



## Appetizers

## 一品料理

<b>Wakame Salad</b> <i>Fresh Salad with Wakame</i>	7	<b>Salmon Teriyaki</b> <i>Broiled Salmon with Teriyaki Sauce</i>	10
<b>Avocado Salad</b> <i>Fresh Salad with Avocado</i>	7	<b>Salmon Shioyaki</b> <i>Broiled Salmon with Lemon</i>	10
<b>Shabu Shabu Salad</b> <i>Thin sliced boiled Beef with Lettuce and Kaiware Sprout</i>	8.5	<b>Saba Shioyaki</b> <i>Broiled Mackerel with Daikon Radish</i>	10
<b>Natto</b> <i>Fermented Soy Beans</i>	4	<b>Saba Tatsuta Age</b> <i>House Special deep-fried Mackerel with Tempura Sauce</i>	10
<b>Hiyayakko</b> <i>Chilled Tofu with Ginger and Green Onion</i>	6.5	<b>Kaki Fry</b> <i>Deep-fried Oysters</i>	11
<b>Hiyayakko Trio</b>	6.5	<b>Sanma</b> <i>Broiled Needlefish</i>	8
<b>Yudofu</b> <i>Tofu in a soup with Nappa Cabbage, Spinach And Shitake mushrooms</i>	6.5	<b>Sashimi Moriawase</b> <i>Chef's choice of assorted Sashimi</i>	15
<b>Agedashi Dofu</b> <i>Deep-fried Tofu with Gobo, Ginger and Green Onion in sauce</i>	6.5	<b>Kushi Katsu</b> <i>Deep-fried Pork and Onion skewers</i>	6
<b>Garlic Gobo Fry</b> <i>Deep-fried Burdock with Garlic</i>	3.5	<b>Tori no Karaage</b> <i>Deep-fried Chicken marinated with Soy Ginger and Garlic Sauce</i>	8
<b>Edamame</b> <i>Soybeans with Sea Salt</i>	4.5	<b>Spicy Chicken</b> <i>Broiled Chicken with Spicy Sauce</i>	10
<b>Tamagoyaki</b> <i>Japanese Omelet</i>	5	<b>Agemono Mix</b> <i>Tempura Shrimp, deep-fried Shrimp, Tori no Karaage and Kushi Katsu</i>	10
<b>Croquettes</b> <i>Deep-fried Potato and Beef Croquettes</i>	6.5	<b>Kaname Steak (a la carte)</b> <i>Rib eye steak with Teriyaki Sauce or Daikon Radish</i>	15
<b>Homemade Gyoza</b> <i>Deep-fried Gyoza filled with Pork, Chicken and Vegetables</i>	6	<b>Seared Tuna (Maguro or Albacore)</b> <i>Tuna seared with daikon, kaiware, onion And Ponzu</i>	8
<b>Onigiri</b> <i>Umeboshi &amp; Salmon, with side of oshinko</i>	5	<b>Tempura</b> <i>Shrimp and vegetable Tempura</i>	7
<b>Takoyaki (Octopus Dumplings)</b>	7		