

Izakaya

Small Bites

Kimchi -6

napa cabbage, dried shrimp, sesame oil, red chili

Nasu -8

eggplant, bacon, red miso, Tokyo negi

Shishito Peppers-6

grilled with soy & shaved bonito

Teeter Tots -8

panko fried tofu, spicy miso sauce

Tako Age-8

fried octopus, yuzu aioli

Clam Ceviche-14

sake steamed Little Neck clam, Sungold tomatoes, cucumber

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Cold Dishes

* Yellowtail Ceviche

miyoga, sesame seed, shredded taro

14

* Grapefruit & Hamachi

avocado, white truffle ponzu oil

14

* House-Cured Salmon

soy glazed almond, basil oil, pecorino romano

12

* Kumamoto Oysters with Uni

sweet tomato water, wasabi oil, uni
market price

* Shiromi Carpaccio

ginger, yuzu kosho, sesame oil, garlic, house-made focaccia

14

Tako and Tomato

fresh grilled octopus, house-made mozzarella

16

Tuna Tataki

seared, sweet onion sauce
market price

Warm Dishes

***Warm Duck Salad**

soy zinfandel duck, grilled greens, yuzu vinaigrette

14

Pork Belly Buns

braised pork belly, pickled mustard greens

10

Marinated & Fried Soft Shell Shrimp

curried green papaya slaw

12

Okonomiyaki

seafood , pork pancake, okonomi sauce, aonori, shaved bonito, Japanese mayo

10

Coconut Curry Lamb

grilled New Zealand lamb, mango fennel salad

24

Foie Gras

saikyo miso marinated, pan seared, seasonal fruit

24

Seabass & Mushrooms

baked in parchment, garlic-butter, sake, soy

14

**** Menu items may change based upon seasonal availability.***

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness