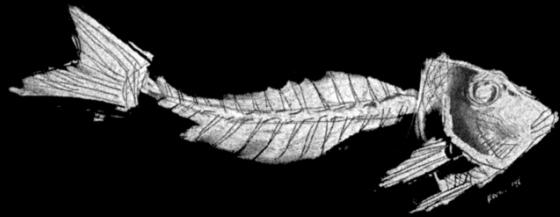


G E I D O



E S T. 1985

BEVERAGE

BEER

Sapporo

Draft
7.00

Asahi

'Super Dry'
Btl 6.00

Kagua

Citrus Strong Ale
Btl 11.75

WINE

Red

Cabernet Sauvignon
Gl 10.00

White

Pinot Grigio
Gl 10.00

Plum

Kinsen
Gl 10.00

SAKÉ

House (hot)

Sm 7.00 / Lg 12.00

House (cold)

Gl 7.00

Kurosawa

Junmai Kimoto
Silky - Full Body
Gl 12.00

Taru

Junmai
Dry - Cedar Casked
300ml Btl 17.50

Nigori

Junmai Ginjyo
Cloudy - Unfiltered
300ml Btl 20.00

Karatamba

Blend
Dry - Light - Crisp
300ml Btl 16.50

Kagiya

Prized Junmai
Super Dry - Fresh - Rich
300ml Btl 26.50

NON-ALCOHOLIC

R.O. Mineral Water

Still / Sparkling
3.50 / 4.00

Coke / Diet Coke / Ginger Ale
3.00

Sparkling Natural Juice

Fuji Apple / Mandarin
Btl 6.25

Kikusui

Blend
Clean - Dry - Light
720ml Btl 55.00

Taka-Isami

Premium Junmai
Aromatic - Balanced
720ml Btl 68.00

SALADS

Midori

mixed greens, ginger dressing
5.50

Avocado

mixed greens with avocado, ginger dressing
7.50

Ceviche Sashimi

mixed greens with assorted sashimi & avocado, ceviche ponzu dressing
17.00

SOUPS

*extra spicy +1.50

*extra noodles +3.00

Miso

tofu, seaweed, and scallions
4.00

Akadashi Naméko

red miso, naméko mushroom, tofu, and scallions
7.00

Spicy Tofu

tofu and scallions
6.00

Zosui

egg drop casserole rice soup
veg 10.00 / chicken 13.00

Kaisen Nabé

seafood (salmon, shrimp, scallop)
casserole soup with tofu, and veg
17.00

NOODLE SOUPS

UDON / SOBA

* extra spicy +1.50

Vegetable

savory tofu, seaweed, spinach
13.00

Mushroom

enoki, shiitake, cremini, woodear
13.00

Chicken

free-range
14.00

Tempura

shrimp or veg tempura
15.00

Nabéyaki

shrimp tempura, chicken,
veg, poached egg
18.00

Ramen

egg noodles in classic shoyu stock,
bamboo shoots, spinach, and roasted pork belly
15.00

NOODLE DISHES

Ten-Zaru

(udon or soba)

chilled noodles served with
veg or shrimp tempura
15.00

Yaki Udon

stir-fried udon noodles with mixed veg and Sangen pork belly,
topped with bonito flakes and pickled ginger

16.00

KITCHEN

BITES

Edamamé

steamed green soybeans
4.00

Kuki Wakamé

green seaweed salad
5.00

Hijiki

black seaweed salad
5.00

Goma-aé

chilled boiled spinach, sesame sauce
5.50

Kimpira

(lotus)

chilled stir-fried lotus root
5.50

Steamed Broccoli

sesame dressing
6.00

Okra Ponzu

chilled boiled okra, citrus soy sauce
5.75

Oshinko

assorted pickled vegetables
5.50

Shumai

steamed shrimp dumpling
8.50

Agédashi Tofu

fried tofu, steeped in dashi sauce
8.50

Tatsuta-Agé

fried free-range chicken
13.00

Takoyaki

fried octopus ‘pierogies’
8.50

Gyoza

(veg or pork)

pan fried dumpling
7.50

Kaki-Fry

fried oysters
13.00

Broiled Mackerel

sea salt
11.00

Broiled Black Cod

thick cut, miso marinade
22.00

Vegetable Tempura

Sm 8.00 / Lg 15.00

Shrimp Tempura

Sm 9.00 / Lg 16.50

Shrimp & Vegetable

Tempura

Sm 10.50 / Lg 18.50

KITCHEN
PLATES & BOWLS

Royal
Chicken Teriyaki
Free-Range Chicken
Butter-Teriyaki
23.00

Royal
Salmon Teriyaki
Norwegian Salmon
Butter-Teriyaki
28.00

Royal Katsu
Sangen Pork
or
Free-Range Chicken
23.00

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Veggie-Don
stir-fried tofu, vegetables and eggs, simmered in savory dashi, over rice
14.00

Oyako-Don
free-range chicken, onion, and eggs, simmered in savory dashi, over rice
16.00

Katsu-Don
(chicken or pork)
prime cutlet, onion, and eggs, simmered in savory dashi, over rice
18.00

Una-Don
broiled eel over rice
25.00

Katsu Curry
(chicken or pork)
eight-spice curry, topped with prime cutlet, over rice
20.00

SUSHI BAR

BITES

Sashimi Trio

tuna / salmon / yellowtail
19.50

Sunomono

assorted sashimi in
sweet vinegar
16.00

Yellowtail Jalapeño

yellowtail sashimi,
jalapeño & cucumber,
ponzu sauce
16.50

PLATES

Sushi Mélange

9 assorted pieces + roll of choice
22.50 + roll price

Sashimi Mélange

6 varieties of assorted sashimi
30.00

Sushi & Sashimi Mélange

4 pieces of sushi & 3 varieties of sashimi + roll of choice
25.00 + roll price

Sushi for 2

18 pieces + 2 rolls of choice
45.00 + roll price

Chirashi

assorted sashimi over sushi rice
32.00

SUSHI & SASHIMI

À LA CARTE

Maguro

tuna
3.75

Salmon

salmon
3.75

Hamachi

yellowtail
3.75

Saba

mackerel
3.75

Sawara

Spanish mackerel
3.75

Shiromi

daily white fish
3.75

Unagi

eel
3.75

Ebi

shrimp
3.75

Ika

squid
3.75

Tako

octopus
3.75

Kanikama

crab stick
2.75

Tamago

omelette
3.00

Masago

smelt roe
3.50

Tobiko

flying fish roe
4.00

Mentaiko

spiced cod roe
4.50

Hotaté

scallop
M/P

Uni

sea urchin
M/P

Ikura

salmon roe
M/P

MAKI-ROLLS

CLASSIC

Yellowtail Scallion 6.75	Tuna/Salmon 6.50	Spicy Scallop M/P
Mackerel Ginger 7.50	Tuna/Salmon Avocado 8.75	Salmon Skin 7.00
	Spicy Tuna/Salmon Avocado 8.75	
* * *		
Futomaki eel, crabstick, tamago, shiitaké, spinach, kanpyo, cucumber 11.00	Dragon eel and cucumber, wrapped in avocado eel sauce 12.00	Shrimp Tempura shrimp tempura, lettuce, cucumber, masago 8.50
California crab stick, avocado, masago 7.00	Spider fried soft shell crab, lettuce, cucumber, and masago, eel sauce 13.00	Fried Oyster panko-fried oysters, tartar & eel sauce 11.00
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Kanpyo simmered sweet gourd 5.50	Yam Tempura 7.00	Oshinko pickled vegetables 5.50
Uméjiso plum, cucumber, mint 5.50	Avocado Cucumber 6.50	Natto fermented soybeans 5.50
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	Spicy Vegetable avocado, asparagus, cucumber, spinach, lettuce 7.50	

MAKI-ROLLS

O.G.

Brooklyn

tuna, salmon, yellowtail, avocado,
dusted with black sesame,
topped with kani salad, crunch, scallion, eel sauce
19.00

Amazonas

eel, tuna, avocado, mango, sweet chili
topped with crunch, salmon skin, scallion, masago,
eel sauce & Sriracha-mayo
21.00

Ébi-Peñó

baby shrimp, avocado, sweet chili-corn, crunch,
wrapped in Atlantic shrimp,
topped with tobiko, fresh jalapeño, and Sriracha-mayo
22.00

Super Dragon

shrimp tempura, kani salad, and cucumber,
wrapped in eel and avocado,
topped with masago and sansho peppercorn
22.00

Pesce Rosso

spicy tuna, cucumber, crunch,
dusted with tobiko & wrapped in tangy tuna poké,
topped with pomegranate arils, chili threads
21.00

Mexican

spicy tuna, sweet corn, fresh jalapeño, crunch
dusted with spicy Japanese seven spice,
topped with Pico de Gallo, avocado, plantain chips
16.00

Iris

mango, cucumber, preserved plum, shiso mint,
wrapped in tuna, salmon, Branzino, avocado,
topped with purple kaiware, EVOO/18 year Balsamico
22.00

Valencia

mango, cucumber, sweet chili
wrapped in salmon and avocado,
topped with ikura and lemon zest
19.00

Salmon King

salmon, cucumber, crunch,
wrapped in seared salmon belly,
topped with ikura, salmon skin, scallion,
karashi mustard-mayo
25.00

Otaru

sautéed Hokkaido scallop & baby shrimp,
Brie cheese, crunch, cucumber,
topped with shredded Snow Crab, ikura, scallion,
drizzled with butter soy sauce
26.00