

# M E N U

メニュー



## SALAD (served with local organic vegetables)

<b>Fresh Veggies Salad</b>	\$13
chef's choice of seasonal mix leaf, shungiku with black sesame, yuzu juice, sesame oil dressing	
<b>Sunomono Salad</b>	\$12
sliced cucumber, fresh seaweed, seaweed salad with sweet vinegar	
add octopus	+ \$5
add snow crab	+ \$6

## SOUP (homemade broth)

<b>Akadashi</b>	\$10
homemade fish broth, red miso with local fish	
<b>Awase Miso</b> (blended red & white miso)	\$6.5
homemade seaweed broth, awase miso with chef's choice of vegetables	

## OTSUMAMI (finger food)

<b>Edamame</b> (sea salt)	\$7
<b>Nukazuke</b> (pickled rice bran)	\$8.50
chef's choice of assorted organic pickled vegetables	
<b>Hiya Yakko</b>	\$7
tofu with dashi, bonito flake, fresh ginger and myoga (Japanese ginger)	
<b>Yaki Mentai</b>	\$5.5
cooked pollack roe	

## TATAKI

<b>Wagyu Beef Tataki</b>	\$35
seared US raised wagyu beef with myoga (Japanese ginger), red onion and garlic with ponzu	

## KUSHI YAKI Kurume Style (grilled skewers) (2pc)

<b>Tori</b> (organic chicken)	\$10
thigh with choice of salt or tare sauce	
<b>Tori mentai</b> (organic chicken + mentai)	\$12
thigh with mentai (spicy pollack roe)	
<b>Tori ume</b> (organic chicken + ume)	\$12
thigh with ume (plum paste)	
<b>Tori kawa</b> (chicken skin)	\$8
with tare sauce	
<b>Kuro buta</b> (black pork belly)	\$14
miso, pepper and salt	
<b>Gyutan</b> (beef tongue)	\$17
salt and pepper with lemon	
<b>Gyutan-Ni</b> (cooked beef tongue)	\$17
special cooked beef tongue with onion and sweet sauce	

## APPETIZER

<b>Salmon Saikyo yaki</b>	\$22
grilled salmon marinated in a sweet savory white miso based sauce	
<b>Croquette</b> (2pc)	\$20
chef's homemade croquette, please ask server today's selection	
<b>Oita Toriten</b>	\$20
tempura organic chicken, yuzu pepper and ponzu sauce	
<b>Tempura Shrimp</b> (2pc)	\$6
<b>Tempura Vegetable</b> (4pc)	\$12
chef's choice of seasonal vegetable	
<b>Yuzu Ika Yaki</b>	\$18
half portion of ika (squid) with yuzu pepper and salt	

## NABE (hot pot)

<b>Kuro Buta Shabu</b> (serves one)	\$30
sliced black pork belly, tofu, napa cabbage, carrots, shungiku in dashi broth. yuzu ponzu on the side	
<b>Hakata Mizutaki</b> (serves one)	\$30
chicken, cabbage, Tokyo negi, clear noodle, carrots, chicken ball in homemade chicken broth. yuzu ponzu on the side	

## HAND ROLL

<b>King</b>	\$20
snow crab and ikura	
<b>Spicy Salmon</b>	\$15
king salmon, cucumber and chilli sesame oil	
<b>Queen</b>	\$16
unagi, hamachi and sweet sauce.	
<b>Spicy Tuna</b>	\$16
chopped tuna, sesame oil and chille sauce.	
<b>Toro taku</b>	\$19
chopped toro, shiso and oshinko	

## HOSOMAKI

<b>Tekka or Negi hama</b>	\$14
tuna or chopped hamachi and onion	
<b>Negi toro</b>	\$17
chopped toro and onion	
<b>Kappa or Shiitake</b>	\$9
cucumber or shiitake mushroom	



Please enjoy our traditional Japanese cuisine. Please understand that it may take some time for us to carefully prepare each dish.  
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# M E N U

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**NIGIRI** 2pcs / **SASHIMI** 6pcs bite size

**NIGIRI** is served with Half Moon Bay (HMB) fresh wasabi and may be topped with nikiri (umami special soy sauce) and/or other flavors.

**SASHIMI** is served with HMB fresh wasabi and umami koikuchi soy sauce.

*Please let us know if your would like your selection served plain.*

## MAGURO (TUNA)

<b>Hon Maguro Akami</b> bluefin tuna, Spain or Baja	\$17/\$29
<b>Chu Toro</b> medium fatty tuna (nikiri)	\$20/\$32
<b>Toro</b> fatty tuna belly (nikiri)	\$24/\$39
<b>Toro &amp; Caviar</b> fatty tuna belly (nikiri)	\$29/NA

## HAMACHI (YELLOWTAIL)

<b>Fresh Hamachi</b> Kagoshima (nikiri)	\$15/\$25
<b>Fresh Hamachi Toro</b> belly (nikiri)	\$17/\$29
<b>Aburi (seared) Hamachi</b> yuzu ponzu & jalapeno	\$16.50/NA

## SALMON

<b>King Salmon</b> Canada (lemon juice)	\$16/\$26
<b>Umi Masu</b> Scottish ocean trout w/cured old cherry vinegar	\$14/\$24
<b>Aburi (seared) Salmon</b> yuzu pepper & lemon juice	\$17.5/NA
<b>King Salmon Belly</b> lemon juice	\$18/\$30

## SHELLFISH & ROE, etc

<b>add caviar</b> \$5	
<b>Hotate</b> Hokkaido scallop (lemon juice, salt)	\$14/\$24
<b>Botan ebi</b> spot shrimp (nikiri) with fried head	\$16/NA
<b>Tako</b> octopus (nikiri)	\$10/\$20
<b>Miyazaki Wagyu Beef</b> (1pc) seared, (garlic, onion, nikiri & Japanese sweet sauce)	\$15/NA
<b>Tamago</b> homemade jidori egg omelette	\$9/NA

## WHITE & SILVER FISH

<b>Madai</b> Japanese snapper (kelp, nikiri, treebud)	\$15/\$24
<b>Kanpachi</b> wild Amberjack (nikiri, ginger, green onion)	\$16/\$26
<b>Saba</b> (spanish mackerel)(wild) cured seaweed, vinegar, citrus sweet ginger on top	\$16/\$26
<b>Anago</b> Japanese saltwater eel boiled and grilled with sweet soy sauce	\$23/NA
<b>Unagi</b> grilled freshwater eel with sweet soy sauce	\$12/NA

## GUNKAN (wrapped seaweed)

<b>Ikura</b> marinated salmon roe	\$13
<b>Snow Crab Salad</b> sweet vinegar	\$13
<b>Bafun Uni</b> (sea urchin) Hokkaido, Japan	M/P
<b>Zuwaigani</b> Hokkaido snow crab leg	\$25

## OMAKASE

<b>Maru</b> 5pcs of nigiri and akamiso soup	\$50
<b>Jun</b> 8pcs of nigiri and akamiso soup	\$77
<b>Sashimi Mori Awase</b> 12 pcs bite size assorted chef's choice of sashimi	\$52

## UNAJYU

<b>Unajyu</b> Grilled eel over rice with Osuimono (homemade clear soup) and Tsukemono (pickled vegetables)	\$49
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## SPECIAL SASHIMI PLATE

<b>Hirame (local halibut) Usuzukuri</b> very thin sliced halibut, scallion, grated radish with chili pepper and ponzu sauce	\$30
<b>Spicy Hamachi</b> (yellowtail) sliced yellowtail, jalapeno, tomato, onion, chilloil and ponzu sauce	\$30
<b>Konoha</b> sliced king salmon, red onion, yuzu vinegar, sesame oil, homemade sweet sauce and kaki (persimmon)	\$30
<b>Yaki Maguro</b> seared bluefin tuna, grilled eggplant, bonito flakes in dashi sauce with boiled shungiku (crown daisy)	\$35

## EXTRA SIDES

<b>Half Moon Bay Fresh Wasabi</b>	\$5
<b>Regular wasabi</b>	\$3
<b>Caviar</b>	\$5
<b>Ginger</b>	\$3
<b>Rice</b> (Japanese premium rice)	\$7
<b>Quail Egg</b>	\$2



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