pancake .....\$9.95  
Korean pancake with scallions, served with seasoned soy sauce
6. Seafood scallion Pancake .....\$11.95  
Korean pancake with seafood and scallions, served with seasoned soy sauce
7. Kim chi pa Jun / 김치파전 .....\$11.95  
Pancake with Korean kimchi served with seasoned soy sauce
8. Yakitori .....\$6.95  
Broiled chicken & Vegetables served in Kebob style
9. Beef Asparagus ..... \$8.95  
Broiled thin slices of sirloin steak rolled with asparagus smothered in teriyaki sauce
10. Chicken Asparagus .....\$8.50  
Broiled thin slices of sirloin steak rolled with asparagus smothered in teriyaki sauce
11. Tempura .....\$7.95  
Deep fried shrimp and vegetables served with tempura sauce
12. Soft Shell Crab .....\$8.95  
Deep fried soft shell crab served with ponzu sauce for dipping
13. Hamachi - Kama .....\$9.95  
Lightly salted broiled yellowtail collar served with ponzu sauce
14. Agetashi Tofu .....\$5.95  
Fried tofu served in a light fish broth with scallions & grated daikon radish
15. Spicy Tofu .....\$5.95  
Fried tofu with house special sauce
16. Tatsutage .....\$5.95  
Ginger batter fried chicken tenderloin, Japanese style
17. Yaki - Shishaimo .....\$5.95  
Broiled roe - carrying smelt fish

## *From the Sushi Bar*

23. Sashimi .....\$8.50  
Assorted filets of raw fish
24. Naruto .....\$6.95  
Crab stick, Salmon, Tuna, Flying fish roe & avocado rolled in thinly sliced cucumber
25. Sushi .....\$7.50  
Assorted fresh filets of raw fish with seasoned rice
26. Avocado salad .....\$6.95  
Crab stick, flying fish roe & avocado mixed with spicy mayo
27. Tuna salad .....\$7.95  
Tuna, Avocado, Tobiko & Tempura crumb mixed with spicy mayo
28. Sunomono .....\$6.95  
A selection of fresh seafood served with cucumber and seaweed Japanese vinegar
29. Takosu .....\$6.50  
Octopus seasoned with light vinegar sauce
30. Ebisu .....\$6.50  
Shrimp seasoned with light vinegar sauce
31. Hirame Usuzukuri .....\$10.95  
Thinly sliced raw fluke served with ponzu sauce
32. Ika Tobiko - ae .....\$6.95  
Raw squid coated in flying fish roe & topped with a quail egg
33. Ikura - Oroshi .....\$7.50  
Salmon Roe in grated daikon radish
34. Ankimo .....\$7.50  
Monk fish liver served with ponzu sauce
35. Maguro Tataki .....\$8.95  
Sliced rare cooked tuna with ponzu sauce
36. Maguro Natto .....\$7.50  
Fermented soybean mixed with tuna
37. Ika Natto .....\$6.50  
Fermented soybean mixed with squid
38. Sake Kinuta - Maki .....\$7.50  
Thinly sliced daikon radish marinated in sweet vinegar, then rolled w/salmon, avocado, cucumber, burdock root & scallion
39. Miruhimo Karashi - ae .....\$7.25  
Fresh giant clam in mustard sauce
40. Nama Uni .....\$7.95  
Fresh sea urchin
41. Maguro Nuta .....\$7.50  
Sweet miso paste with Tuna

## *Soups*

- 42. Miso Soup .....\$1.95  
Miso soup, with seaweed, tofu, and scallion
- 43. Dumpling Soup .....\$4.50  
Beef broth with korean beef and vegetable dumplings
- 44. Wakame SouKp .....\$3.50  
Clear beef broth, with seaweed and tofu
- 45. Spicy Mushroom and Tofu Soup .....\$5.25
- 46. Spicy Seafood Soup .....\$5.95  
Spicy broth with fresh clam, shrimp, and squid

## *Salads*

- 47. House Salad .....\$3.50  
Assortment of fresh vegetables with the chef's special house dressing
- 48. Seaweed Salad .....\$4.95  
Seasoned assorted seaweed
- 49. Ohitashi .....\$4.50  
Boiled fresh spinach, marinated with sesame sauce
- 50. Ika Sansai .....\$6.95  
Smoked squid in light vinegar sauce & cucumber
- 51. Bean Sprout .....\$3.95
- 52. Tofu Salad .....\$5.95  
Tofu on baby greens w/house special ginger dressing
- 53. Tsukemono ( Japanese Pickles) .....\$3.95