



MAIN COURSE

ALL ENTREES INCLUDE:

Udon noodles or Gluten-free Glass noodles

Daily housemade Ponzu / Goma sauce.

No preservatives or MSG used.

Gluten-free Tamari sauce available upon request.

Minimum order \$15 per guest.



FROM THE LAND

Miyazaki “Wagyu” A5 Grade

Japanese Black breed from Nishinoharu Farm in Miyazaki, Japan.

MP

Kobe Style “Wagyu” A5 Grade Ribeye

Highly marbled for extraordinary flavor and tenderness.

R 68 / L 88

Natural Angus Beef Choice Ribeye

Humanely raised, 100% vegetarian-fed.

R 35 / L 42

100% Grass-Fed Beef Ribeye

California raised, never fed grains, Paleo approved.

R 39 / L 47

“Wagyu” Beef Chuck Roll

100% vegetarian diet using traditional Japanese feeding methods.

R 28 / L 33

Jidori Natural Chicken Breast

All natural, free range, vegetarian-fed and humanely raised.

R 25 / L 31

Natural Pork “Kurobuta”

100% pure Berkshire, raised humanely.

R 26 / L 32



FROM THE SEA

Assorted Seafood
49

Ocean Trout
32

Manila Clam
28

FROM THE GROUND

Vegetarian
22

Organic Vegetarian
27

和牛・黒豚・地鶏

COMBINATION

(assorted seafood + one item from below)

Natural Angus Beef Choice Ribeye
55

100 % Grass-Fed Beef Ribeye
59

Jidori Natural Chicken Breast
39

Natural Pork “Kurobuta”
45



SIDE ORDERS



FROM THE GROUND

Udon Noodles / 5.5

Gluten Free Glass Noodles / 5.5

Assorted Organic Mushrooms / 18

Small Side Regular Vegetables / 7.5
Select one kind from regular vegetable platter

Small Side Organic Vegetables / 9.5
Select one kind from organic vegetable platter

FROM THE SEA

Manila Clam / 14

Sea Scallop / 18

Ocean Trout / 16

Shrimp / 12

King Crab Leg / MP

FROM THE LAND

	3oz	6oz	8oz
Miyazaki “Wagyu” A5 Grade	MP	MP	MP
Natural Angus Beef Choice Ribeye	15	24	32
100% Grass-Fed Beef Ribeye	17	28	36
Kobe Style “Wagyu” A5 Grade Ribeye	26	48	64
“Wagyu” Beef Chuck Roll	10	17	22
Jidori® Natural Chicken Breast	9.5	12	15
Natural Pork “Kurobuta”	10	15	18

SEASONAL VEGETABLES INCLUDE:

VEGETABLES

Napa cabbage, bok choy, carrots, green onion, broccoli, enoki, shiitake mushrooms, tofu, chrysanthemum, asparagus, kabocha and snow peas

ORGANIC VEGETABLES

Farmers Market seasonal organic vegetables.

Ask staff for our selection / +8

EDAMAME / 4.5

KIMCHI / 4.5

SEAWEED SALAD / 4.5



DESSERT

Gelato / 5

Sorbet / 5

Mochi Ice Cream / 5

CONSUMER ADVISORY

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BEVERAGES

SAKE

House Hot Sake 4oz / 8oz
Intense umami with a soft texture.
8/16

Kikusui Junmai Ginjo 10oz
Light and comfortably dry.
24

Kikusui Organic 10oz
Medium dry, medium-bodied.
32

Nigori Creme de Sake 10oz
Smooth and slightly sweet.
20

“Dassai 45” Daiginjo 10oz
Full-bodied, crisp flavor, dry.
32

Kaguyahime Junmai 10oz
Sweet and smooth, mildly sweet.
23



WHITE WINE

Francis Ford Coppola, *Pinot Grigio*, 2016
GL 10 / BTL 29

Folonari, *Pinot Grigio*, 2017
GL 7 / BTL 24

Ferrari-Carano, *Chardonnay*, 2016
GL 14 / BTL 43

Drylands, *Sauvignon Blanc*, 2018
GL 9 / BTL 30

BEER

Green's Amber Ale, 16.9oz / 14
Gluten-Free

Asahi Super Dry, 11.2oz / 6.5
21oz / 11

RED WINE

Josh Cellars, *Cabernet Sauvignon*, 2017
GL 9 / BTL 30

Wente, *Merlot*, 2016
GL 12 / BTL 39

Inception, *Pinot Noir*, 2018
GL 14 / BTL 43

BEVERAGES

San Pellegrino, *Large* / 6.5

Perrier, *Large* / 6.5

Small / 4.25

Tea / 3.75

Soda / 3.25