

*Omakase

Seasonal omakase course dinner

East meets West

2 appetizer dishes, omakase sushi plate and dessert

50

7 courses dinners and dessert

70

Omakase sashimi assortment " Kyoto"

42

Omakase sushi assortment " Edo"

35

I love sushi premium selections

Popcorn shrimp 12

deep fried crispy rock shrimp with spicy mayo nad wasabi aioli

Foie gras daikon 18

sauteed foie gras and cooked white radish in buillon

Vietnamese shaking beef 18

sauteed natural Mishima beef with special fish soy sauce

Sauteed lobster with yuzu kosho americaine 22

sauteed lobster tail with Americaine sauce and yuzu kosho

Washington dungeness crab sunomono 12

steamed live crab meat, crab liver and cucumber with "nihai-su" vinaigrette

Wara smoked north west salmon 12

Japanese hay-smoked wild sockeye salmon made in house

King salmon "shiogamayaki" 18

baked king salmon , covered in salt dome . Served with "hachou miso" sauce

***Hamachi carpaccio 15**

thinly sliced yellow tail with ponzu and cilantro sauce

Ankimo ponzu jelly 10

steamed monk fish liver with ponzu jelly

Garlic "jidori" chicken 12

grilled free range chicken thigh marinated in garlic lime juice

Uni wrapped wagyu beef with caviar 25

natural wagyu beef and fresh sea urchin, topped with caviar

Mushi awabi 20

steamed live abalone in natural soy broth

Quail karaage 11

deep fried lemongrass flavored quail with raspberry sauce

***Seared ahi tuna 17**

black pepper and sesame coated ahi tuna with balsamic soy and wasabi aioli

Salad

Snow crab salad 15

crab, crab cake and greens with yuzu mayo and miso dressing

***Sashimi salad 15**

assortment of sashimi on greens with miso dressing

Crispy calamari salad 15

lightly fried calamari on greens, garlic ponzu and yuzu mayo

Soup

Kani King Crab 7

Asari clam 7

Ara jiru 7

Nameko 6

Tsukune chicken soup 7

Gyoza

Kurobuta gyoza 6.5

natural berkshire pork and vegetables

Ebi gyoza 8

chopped black tiger shrimp and crispy rock shrimp

Tempura

Tempura appetizer 7.5
two prawns and vegetables

Vegetable tempura appetizer 6.5

Robata-yaki

Yakitori 7
2 skewers of chicken thigh and vegetables

Tsukune 6
ground chicken ball in teriyaki sauce

Beef tongue 10
thinly sliced and grilled. Served with sesame oil salt

Kama shioyaki m/p
Please ask server for available fish

Wagyu beef 15
natural wagyu beef from Mishima Ranch Idaho

Hot Pot

Kaminabe wagyu shabu shabu 25
iced natural Mishima beef and seasonal vegetables in chicken broth with sesame dipping sauce

Ankou nabe 18
monk fish fillet , liver and vegetables in "shiro miso" broth

Fukiyose nabe 18
seafood, chicken, tofu and seasonal vegetables in fish broth

Tsukune nabe 15
ground chicken ball and vegetables in dashi broth

I love sushi classic selections

Earth

Edamame 5.5
boiled soy beans, tossed with sea salt

Age-koimo 6

deep fried seasoned baby taro root

Goma-ae spinach 4.5

boiled spinach with sesame sauce

Agedashi tofu 6

deep fried organic tofu with dashi broth

Takiawase 8.5

simmered assorted vegetables in dashi broth

Spicy tofu 6.5

tofu and tomato in spicy garlic soy

Land

***Duck breast 11**

with yuzu kosho pepper sauce

***Beef tataki 8**

seared and thinly sliced Black Angus Beef, with garlic ponzu

Chawan-mushi 7

steamed egg with shrimp, chicken, and mushroom

Pork tenderloin kushi katsu 8.5

breaded and golden fried, with Japanese demi-glaze sauce

Chicken karaage 7

deep fried pepper and garlic flavored chicken

Sea

***Kumamoto oyster 9**

3pcs in half shell with ponzu and chilli radish

Seaweed salad 6

assorted seaweed in sesame dressing

***Poke 14**

marinated tuna in Hawaiian dressing

Crispy calamari 11

served with homemade Japanese tartar sauce

Geoduck butter 12

sauteed geoduck and vegetables in butter and soy sauce

Tai aradaki 12

cooked sea bream head

Kaki fry 10

breaded and golden fried oyster

Sunomono Salad 9

shrimp, octopus, surf clam, cucumber, wakame, tosa-zu vinagrete

Due to the complexity of our menu items, please inform your server about any food allergies

***DINNER MENU**

please ask your server for detail

add small ice cream to any combination below for \$ 2

Tempura Dinner 26

crispy shrimp and vegetables tempura
served with salad, sashimi, rice and miso soup

Black Cod Misozuke Dinner 36

marinated in miso and sakekasu and grilled
served with salad, tempura, rice and miso soup

Sukiyaki Dinner 26

sliced beef, tofu and vegetables in our special sukiyaki sauce
served with salad, tempura, rice and miso soup

Sushi Dinner 32

tuna, salmon, yellow tail, albacore tuna, shrimp, scallop,
mackerel, flounder and tuna roll
served with salad, chawan-mushi and miso soup

Chirashi Dinner 32

assortment of fish on bed of sushi rice
served with salad, chawan-mushi and miso soup

Sashimi Dinner 35

tuna, salmon, albacore tuna, yellow tail and scallop sashimi

served with salad, chawan-mushi, rice and miso soup

Sushi Dinner for 2 50

10 pieces of sushi and three rolls from limited selections
served with salad and miso soup

Premium Salmon Teriyaki Dinner 30

Please ask your server
served with salad, tempura, rice and miso soup

Kurobuta Tonkatsu Dinner 30

breaded and golden fried Natural Kurobuta Berkshire pork cutlet
served with salad, tempura, rice and miso soup

(*)Reminder

"Consumption of raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."

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