MENU

APPETIZERS

EDAMAME Boiled soy bean in pod	4.75
OHITASHI Blanched spinach with bonito flakes (Organic add 1.00)	5.75
TSUKUNE with KESHINOMI Skewered ground chicken with poppy seed	7.00 2 pcs
TSUKUNE with SHISO Skewered ground chicken with Japanese herb	8.50 2 pcs
TEMPURA Deep-fried shrimp and vegetables	9.50
ASSORTED SASHIMI Selection of fresh raw fish	15.95
CHICKEN KARA-AGE Free range chicken marinated in Uzen sauce and deep-fried	9.50
SOFT SHELL CRAB Deep-fried soft crab served with spicy radish and ponzu	9.50
FRESH KUSHI OYSTERS Half dozen oysters served with spicy radish and ponzu	21.00
CHAWANMUSHI Steamed egg custard with shrimp, chicken, shiitake	
and vegetables	7.50
SUNOMONO	
SHRIMP With cucumber and vinaigrette	7.95
OCTOPUS With cucumber and vinaigrette	8.50
CRAB With cucumber and vinaigrette	8.95
UZEN SPECIALTIES	
SASHIMI SALAD 1. Salmon and scallops with seaweed and organic greens	15.75
HIRYUZU Ground tofu and white fish meat with shrimp and vegetables, deep fried and then cooked in soy sauce base broth	8.50
OMAKASE SUSHI (A)69.00 (per person) OMAKASE SUSHI (B)89.00 (per person)	
NOODLES	
served with green salad	
UZEN UDON Wheat noodles in a soup with shrimp tempura, shiitake, Japanese o	omelet,
chicken, fish cake, and vegetables	12.75
*SOBA (buckwheat) noodles also available	12.95

DINNER

Served with green salad, miso soup, rice

CHICKEN TEF	RIYAKI Broiled fre	ee range chicken th	nigh with teriyak	i sauce	18.75
SALMON TER	IYAKI Broiled file	et of salmon with te	eriyaki sauce		20.95
SHRIMP TEMP	PURA Shrimp and	d vegetable tempu	ra		19.75
VEGETABLE TEMPURA Assorted vegetable tempura					18.95
UNAJU Barbe	qued eel over rice				21.75
TONKATSU Deep fried pork loin					18.75
					26.75
					24.75
					14.75
					29.50
-	Serve wo from the follow KEN TERIYAKI	MBINATION and with green salad, wing	miso soup, rice	P TEMPURA	23.95
,	3			ER	
JAPANESE BE	ER reg6		HOT SAKE	reg	
	large8			large	
PLUM WINE	glass6	.00	SAUVIGON BL	ANC glass	10.00

CHARDONNAY glass......10.00
CORKAGE......750 ml 25.00