



SALAD 7

Green Salad	\$3.00
Hiyashi Tomato	
Sliced Tomato	\$3.00
Onion Salad	\$3.00
Potato Salad	\$3.50
Potato Salad	\$3.00
seaweed salad	
Pirikara Maguro Salad	\$6.50
pirikara maguro salad	

GRILLED 13

Saba No Shioyaki	\$5.50
grilled mackerel	
Hamachi No Kamayaki	\$7.00
grilled yellow tail neck	
Hamaguri No Shioyaki	\$5.00
grilled clams	
Sanma No Shioyaki	\$5.50
grilled mackerel pike	
Toro Toro Yaki	\$6.50
grilled fatty tuna	
Ika Yaki Bbq Squid	\$5.50
Yakitori	\$4.00
skewered bbq chicken	
Ika Geso Kushi-yaki	\$5.00
skewered squid legs	
Shake No Hara	\$6.50
salmon belies	

Hokke No Shioyaki	\$7.00
grilled atka mackerel	
Uzura No Kushiyaki	\$6.50
skewered bbq quail	
Shake No Shioyaki	\$5.50
grilled salted salmon	
Yaki Morokoshi	\$2.50
grilled corn on the cob with special sweet sauce	

OCHAZUKE & PORRIDGE 7

Ochazuke	\$4.00
a bowl of rice in fish broth	
Shake Chazuke	\$4.50
a bowl of rice with salmon in fish broth	
Ume Chazuke	\$4.50
a bowl of rice with plum in fish broth	
Konbu Chazuke	\$4.50
a bowl of rice with konbu seaweed in fish broth	
Mentai Chazuke	\$5.00
a bowl of rice with spiced cod fish roe in fish broth	
Tori Zousui	\$5.00
porridge of rice and chicken	
Shake Zousui	\$5.00
porridge of rice and salmon	

RICE BALL 8

Onigiri	\$3.00
two pieces of rice balls	
Ume Onigiri	\$3.50
two pieces of rice balls with plum	
Konbu Onigiri	\$3.50
two pieces of rice balls with konbu seaweed	
Shake Onigiri	\$3.50
two pieces of rice balls with salmon	
Okaka Onigiri	\$3.50
two pieces of rice balls with bonito flakes	

Mentai Onigiri	\$4.00
two pieces of rice balls with spiced cod fish roe	
Miso Yakionigiri	\$3.50
two pieces of grilled rice ball with miso paste	
Yaki Onigiri	\$3.50
two pieces of grilled rice ball	

SERVED IN THE POT 7

Motsu Nabe	\$15.00
beef intestines boiled with leeks cabbage and red pepper simmered in special miso soup	
Buta Nabe	\$15.00
pork tofu and vegetables simmered in fish broth	
Ishikari Nabe	\$15.00
salmon, tofu, and vegetable simmered in special miso soup	
Tori Nabe	\$15.00
chicken, tofu and vegetables simmered in fish broth	
Kaisen Nabe	\$18.00
clam, squid, salmon, tofu and vegetables simmered in fish broth	
Kimchee Nabe	\$15.00
kimchee pot with pork, chives, beansprouts and tofu	
Chanko Naba	
chicken, seafood, tofu and vegetables simmered in fish broth	

RICE BOWL 12

Yakiniku Don	\$6.50
a bowl of rice topped with japanese stir-fried bbq beef and vegetables	
Konoha Don	\$5.50
a bowl of rice topped with fish cake, vegetables and eggs	
Tanin Don	\$5.50
a bowl of rice topped with beef and eggs	
Oyako Don	\$5.50
a bowl of rice topped with chicken and eggs	
Katsu Don	\$5.50
a bowl of rice topped with pork cutlet and eggs	
Chuka Don	\$6.50
a bowl of rice topped with pork, seafood and vegetables with brown sauce	

Yakimeshi	\$5.50
japanese style pork fried rice	
Curry Rice	\$5.50
japanese curry over rice	
Omurice	\$6.50
chicken fried rice wrapped with egg omelette	
Tenshinhan	\$6.00
a bowl of rice topped with egg omelette (vegetables, crab meat) and sweet sauce	
Gyu Don	\$5.50
a bowl of rice topped with beef	
Una Don	\$6.00
a bowl of rice topped with grilled eel	
SASHIMI & TATAKI 12	
Kaibutsu Namagaki	\$7.00
fresh monster oyster	
Katsuo Tataki	\$5.50
seared bonito with ponzu sauce	
Gyu Tataki	\$5.50
rare beef with ponzu sauce	
Negitoro	\$5.50
chopped fatty tuna with scallion	
Ankimo	\$5.50
angler liver	
Maguro Yamakake	\$6.50
tuna sashimi with grated japanese taro	
Maguro Tuna	\$5.50
Shime Saba	\$4.50
mackerel	
Salmon	\$5.50
Namagaki	\$6.00
fresh oysters	
Toro Sashimi	\$7.50
sashimi fatty tuna	
Sashimi Moriawase	\$8.50
combination sashimi, basically tuna, salmon, mackerel, and bonito (9p 4 kind of sashimi)	

NOODLES 10

Curry Udon, Soba Udon	\$5.00
soba noodle with japanese beef curry soup	
Ramen	\$5.00
ramen noodle soup	
Niku Udon, Soba Udon	\$5.00
soba noodle soup with beef	
Yaki Soba	\$5.00
fried noodle with pork, squid and vegetables	
Yaki Udon	\$5.50
fried udon noodle with pork, squid and vegetables	
Kitsune Udon, Soba Udon	\$4.50
soba noodle with fried bean curd	
Su Udon, Soba Udon	\$3.50
soba noodle soup	
Tanuki Udon, Soba Udon	\$4.50
soba noodle soup with fried crumbs	
Zaru Udon, Soba Cold Udon	\$4.50
soba noodles	
Taiwan Ramen	\$6.00
ramen noodle soup with spicy minced pork and chinese chives	

COMBINATION PLATE 15

Rebanira Teishoku	\$7.00
stir-fried chinese chives, beansprouts, and liver	
Yasai Itame Teishoku	\$6.50
stir-fried vegetables	
Kaki Fry Teishoku	\$7.00
deep fried breaded oyster	
Tonkatsu Teishoku	\$7.00
pork cutlet	
Ebi Fry Teishoku	\$7.00
deep fried breaded shrimp	
Gyouza Teishoku	\$6.00
pan-fried pork dumplings	

Yakiniku Teishoku	\$7.50
japanese stir-fried bbq beef and vegetables	
Hamburg Teishoku	\$7.50
hamburg steak	
Buta Shouga Teishoku	\$7.00
pan-fried pork with ginger	
Kara Age Teishoku	\$6.00
fried chicken	
Ramen Teishoku	\$6.50
ramen noodles	
Sanma Teishoku	\$7.00
grilled mackerel pike	
Shiojake Teishoku	\$7.00
grilled salted salmon	
Saba Teishoku	\$7.00
grilled mackerel	
Okasama Lunch	\$6.00
kid's meal	

STIR FRIED 6

Rebanira Itame	\$5.50
liver, chive & beansprouts	
Buta Kimchee	\$5.50
pan-fried pork with kimchee	
Horumon Itame	\$5.50
pan-fried beef intestines	
Yakiniku Japanese	\$6.00
stir-fried bbq beef & vegetables	
Yasai Itame	\$5.00
stir-fried vegetables	
Shoga Yaki	\$5.50
stir-fried pork seasoned with ginger	

DEEP FRIED 11

Aji Fry	\$4.50
deep fried breaded horse mackerel	

Tori Kara	\$4.50
age fried chicken wing	
Cream Croquette	\$5.00
deep fried white sauce with minced crab meat	
Kushi Katsu	\$4.50
skewered pork cutlet	
Kaki Fry	\$5.50
deep fried oyster	
Kaeru No Kara Age	\$8.00
fried frog	
Tonkatsu Pork Cutlet	\$5.50
Ebi Fry	\$5.50
deep fried breaded shrimp	
Croquette	\$4.50
deep fried mashed potato	
Ika Geso Kara Age	\$4.50
fried squid legs	
French Fries	\$3.00

A LA CARTE 37

Edamame	\$1.00
boiled soy beans	
Tako Wasabi	\$3.50
salted raw octopus with wasabi flavor	
Kimchee	\$2.50
kimchee pickles	
Asa Zuke	\$2.50
japanese pickles	
Shiokara	\$2.50
salted raw squid	
Shirasu Oroshi	\$3.50
dried whitebait with grated radish	
Hiya Yakko	\$3.50
cold tofu	
Ton Soku	\$4.00
steamed pig feet	

Buta No Kakuni	\$4.50
stewed pork	
Niku Jaga	\$4.00
potato and beef stewed with soy sauce	
Harumaki	\$4.50
spring rolls (3p)	
Shumai	\$4.50
steamed dumplings a choice of pork (4p), shrimp (5p)	
Gyoza	\$4.50
pan-fried dumplings (5p) a choice of pork, vegetables	
Charsu	\$5.00
sliced roasted pork	
Agedashi Tofu	\$3.50
lightly fried tofu in tempura sauce with bonito flakes	
Okonomiyaki	\$5.00
japanese pancake w/ pork squid and vegetables	
Moro Q	\$3.00
cucumber with miso dipping	
Arabiki Wiener	\$3.50
grilled sausage	
Mentai Kyuri	\$4.00
cucumber with spiced cod fish roe dipping	
Chawanmushi	\$5.50
steamed egg custard with assorted ingredients	
Natta	\$3.00
fermented soybeans	
Ohitashi	\$2.50
boiled spinach with sesame & bonito flakes	
Yaki Nasu	\$4.00
eggplant in tempura sauce topped with bonito flakes	
Hijiki	\$3.00
pan-fried black seaweed with vegetables	
Oden	\$4.50
japanese hotpot	
Satsuma Age	\$3.50
grilled fish cake	

Yu Dofu	\$4.00
boiled tofu with soy sauce base dip	
Yamaimo Senbongiri	\$4.50
julienned japanese taro	
Dengaku	\$4.50
grilled tofu with miso paste	
Motsu Ni	\$4.50
stewed beef intestines in miso flavored soup	
Hotate Butter	\$4.50
grilled scallop with butter (2p)	
Namako Su	\$4.50
marinated sea cucumber	
Aspara Bacon	\$4.00
asparagus wrapped with bacon	
Takoyaki	\$5.00
japanese grilled flour balls with octopus (6p)	
Sparerib Bbq Ribs	\$5.00
Kinoko Butter	\$5.00
sauteed mushrooms (shitake, enoki, and oyster mushrooms)	
Hamburg Hamburg Steak	\$6.00

DESSERT 5

Ice Cream	\$2.50
choice of vanilla, green tea, red bean	
Anmitsu Cubes	\$4.00
of white translucent jelly made from seaweed served with sweet bean paste and vanilla ice cream	
Mochi Ice Cream	\$3.50
two pieces of rice cake ice cream a choice of, vanilla, green tea, and red bean	
Green Tea Float	\$3.50
Coke Float	\$2.50