



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 1 food order per person.
Share Pot will be additional \$5.00.



FROM THE LAND

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 33 / L 40

100% Grass-Fed Beef Ribeye

California raised, never fed grains, Paleo approved.
R 35 / L 42

"Wagyu" Beef Chuck Roll

100% Vegetarian diet using traditional Japanese feeding methods.
R 22 / L 28

Jidori Natural Chicken Breast

All natural, free range, vegetarian-fed and humanely raised.
R 20 / L 25

Natural Pork "Kurobuta"

100% pure Berkshire, raised humanely.
R 24 / L 30



FROM THE SEA

Assorted Seafood

49

Ocean Trout

30

Manila Clams

26

FROM THE GROUND

Vegetarian

18

Organic Vegetarian

25

和牛 · 黑豚 · 地雞

COMBINATION

(seafood + one item from below)

Natural Angus Beef Choice Ribeye

45

100% Grass-fed Beef Ribeye

48

Jidori Natural Chicken Breast

38

Natural Pork "Kurobuta"

40



SIDE ORDERS



FROM THE GROUND

Udon Noodles / 3.50

Gluten Free Glass Noodles / 3.50

Assorted Wild Mushrooms / 12

Small Side Regular Vegetables / 3.50
Select one kind from regular vegetable platter

Small Side Regular Vegetables / 6.50
Select one kind from organic vegetable platter

FROM THE SEA

Manila Clam (3oz) / 10

Sea Scallop (3oz) / 16

Fjord Trout (3oz) / 11

Shrimp(3oz) / 8

King Crab Leg (3oz) / MP

FROM THE LAND

	3oz	6oz	8oz
Natural Angus Beef Choice Ribeye	12	24	32
100% Grass-Fed Beef Ribeye	14	28	36
Kobe Style “Wagyu” Beef Premium Grade Ribeye	24	48	64
“Wagyu” Beef Chuck Roll	8.5	17	22
Jidori® Natural Chicken Breast	5	10	15
Natural Pork “Kurobuta”	6	12	16

SEASONAL VEGETABLES

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

ORGANIC VEGETABLES

Includes vegetables above +8.00

KIDS PLATE / 11

Choice of beef or chicken with side of vegetables

EDAMAME / 4.50

KIMCHI / 4.50

SEAWEED SALAD / 4.50



DESSERT

Gelato, Vanilla Bean, Sea Salt Caramel / 5

Sorbet, Blood Orange, Mango / 5

CONSUMER ADVISORY

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

DRINKS

SAKE

House Hot Sake 4oz / 8oz
Intense umami with a soft texture.
5/ 10

Kikusui Junmai Ginjo 10oz
Light and comfortably dry.
19

Kikusui Organic 10oz
Medium dry, medium-bodied.
30

Nigori Creme de Sake 10oz
Smooth and slightly sweet.
15



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

RED WINE

Josh Cellars, Cabernet Sauvignon, 2017

GL 9 / BTL 30

Wente, Merlot, 2016

GL 12 / BTL 39

BEER

Greens Amber Ale, 16.9oz / 12

Asahi Super Dry, 12oz / 4.50, 20.3oz / 8

Sapporo Premium, 12oz / 4.50, 20.3oz / 8

Kirin Ichiban, 20.4oz / 8

Kirin Light, 12oz / 4.5

BEVERAGES

San Pellegrino, 750ml / 5.5

Perrier, 750ml / 4.5, 330ml / 3.25

Hot Tea, Mint or Jasmin / 3.5

Soda / 2.75