

## SASHIMI

\*Assorted Seasonal Sashimi  
*three pieces of each kind*

*Three Kinds* 24

*Five Kinds* 55

*Tuna Tasting* 45  
*five pieces each of Akami and Toro*

## ROLLS

Bluefin Tuna Roll 8

Salmon-Avocado Roll 7

Eel-Avocado Roll 9

Shrimp Tempura Roll 10

Asparagus-Cucumber-KaiwareSprouts Roll 6

## A LA CARTE

*Sushi / Sashimi*

Lean Tuna - Akami	6.00	9.00
Medium Fatty Tuna - Chu Toro	11.00	16.50
Soy Marinated Tuna - Zuke Maguro	7.00	
Yellow Tail - Hamachi	6.50	9.75
Baby Yellowtail - Kampachi	7.75	11.63
Fluke - Hirame	5.50	8.25
Gizzard Shad - Kohada	7.50	11.25
Horse Mackerel - Aji	7.50	11.25
Striped Jack - Shimaaji	7.50	11.25
Red Snapper - Madai	7.00	10.50
Ocean Parch - Nodoguro	12.00	18.00
Golden Eye Snapper - Kinmedai	8.50	12.75
King Salmon - Sake	7.50	11.25
Scottish Salmon	5.75	8.63
Salmon Roe - Ikura	8.25	12.38
Eel - Unagi	7.00	10.50
Sea Eel - Anago	8.75	13.13
Japanese Sea Urchin - Uni	17.00	25.50
Pencil Clam - Tairagai	8.00	12.00
Scallop - Hotate	5.50	8.25
Egg Omelette - Tamago	5	7.50
Edomae Omelette - Edomae Tamago	5.25	7.88

## LIGHT BITES

\*Edamame 5

\*Lotus Root Chips 7

\*Shishito Peppers 7

Dengaku Pinchos *red miso & Saikyo miso sauce* 15

Crispy Duck Roll *red miso sauce* 22

Eel Mille-Feuille 25

## TOFU

Sesame Tofu

*with sesame sauce* 8

*with sea urchin and wasabi soy sauce* 13

House Made Tofu

*with ginger soy sauce* 10

*with \*mizuna in soy milk hot-pot* 10

## COLD

\*Grilled Eggplant 8

*with bonito flakes*

\*Spinach Ohitashi 8

*with bonito flakes*

\*Vegetable Salad 8

*arugula / baby spinach / red cabbage  
tomato / cucumber / house dressing*

\*Seaweed Salad 8

*assorted Japanese seaweed / garlic-sesame vinaigrette dressing*

Wagyu Short Rib Steak Tartar 24

*arugula salad / chive oil*

## HOT

\*Seasonal Steamed Vegetables 8

Agedashi Mozzarella 15

Simmered Vegetables 15

Seasonal Tempura Selection 30

*shrimp / Japanese whiting / sea urchin / abalone  
taro / myoga / mushrooms / mizuna / yuba*

Saikyo Miso Marinated Grilled Cod Fish 27

\*Grilled Wagyu Roll 25

*with spicy teriyaki and yellow paprika sauce*

\*Skirt Steak (3oz) 26

*with vegetables and chimichurri sauce*

\*Stone Grilled Tenderloin Steak (3oz) 32

*with vegetables and chorizo miso butter sauce*

\*Miyazaki A5 Rank Wagyu 21/oz

Miyazaki A5 Rank Miso Marinated Wagyu 21/oz

## KAISEKI Introduction FIVE

### ZENSAI

*sesame tofu / tofu marinated persimmon & apple*

### TSUKURI

*assorted seasonal sashimi*

### YAKIMONO

*yuan-style branzino / accompaniments*

### SHOKUJI

*mushroom rice / pickles / miso soup*

### MIZUMONO

*persimmon sorbet / matcha sauce*

50

## Hanakago Lunch

### ZENSAI

*sesame tofu with sesame sauce  
house made egg custard with dashi*

### TSUKURI

*assorted seasonal sashimi*

### AGEMONO

*fried assortment*

### YAKIMONO

*grilled fish of the day*

### NIMONO

*simmered seasonal selection*

### SHOKUJI

*rice / pickles / miso soup*

49

## Shojin Lunch

### ZENSAI

*sesame tofu with sesame sauce  
simmered seasonal vegetables*

### AEMONO

*tofu marinated persimmon and apple*

### AGEMONO

*fried assortment*

### SHOKUJI

*rice / pickles / miso soup*

25

## Oyako-Ju Lunch

### ZENSAI

*two kinds of appetizer  
house made egg custard with dashi*

### OYAKO-JU

*miso marinated baked chicken / julienned omelette / rice  
with shichimi pepper*

*pickles / miso soup*

23

## Shabu-Suki Lunch

*with Kobe beef*

### HOT-POT

*shabu-shabu style sukiyaki beef hot pot*

### SHOKUJI

*rice / pickles / miso soup*

49

## Una-Ju Lunch

### ZENSAI

*two kinds of appetizer  
house made egg custard with dashi*

### UNA-JU

*broiled eel / julienned omelette / rice  
with sansho pepper*

*pickles / miso soup*

33

Executive Chef: Takashi Yamamoto

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

## SASHIMI

\*Assorted Seasonal Sashimi  
*three pieces of each kind*

*Three Kinds* 24

*Five Kinds* 55

*Tuna Tasting* 45  
*five pieces each of Akami and Toro*

## ROLLS

Bluefin Tuna Roll 8

Salmon-Avocado Roll 7

Eel-Avocado Roll 9

Shrimp Tempura Roll 10

Asparagus-Cucumber-KaiwareSprouts Roll 6

## A LA CARTE

*Sushi / Sashimi*

Lean Tuna - Akami	6.00	9.00
Medium Fatty Tuna - Chu Toro	11.00	16.50
Soy Marinated Tuna - Zuke Maguro	7.00	
Yellow Tail - Hamachi	6.50	9.75
Baby Yellowtail - Kampachi	7.75	11.63
Fluke - Hirame	5.50	8.25
Gizzard Shad - Kohada	7.50	11.25
Horse Mackerel - Aji	7.50	11.25
Striped Jack - Shimaaji	7.50	11.25
Red Snapper - Madai	7.00	10.50
Ocean Parch - Nodoguro	12.00	18.00
Golden Eye Snapper - Kinmedai	8.50	12.75
King Salmon - Sake	7.50	11.25
Scottish Salmon	5.75	8.63
Salmon Roe - Ikura	8.25	12.38
Eel - Unagi	7.00	10.50
Sea Eel - Anago	8.75	13.13
Japanese Sea Urchin - Uni	17.00	25.50
Pencil Clam - Tairagai	8.00	12.00
Scallop - Hotate	5.50	8.25
Egg Omelette - Tamago	5	7.50
Edomae Omelette - Edomae Tamago	5.25	7.88

## LIGHT BITES

\*Edamame 5

\*Lotus Root Chips 7

\*Shishito Peppers 7

Dengaku Pinchos *red miso & Saikyo miso sauce* 15

Crispy Duck Roll *red miso sauce* 22

Eel Mille-Feuille 25

## TOFU

Sesame Tofu

*with sesame sauce* 8

*with sea urchin and wasabi soy sauce* 13

House Made Tofu

*with ginger soy sauce* 10

*with \*mizuna in soy milk hot-pot* 10

## COLD

\*Grilled Eggplant 8

*with bonito flakes*

\*Spinach Ohitashi 8

*with bonito flakes*

\*Vegetable Salad 8

*arugula / baby spinach / red cabbage  
tomato / cucumber / house dressing*

\*Seaweed Salad 8

*assorted Japanese seaweed / garlic-sesame vinaigrette dressing*

Wagyu Short Rib Steak Tartar 24

*arugula salad / chive oil*

## HOT

\*Seasonal Steamed Vegetables 8

Agedashi Mozzarella 15

Simmered Vegetables 15

Seasonal Tempura Selection 30

*shrimp / Japanese whiting / sea urchin / abalone  
taro / myoga / mushrooms / mizuna / yuba*

Saikyo Miso Marinated Grilled Cod Fish 27

\*Grilled Wagyu Roll 25

*with spicy teriyaki and yellow paprika sauce*

\*Skirt Steak (3oz) 26

*with vegetables and chimichurri sauce*

\*Stone Grilled Tenderloin Steak (3oz) 32

*with vegetables and chorizo miso butter sauce*

\*Miyazaki A5 Rank Wagyu 21/oz

Miyazaki A5 Rank Miso Marinated Wagyu 21/oz

# SATSUKI + SUZUKI

## LUNCH SET

### SUSHI & HALF A ROLL

*nine pieces chef's nigiri selection  
half a roll  
miso soup  
mini salad*

43

### SUSHI & SASHIMI

*six pieces chef's nigiri selection  
three kinds chef's sashimi selection  
Japanese style egg omelette  
miso soup  
mini salad*

45

## BOWLS

*with miso soup and pickles*

Chirashi-Zushi 28

Tekka Don 23

Salmon Don 15

## SUSHI

Five Piece Chef's Nigiri Selection 24

Five Piece Tuna Sushi Medley 30

## SASHIMI

Assorted Seasonal Sashimi  
*three pieces of each kind*

Three Kinds 24

Five Kinds 55

Tuna Tasting 45  
*five pieces each of Akami and Toro*

## ROLLS

Bluefin Tuna Roll 8

Salmon-Avocado Roll 7

Eel-Avocado Roll 9

Shrimp Tempura Roll 10

Asparagus-Cucumber-KaiwareSprouts Roll 6

## KAISEKI Introduction FIVE

### ZENSAI

*sesame tofu / tofu marinated persimmon & apple*

### TSUKURI

*assorted seasonal sashimi*

### YAKIMONO

*yuan-style branzino / accompaniments*

### SHOKUJI

*mushroom rice / pickles / miso soup*

### MIZUMONO

*persimmon sorbet / matcha sauce*

50

## Hanakago Lunch

### ZENSAI

*sesame tofu with sesame sauce  
house made egg custard with dashi*

### TSUKURI

*assorted seasonal sashimi*

### AGEMONO

*fried assortment*

### YAKIMONO

*grilled fish of the day*

### NIMONO

*simmered seasonal selection*

### SHOKUJI

*rice / pickles / miso soup*

49

## Shojin Lunch

### ZENSAI

*sesame tofu with sesame sauce  
simmered seasonal vegetables*

### AEMONO

*tofu marinated persimmon and apple*

### AGEMONO

*fried assortment*

### SHOKUJI

*rice / pickles / miso soup*

25

## Oyako-Ju Lunch

### ZENSAI

*two kinds of appetizer  
house made egg custard with dashi*

### OYAKO-JU

*miso marinated baked chicken / julienned omelette / rice  
with shichimi pepper*

*pickles / miso soup*

23

## Shabu-Suki Lunch

*with Kobe beef*

### HOT-POT

*shabu-shabu style sukiyaki beef hot pot*

### SHOKUJI

*rice / pickles / miso soup*

49

## Una-Ju Lunch

### ZENSAI

*two kinds of appetizer  
house made egg custard with dashi*

### UNA-JU

*broiled eel / julienned omelette / rice  
with sansho pepper*

*pickles / miso soup*

33

Executive Chef: Takashi Yamamoto

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

# SHIWASU

---

## ZENSAI

*house made tofu / vinegar marinated spinach and mushroom / persimmon and sweet potato*  
*or*  
*shrimp caviar / steamed abalone / house made tofu / vinegar marinated spinach and mushroom (+6)*

---

## WANMORI

*traditional clear soup / scallop dumpling / carrot / yuzu (+8)*

---

## TSUKURI / AGEMONO

### Choose One or Two

*Japanese whiting and vegetable tempura isobe-style*

*assorted seasonal sashimi three kinds*

*assorted seasonal sashimi five kinds (+22)*

---

## YAKIMONO / NIMONO

### Choose One or Two

*kuwa-style grilled yellowtail / accompaniments*

*grilled apple / soy-cream / maitake mushroom*

*Holland-style eggplant / daikon / taro / pumpkin*

*Miyazaki A5 rank wagyu sukiyaki style hot-pot (+48)*

---

## SHOKUJI

*mushroom rice / pickles*

*or*

*five piece sushi (+22)*

*with*

## TOMEWAN

*akadashi red miso soup*

---

## MIZUMONO

*choice of dessert*

*Base Price*

*Five Course 50 / Seven Course 75*

*Executive Chef: Takashi Yamamoto*

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."*

## SATSUKI SUSHI OMAKASE

*\*exclusive at SUZUKI Dining Room*  
*Ten Piece Nigiri Sushi with Half a Roll*  
*Akadashi Red Miso Soup*

100

## SATSUKI SPECIAL OMAKASE

*Zensai*  
*Shiizakana*  
*Tsukuri*  
*Tempura*  
*Hot-pot*  
*Ten Piece Nigiri Sushi with Half a Roll*  
*Akadashi Red Miso Soup*  
*Dessert*

230



## CHEF'S KAISEKI

**ZENSAI** *shrimp caviar / steamed abalone / house made tofu / spinach and mushroom*

**WANMORI** *traditional clear soup / crab turnip dumpling*

**TSUKURI** *assorted seasonal sashimi three kinds*  
*\*upgrade to five kinds (+22)*

**SHINOBI** *cod milt / yuba / sticky rice / ponzu-kuzu sauce*

**YAKIMONO** *Saikyo miso marinated wild yellowtail / accompaniments*

**NIMONO** *monkfish / soy-milk pot / enoki mushroom / napa*

**SHOKUJI** *iron-pot mushroom rice / pickles*

**TOMEWAN** *akadashi red miso soup*  
*\*upgrade to five pieces sushi (+22)*

**MIZUMONO** *house made nerikiri / matcha green tea*

150



## SHOJIN KAISEKI

**ZENSAI** *house made tofu / tofu marinated persimmon and sweet potato*

**WANMORI** *vegan clear soup / grilled eggplant / grated pumpkin*

**AGEMONO** *vegetable tempura isobe-style*

**YAKIMONO** *grilled apple / soy-cream / maitake mushroom*

**NIMONO** *Holland-style eggplant / daikon / taro / pumpkin*

**SHOKUJI** *mushroom rice / pickles*

**TOMEWAN** *akadashi red miso soup*

**MIZUMONO** *house made mochi / strawberry / red bean*

80

**GLUTEN FREE** *Kaiseki is available upon request*

Bespoke Kaiseki, a personalized Kaiseki course, may be arranged with orders of three or more days in advance.



## SASHIMI

\*Assorted Seasonal Sashimi  
*three pieces of each kind*  
*Three Kinds* 24  
*Five Kinds* 55  
*Tuna Tasting* 45  
*five pieces each of Akami and Toro*

## ROLLS

Bluefin Tuna Roll 8  
 Salmon-Avocado Roll 7  
 Eel-Avocado Roll 9  
 Shrimp Tempura Roll 10  
 Asparagus-Cucumber-KaiwareSprouts Roll 6

## A LA CARTE

*Sushi / Sashimi*

Lean Tuna - Akami	6.00	9.00
Medium Fatty Tuna - Chu Toro	11.00	16.50
Soy Marinated Tuna - Zuke Maguro	7.00	
Yellow Tail - Hamachi	6.50	9.75
Baby Yellowtail - Kampachi	7.75	11.63
Fluke - Hirame	5.50	8.25
Gizzard Shad - Kohada	7.50	11.25
Horse Mackerel - Aji	7.50	11.25
Striped Jack - Shimaaji	7.50	11.25
Red Snapper - Madai	7.00	10.50
Ocean Parch - Nodoguro	12.00	18.00
Golden Eye Snapper - Kinmedai	8.50	12.75
King Salmon - Sake	7.50	11.25
Scottish Salmon	5.75	8.63
Salmon Roe - Ikura	8.25	12.38
Eel - Unagi	7.00	10.50
Sea Eel - Anago	8.75	13.13
Japanese Sea Urchin - Uni	17.00	25.50
Pencil Clam - Tairagai	8.00	12.00
Scallop - Hotate	5.50	8.25
Egg Omelette - Tamago	5	7.50
Edomae Omelette - Edomae Tamago	5.25	7.88

## LIGHT BITES

\*Edamame 5  
 \*Lotus Root Chips 7  
 \*Shishito Peppers 7  
 Dengaku Pinchos *red miso & Saikyo miso sauce* 15  
 Crispy Duck Roll *red miso sauce* 22  
 Eel Mille-Feuille 25

## TOFU

Sesame Tofu  
*with sesame sauce* 8  
*with sea urchin and wasabi soy sauce* 13  
 House Made Tofu  
*with ginger soy sauce* 10  
*with \*mizuna in soy milk hot-pot* 10

## COLD

\*Grilled Eggplant 8  
*with bonito flakes*  
 \*Spinach Ohitashi 8  
*with bonito flakes*  
 \*Vegetable Salad 8  
*arugula / baby spinach / red cabbage  
 tomato / cucumber / house dressing*  
 \*Seaweed Salad 8  
*assorted Japanese seaweed / garlic-sesame vinaigrette dressing*  
 Wagyu Short Rib Steak Tartar 24  
*arugula salad / chive oil*

## HOT

\*Seasonal Steamed Vegetables 8  
 Agedashi Mozzarella 15  
 Simmered Vegetables 15  
 Seasonal Tempura Selection 30  
*shrimp / Japanese whiting / sea urchin / abalone  
 taro / myoga / mushrooms / mizuna / yuba*  
 Saikyo Miso Marinated Grilled Cod Fish 27  
 \*Grilled Wagyu Roll 25  
*with spicy teriyaki and yellow paprika sauce*  
 \*Skirt Steak (3oz) 26  
*with vegetables and chimichurri sauce*  
 \*Stone Grilled Tenderloin Steak (3oz) 32  
*with vegetables and chorizo miso butter sauce*  
 \*Miyazaki A5 Rank Wagyu 21/oz  
 Miyazaki A5 Rank Miso Marinated Wagyu 21/oz