

APPETIZERS

ISHIYAKI	<i>Hot stone-cooked prime short ribs or beef tongue</i>	\$18
SALMON TARTARE	<i>Sashimi-grade salmon*, avocado, spicy mayo, taro chips</i>	\$15
HOTATE HOKKAIYAKI	<i>Baked scallop with spicy mayo</i>	\$13
YUZU CEVICHE	<i>Sea conch* or shrimp with yuzu</i>	\$13
PRIME SHORT RIBS	<i>Marinated and pan-fried</i>	\$12
BABY CLAMS	<i>Stir-fried in dashi</i>	\$12
BAO BUN	<i>Short rib or chicken karaage</i>	\$10
BERKSHIRE SAUSAGE	<i>Pan-fried, served with coleslaw</i>	\$10
TAKOYAKI	<i>Diced octopus, bonito flakes, mayo</i>	\$9
GYOZA	<i>Pork or vegetable, pan-fried</i>	\$9
EDAMAME	<i>Salted or spicy</i>	\$6 / \$8
KIMCHI	<i>Spicy cabbage</i>	\$5

DRINKS

SOFT DRINKS

HERBAL TEA — <i>unsweetened</i>	\$4
LEMON ICED TEA	\$4.5
ITOEN GREEN TEA — <i>unsweetened</i>	\$4.5
SAN PELLEGRINO	\$4.5
APPLE/CRANBERRY JUICE	\$3.5
COKE/DIET COKE	\$3
SPRITE/GINGER ALE	
HOT GREEN TEA	\$2

SOJU — 375 ml

ORIGINAL, STRAWBERRY, GREEN APPLE, PEACH	\$15
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BEER & WINE

SAPPORO — 22 fl oz	\$11
SAPPORO LIGHT	\$5.5
ASAHI	\$5.5
HARPOON IPA	\$5.5
TSING-TAO	\$5.5
CABERNET SAUVIGNON	\$12
MERLOT	\$10
PINOT NOIR	\$9
CHARDONNAY	\$10
ROSÉ	\$10
PINOT GRIGIO	\$8
PROSECCO BRUT	\$10

DESSERTS

ICE CREAM	GREEN TEA OR VANILLA	\$3.5
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* All entrées come raw and should be cooked by customer. Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

V = Vegetarian