

Cha-Ya

762 Valencia St 94110-1735 · +14152527825 · Updated: Jan 14, 2026

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SOUP 4

Dobin Mushi (Tea Pot Soup)	\$9.00
Clear soup. Shimeji, eryngii, spinach, tofu, carrots, ginko nuts	
Kinoko Miso (Mushroom Medley)	\$9.00
House miso soup with himeji, eryngii, Portobello, green onion, tofu, kaiware served in an iron pot	
Vegan Soup (Mixed Bean Soup)	\$9.00
Black, pinot, kidney, red, pink, navy, and lima beans. Split pea, lentils and brown rice. Ginger-dashi broth	
House Miso Soup	\$3.00
Wakame, tofu, green onion	

SALAD 7

Senroppon Salad (Shredded Salad)	\$9.00
Shredded daikon, turnip, cucumber, carrots. Atsuage tofu, radishes, soybeans, kaiware sprouts. Soy-vinaigrette	
Soba Salad (Buckwheat Noodle)	\$11.00
Cucumber, red onion, carrots, broccolini, snow peas, snap peas, tofu, enoki, yamagobo, kampyo, hijiki, soybeans, bell peppers, strawberry Sesame-oil dressing	
Sea Vegetable Salad	\$9.00
Hijiki and seaweed salad. Creamy sesame dressing	
Sunomono (Cucumber Vinaigrette)	\$7.00
Sliced cucumber and radish. Golden raisins, wakame, silver noodle, toasted soybean. Non-oil vinaigrette	
Eda Mame (Boiled Soy Beans)	\$5.00
Soybeans boiled, lightly salted	
Shira Ae (Simmered Vegetable Salad)	\$10.00
Blanched spinach, lotus root, carrots, shiitake, green beans, tofu pouch, and yam cake. Tahini-tofu dressing	
Goma Ae (Blanched Greens)	\$10.00
Broccolini and spinach. Thick sesame dressing	

KOZARA (SMALL PLATES) 6

Agedashi Tofu (Deep Fried Tofu)	\$9.00
Kaiware sprouts, green onion, grated daikon and ginger, nori, ginger-dashi sauce	

Robata Yaki (Broiled Vegetable Skewers)	\$9.00
Portobello, red onion, asparagus, eggplant, zucchini. Vegan teriyaki sauce	
Ten Bo (Tempura Vegetable Sticks)	\$9.00
Yam, carrots, squash, green beans and atsugae tofu tempura	
Haru Maki (Fried Spring Rolls)	\$9.00
Asparagus, shiitake, carrots, long beans, atsugae tofu, silver noodle. Sweet-sour sauce	
Gyoza (Pan Fried Pot Stickers)	\$9.00
Stuffed with cabbage, carrots, corn and onion. Pan fried	
Mikuri Agé (Deep Fried Vegetable "Katsu")	\$10.00
Breaded asparagus, eggplant, onions, kabocha, mushrooms, atsugae tofu. Tonkatsu style sauce	
A LA CARTE 13	
Hangetsu (Deep Fried Portabella Stack)	\$14.00
Portabella and atsugae tofu stack. Tempura batter. Deep fried Kiwi sweet-sour-salty sauce	
Dengaku (Broiled Eggplant and Tofu)	\$14.00
Eggplant, tofu, portobello mushroom. Miso-barbeque glaze	
Moon Garden (Steamed Tofu Custard)	\$14.00
Broccoli, shimeji, kabocha, snow peas, atsugae tofu, carrots, asparagus, zucchini, soybeans and ginko nuts	
Vegetable Tempura	\$14.00
Eggplant, yams, carrots, asparagus, mushrooms, green beans, and broccoli Battered and deep fried	
Taku Sui (Boiled Gyoza and Vegetable Hot Pot)	\$15.00
Pot stickers, silver noodles, tofu, napa cabbage, zucchini, snap peas, asparagus, broccoli, cauliflower, mushroom. Light clear broth. Ponzu sauce	
Cha-Ya Nabe (Vegan Sukiyaki Hot Pot)	\$16.00
Napa cabbage, spinach, red onion carrots, mushrooms, kabocha, lotus root, broccoli, cauliflower, zucchini, snap peas, snow peas, silver noodles and tofu simmered in soy based broth	
Cha-Ya Delight (Seasoned Brown Rice Bowl)	\$14.00
Carrots, kabocha, broccoli, lotus root, cauliflower, shiitake, zucchini, snap peas, snow peas, broccolini, atsugae tofu, hijiki, yamagobo, oshinko and kaiware	
Tonchi Nasu (Stuffed Eggplant Tempura)	\$14.00
Eggplant with Satsuma potato, corn, hijiki, carrots, soybeans Ginger-soy sauce	
Hana Gomoku (Seasoned Sushi Rice Bowl)	\$15.00
Shiitake, green beans, carrots, lotus root, tofu pouch, yam cake, hijiki rice Broccoli, cauliflower, shiitake, lotus root, carrots, kabocha, zucchini, snap peas, snow peas, tofu, hijiki yamagobo, kaiware topping	
Soba Sushi	\$15.00
Buckwheat noodle sushi. Spinach, atsugae tofu, cucumber, asparagus, yamagobo, shiitake, kampyo	
Cha-Ya Sushi Plate	\$13.00
One Kappa roll. One nigiri each of shiitake mushroom, eggplant, sea vegetable salad. No substitutions please	

Full Moon Sushi Plate **\$15.00**

One kappa roll, 1/2 vegan roll, and one Inari. No substitutions please

Combination Dinner Set **\$28.00**

Choose any two a la carte items above. Served with house miso soup and small sunomono salad. No substitutions please

EXTRAS / SIDES 6

House Miso Soup **\$3.00**

Small Sunomono Salad **\$3.00**

Seasoned Brown Rice **\$4.00**

Steamed Plain Rice **\$2.00**

Extra Toppings **\$4.00**

Eda Mame Boiled Soybeans **\$5.00**

SUSHI DINNERS 2

Hosomaki Combo **\$19.00**

Choose any three hosomaki rolls from the list below (No substitutions please)

Sushi Combo **\$19.00**

One Kappa roll, 1 vegan roll, two pcs Inari (No substitutions please)

HOSOMAKI ROLLS 13

Kappa **\$5.00**

cucumber

Oshinko **\$6.00**

pickled daikon

Umekyu **\$6.00**

Sour plum cucumber

Kampyo **\$6.00**

Seasoned gourd

Kaiware **\$6.00**

Radish sprouts

Yamagobo **\$6.00**

Pickled burdock

Natto **\$6.00**

Fermented soybeans

Sea Vegetable Salad **\$7.00**

Eggplant	\$7.00
Asparagus	\$7.00
Spinach	\$7.00
Shiitake	\$7.00
Avocado	\$7.00

NIGIRI SUSHI 11

Atsuage Tofu

Firm tofu

Kaiware

Radish sprout

Hijiki

Seasoned seaweed

Inari

Stuffed tofu pouch

Sea Vegetable Salad

Eggplant

Asparagus

Spinach

Shiitake

Avocado

Broccolini

URAMAKI ROLLS 6

Avocado Tempura

Avocado + Cucumber

Avocado + Shiitake

Portobello + Spinach

Asparagus + Spinach

Shiitake + Spinach

SPECIALTY SUSHI ROLLS 8

Cha-Ya Roll	\$11.00
Tempura battered deep fried roll. Asparagus, yam, avocado, and carrots. Special ginger-soy glaze	
Shattuck Roll	\$10.00
Fresh roll with tempura asparagus and yam filling	
Garden Roll	\$10.00
Fresh roll with asparagus, avocado, cucumber, broccolini, kaiware, yamagobo	
Vegan Roll	\$10.00
The traditional "futomaki" roll vegan style. Spinach, atsuge tofu, cucumber, broccolini, shiitake, kampyo, yamagobo and ginger	
Vegetable Tempura Roll	\$10.00
Fresh roll with tempura squash, carrot, green bean and yam filling	
Summer Green Roll	\$10.00
Fresh roll of avocado, cucumber and kaiware, topped with sea vegetable salad	
Subaru Roll	\$12.00
Mustard green leaf roll, brown sushi rice. Carrots, asparagus, atsuge tofu, shiitake	
Starlight Roll	\$12.00
Seasoned brown sushi rice, eryngii mushrooms, spinach, asparagus, rolled in thinly sliced avocado	

NOODLES 9

Vege Tofu Curry	\$13.00
Curry broth. Tofu, kabocha, onions, celery, carrots, broccoli, cauliflower, zucchini, mushrooms, snap peas	
Yasai (Vegetable Medley)	\$12.00
Light traditional broth. Carrots, broccoli, cauliflower, zucchini, mushrooms, snap peas, lotus root, atsuge tofu	
Vegetable Tempura (Hot or Cold)	\$15.00
Plain noodles served hot or cold with a tray of warm tempura vegetables on the side	
Sansai - Hot or Cold (Wild Vegetables)	\$12.00
Edible bracken, bamboo shoots, carrots, enoki and wood ear. Served Hot or Cold	
Kinoko (Mushroom Medley)	\$12.00
Shimeji, eryngii, portobello, oyster mushrooms	
Wakame (Soft Seaweed)	\$12.00
Tender seaweed	
Kitsune (Seasoned Tofu Pouch)	\$12.00
Seasoned tofu pouch	
Kake/zaru - Hot or Cold (Plain)	\$10.00
Plain noodles served hot in light broth - or - served cold in a basket with dipping sauce	
Kansai Set Noodle Dinner	
Add two pieces of Inari sushi and a small sunomono salad to any noodle above +\$5. No substitutions please	

TEA 7

Gyokuro **\$4.00**

Finest quality green tea

Sen-Cha **\$4.00**

Special occasion green tea

Genmai **\$3.00**

Green tea mixed with roasted brown rice

Hoji **\$3.00**

Flavorful roasted tea

Oolong **\$3.00**

Soothing Chinese roasted tea

Jasmine **\$3.00**

Floral Chinese green tea

Herbal and Decaf **\$3.00**

Please inquire

SERVED BY THE GLASS 4

House Sake (Hot)

AVAILABLE OPTIONS

Sho Chiku Bai, Berkeley, CA

Sm: \$8.00

Lrg: \$10.00

Kinpaku Gold Flake **\$9.00**

Kobe, Japan

Kiku Masa **\$9.00**

Kobe, Japan

Nigori (Unfiltered) **\$7.00**

Sho Chiku Bai, Berkeley, CA

SERVED IN BOTTLES 3

Genbei Onikoroshi **\$9.00**

Honjozo "Demon killer" Kyoto, Japan

Hakutsuru Organic **\$14.00**

Junmai Organic rice from CA, brewed in Kobe, Japan

Snow Beauty Nigori **\$14.00**

Unfiltered Hyogo, Japan

HOUSE SAKÉ TASTING FLIGHT 1

House Saké Tasting Flight

\$10.00

2 oz pours of Kinpaku Gold, Kiku Masa, and Nigori

BEER 1

Sapporo or Asahi Super Dry (In Bottles)

AVAILABLE OPTIONS

\$6.00

\$9.00

WINE 1

Chardonnay or Cabernet Sauvignon

AVAILABLE OPTIONS

Gls: \$8.00

Btl: \$32.00

PLUM WINE 1

Aged "Koshu" Plum Wine. Sawanotsuru Kobe, Japa

AVAILABLE OPTIONS

Gls: \$9.00

Btl: \$45.00

SHOCHU 1

"Ginza No Suzume" Distilled Barley Liquor

\$8.00

SHOCHU COCKTAILS 4

Plum

Ginger

Kappa

Lemon

SOFT DRINKS 5

Coke

Diet Coke

Sprite

Apple Juice

Sparkling Water

DESSERTS 5

Vegan Cake

Chocolate Mousse cake

Oshiruko

Warm sweetened adzuki purée, house made mochi balls

Yellow Moon

Deep fried banana with adzuki bean and green tea sauce

Vegan Sundae

Soy-vanilla ice cream. Adzuki and green tea sauce

Pear Compote

Poached pear. Vanilla soy milk, green tea sauce
