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| <b>Edamame</b>                                   | 6.5 |
| <b>Fried Chicken</b><br>Japanese karaage         | 14  |
| <b>Agedashi Tofu</b> Fried Tofu                  | 13  |
| <b>Tempura</b> appetizer<br>shrimp and vegetable | 20  |
| <b>Shrimp Tempura</b> appetizer                  | 18  |
| <b>Grilled Chicken Thigh</b>                     | 20  |
| whole chicken thigh grilled in lightly salted    |     |

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|--|------|
| <b>Hijiki</b><br>stewed black seaweed  | 9    |
| <b>Stewed Cold Pumpkin</b>   | 11   |
| <b>Tamagoyaki</b><br>traditional Japanese omelette                                 | 11   |
| <b>Cucumber Moromi Miso</b><br>cucumber sticks with unrefined miso                 | 12   |
| <b>Magritte Duck</b><br>chilled braised Magritte Duck Yuzu kosyo                   | 26   |
| <b>Chilled Steamed Octopus</b><br>shallot, caper, red onion, olive oil vinaigrette | 19.5 |

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Vinaigrette

|   |      |
|---|------|
| <b>Cucumber &amp; Wakame Vinaigrette</b>    | 13.5 |
| <b>Octopus &amp; Cucumber Vinaigrette</b>   | 18   |
| <b>Snow Crab &amp; Cucumber Vinaigrette</b> | 18   |
| <b>Eel &amp; Cucumber Vinaigrette</b>       | 18   |

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Crudo

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|---|----|
| <b>Spanish Mackerel Tataki</b><br>scallion, red onion, myoga, Yuzu Ponzu Sauce            | 19 |
| <b>Fluke Yuzu Ponzu Sauce</b><br>Thinly sliced Fluke Sashimi with Yuzu citrus ponzu sauce | 22 |
| <b>Salmon Carpaccio</b><br>shallot, caper, red onion, olive oil vinaigrette               | 20 |

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Salad

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|---|----|
| <b>Green Salad</b><br>Mesculin Lettuce, Olive Oil Onion Vinaigrette   | 13 |
| <b>Hijiki String Bean Lettuce Salad</b><br>Hijiki seaweed, Boiled String Beans Sesame Dressing over the Mesculine Lettuce | 17 |
| <b>Tuna &amp; Avocado Salad</b><br>Bluefin Tuna, Avocado, Mesculin lettuce, Onion Soy Sauce Dressing                      | 24 |

|   |     |
|---|-----|
| <b>Crispy Baby Shrimp Tempura Salad</b><br>Baby Shrimp Tempura over the Mesculin Lettuce  | 23  |
| <b>Snow Crab &amp; Avocado Salad</b><br>Steamed Snow Crab meat, Avocado, Mayo, Tobiko   | 24  |
| <b>Salmon &amp; Sea Urchin Salad</b><br>Marinated raw Salmon, Sea Urchin on the Endive, Mesculin lettuce, olive oil onion vinaigrette | M/P |

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## Fish / Meat

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|---|-----|--|-----|
| <b>Grilled Black Cod</b><br>Kyoto Miso Marinated                | 26  | <b>Stewed Organic Berkshire Pork Belly</b><br>with fried Mochi | 28  |
| <b>Sautéed Salmon</b><br>glazed soy sauce                       | 30  | <b>Sautéed Chicken Breast</b><br>glazed soy sauce              | 27  |
| <b>Tempura Assortment</b><br>Shrimp, Fluke, Japanese Vegetables | 35  | <b>Pork Hirekatsu</b><br>Pork Tenderloin Panko Deep Fried      | 28  |
| <b>Hamachi Kama *</b><br>Grilled Yellow Tail Collar             | M/P | <b>Salmon Kama *</b><br>Grilled Salmon Collar                  | M/P |
| <b>Kampachi Kama *</b><br>Grilled Amber Jack Collar             | M/P | * May not be available depending on the market.                |     |

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## Sushi / Sashimi

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|---|----|---|----|
| <b>Nigiri Sushi</b><br>Chef's sampler nigiri (8pc plus 1 roll)                    | 43 | <b>Three kinds of Sashimi</b>                                   | 28 |
| <b>Sashimi Dinner</b><br>Variety of sashimi for one                               | 43 | <b>Sashimi Plate</b><br>Medium size sashimi Plate               | 58 |
| <b>Chirashi</b><br>Variety Sashimi over the Sushi Rice                            | 43 | <b>Sashimi Assortment</b><br>Large size best sashimi of the day | 78 |
| <b>Battera</b> Box Pressed Mackerel Sushi<br>Vinaigrette Mackerel, Stewed Seaweed | 26 |   |    |

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## Udon & Soba in warm soup

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|---|----|---|----|
| <b>Kake Udon / Soba</b><br>Udon or Soba in warm soup                    | 15 | <b>Tender Pork Udon / Soba</b> <small>New</small><br>sliced tender pork over the noodle | 23 |
| <b>Tanuki Udon / Soba</b><br>tempura crunch over the noodle             | 18 | <b>Magritte Duck Udon / Soba</b><br>sliced braised Magritte duck over the noodle        | 28 |
| <b>Wakame Udon / Soba</b><br>wakame seaweed                             | 18 | <b>Tempura Udon / Soba</b><br>shrimp & vegetable tempura on the side                    | 26 |
| <b>Plum &amp; Perilla Udon / Soba</b><br>pickled plum & perilla (shiso) | 17 |   |    |

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## Cold Noodles

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|--|----|---|----|
| <b>Zaru Soba</b><br>Cold soba with dipping sauce   | 17 | <b>Inaniwa Hiyagake</b><br>Cold soup over Inaniwa Udon                          | 18 |
| <b>Maccha Soba</b><br>Cold green tea soba with dipping sauce                                   | 18 | <b>Inaniwa Umeshiso Hiyagake</b><br>Cold soup over Inaniwa udon, Plum & Perilla | 20 |
| <b>Tenzaru Soba</b><br>Cold soba with dipping sauce,<br>shrimp & vegetable tempura on the side | 26 | <b>Hiyagake Soumen</b><br>Cold soup over Japanese vermicelli                    | 18 |

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|                                |     |
|--------------------------------|-----|
| <b>Miso Soup</b>               | 5.5 |
| <b>Akadashi Dark Miso Soup</b> | 6.5 |
| <b>Rice</b>                    | 3.5 |

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Nigiri Sushi A La Carte

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|                    |            |                         |            |               |            |
|--------------------|------------|-------------------------|------------|---------------|------------|
| <b>Tuna</b>        | <b>6</b>   | <b>Octopus</b>          | <b>5</b>   | <b>Eel</b>    | <b>7</b>   |
| <b>Fluke</b>       | <b>4</b>   | <b>Shrimp</b>           | <b>5.5</b> | <b>Egg</b>    | <b>5</b>   |
| <b>Yellow Tail</b> | <b>6</b>   | <b>Kampachi</b>         | <b>6.5</b> | <b>Tobiko</b> | <b>5</b>   |
| <b>Salmon</b>      | <b>4.5</b> | <b>Sea Scallop</b>      | <b>6.5</b> | <b>Ikura</b>  | <b>M/P</b> |
|                    |            | <b>Spanish Mackerel</b> | <b>4.5</b> | <b>Uni</b>    | <b>M/P</b> |
|                    |            | <b>Madai-Sea Bream</b>  | <b>7</b>   | <b>Toro</b>   | <b>M/P</b> |

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Sashimi A La Carte

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|                         |            |                        |            |               |            |
|-------------------------|------------|------------------------|------------|---------------|------------|
| <b>Tuna</b>             | <b>8.5</b> | <b>Octopus</b>         | <b>8</b>   | <b>Tobiko</b> | <b>6</b>   |
| <b>Fluke</b>            | <b>7</b>   | <b>Kampachi</b>        | <b>9</b>   | <b>Ikura</b>  | <b>M/P</b> |
| <b>Yellow Tail</b>      | <b>8.5</b> | <b>Sea Scallop</b>     | <b>9</b>   | <b>Uni</b>    | <b>M/P</b> |
| <b>Salmon</b>           | <b>7.5</b> | <b>Egg</b>             | <b>5</b>   | <b>Toro</b>   | <b>M/P</b> |
| <b>Spanish Mackerel</b> | <b>7.5</b> | <b>Madai-Sea Bream</b> | <b>M/P</b> |               |            |

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Rolls

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|                              |            |                                |           |                                   |           |
|------------------------------|------------|--------------------------------|-----------|-----------------------------------|-----------|
| <b>seaweed out side</b>      |            | <b>seaweed out side</b>        |           | <b>rice out side</b>              |           |
| <b>Tuna Roll</b>             | <b>10</b>  | <b>Cucumber Roll</b>           | <b>7</b>  | <b>Snow Crab Cucumber Avocado</b> | <b>16</b> |
| <b>Yellow Tail Roll</b>      | <b>10</b>  | <b>Plum &amp; Pellira Roll</b> | <b>7</b>  | <b>Shrimp Tempura Roll</b>        | <b>14</b> |
| <b>Salmon Roll</b>           | <b>9</b>   | <b>Avocado Roll</b>            | <b>7</b>  | <b>Eel Avocado Roll</b>           | <b>16</b> |
| <b>Eel Roll</b>              | <b>14</b>  | <b>Spicy Tuna Roll</b>         | <b>14</b> | <b>Salmon Avocado Roll</b>        | <b>14</b> |
| <b>Ikura Salmon Roe Roll</b> | <b>M/P</b> | <b>Spicy Salmon Roll</b>       | <b>14</b> | <b>Cucumber Avocado</b>           | <b>8</b>  |
| <b>Sea Urchin Roll</b>       | <b>M/P</b> |                                |           |                                   |           |
| <b>Toro and Scallion</b>     | <b>M/P</b> |                                |           |                                   |           |