

Our Own Creation of Japanese Style Tapas

Food for Sharing

BITES

Edamame w/ Truffle Salt +\$2 Lightly Salted Boiled Soy Beans	3.95
Spinach Gomae Sesame Seasoned Organic Spinach Salad	4.95
Popcorn Scallop Seasoned Fried Bay Scallops	5.95
Dengaku Tofu Corn Starch Fried Organic Tofu w/ Miso Sauce	5.95
Assorted Pickles Assortment of Japanese Pickled Vegetables	6.95
Crispy Veggie Roll Homemade Spring Roll w/ Shiitake Mushroom, Asparagus, Carrot & Tofu	5.95
Kuro Buta Sausage 5pcs Berkshire Pork Sausage w/ Japanese Mustard	6.95
Baked Oysters 3pcs Oysters Baked w/ Spicy Mayo	6.95

PAN-FRIED

Gyoza (Boiled or Pan-Fried) 5pcs Homemade Pork Pot Stickers	6.95
Pacific Razor Clam Razor Clam w/ Radish Sprout, Wasabi Yuzu Dressing, Lemon Juice, Shichimi, Green Onion	9.95
Kinoko Butter Sautéed Assorted Seasonal Mushroom	8.95
Salmon Butter Seared Salmon w/ Sautéed Vegetables	10.95
Scallop Asparagus Bacon Hokkaido Scallops & Grilled Asparagus Wrapped in Bacon	9.95
Shishito Bacon Japanese Peppers Wrapped in Bacon	7.95
Kobe Beef Gobo Maki Snake River Kobe, Burdock Root w/ Special Nimono Sauce	9.95
Buta Kimchi Sautéed Kimchi & Pork w/ Steamed Ota Tofu	10.95

STEAMED

Chawanmushi Egg Custard w/ Shrimp, Crab, Shiitake Mushroom, & Greens	7.95
Shumai Homemade Pork Shumai Served w/ Mustard and Soy Vinegar Sauce	7.95
Asari Sake Butter Manila Clams w/ Sake Dashi, Green Onion, Butter	9.95

SPECIALTIES

Recommended

Izakaya Tasting 4 Different Kinds of Chef Choice Items	17.95
Grilled Octopus Soft & Tender Octopus Grilled to Perfection	16.95
Kobe Saikoro Steak Snake River Kobe Beef Served on Sizzling Plate	15.95
Braised Pork (Buta Kakuni) Slow Cooked Berkshire Pork Shoulder w/ Soft Boiled Egg	11.95
Black Cod (Gindara Misozuke) Wild Alaskan Black Cod Marinated in Miso	12.95

GRILLED

Gyūtan Magnolia Wagyu Beef Tongue w/ Shichimi & Citrus	7.95
Yakitori Chicken Thigh w/ Green Onion (1 Skewer)	3.50
Kobe Beef Skewer w/ Truffle Salt Snake River Kobe Beef Garnished w/ Truffle Salt & Green Onion (2 Skewers)	10.95
Saba Shioyaki Seasoned Japanese Mackerel	10.95
Ika Maru Sliced Whole Squid Served w/ Grated Ginger & Mayo in Soy Sauce	12.95
Quail Whole Quail (Nicky Farm's) Marinated in Soy Sauce	8.95
Hamachi Kama Yellow Tail Collar Served w/ Grated Daikon	9.95

DEEP FRIED

Agedashi Tofu Lightly Fried Tofu in Aromatic Sweet & Savory Sauce	5.95
Chicken Karaage Japanese Style Fried Free Range Chicken Thighs	7.95
Takoyaki Octopus Dumplings w/ Aonori, Okonomi Sauce, Japanese Mayo & Bonito Flakes	7.95
Nasu Tempura 4pcs Eggplant Tempura w/ Sweet & Spicy Sauce	7.95
Iidako Karaage Seasoned Baby Octopus Coated in Corn Starch	6.95
Stuffed Jalapeño Tempura Jalapeño Stuffed w/ Cream Cheese, Spicy Tuna, Crab Salad, Spicy Sauce, Sweet Soy Sauce	7.95
Tempura Appetizer 2pcs Prawns & Veggies Gently Fried in a Light Batter	8.95
Japanese Style Wings Homemade Spicy Chicken Wings	9.95

KAISEKI RYORI & OMAKASE

Mandatory : Please call to make reservations a week in advance. Michio's Kaiseki Ryori is an \$85 minimum per person (2 person minimum)

What is Kaiseki Ryori?

A traditional Japanese style, chef-selected dishes consecutively served as a full course.

COLD PLATES *

Hiyakko	5.95
Chilled Tofu w/ Warishita Sauce Topped w/ Ginger, Green Onion & Bonito Flake	
Tako Su	7.50
Octopus w/ Cucumber & Seaweed Salad	
Kani Su	7.95
Snow Crab w/ Cucumber, Seaweed Salad	
Ankimo	7.95
Steamed Monk Fish Liver w/ Spicy Ponzu Sauce	
Tako Wasa	6.95
Fresh Chopped Octopus Seasoned w/ Wasabi Sauce	
Tako Kimuchi	6.95
Cucumber & Octopus in Citrus Kimuchi Sauce	
Kobe Beef Tataki	13.95
Seared Snake River Kobe Beef w/ Ponzu, Grated Ginger, Green Onions	
Yama Yami	13.95
Hawaiian Tuna, Mango, Avocado, Tobiko, Kaiware & Sesame Spicy Sauce	
Yama Sunomono	7.95
Octopus, Shrimp, Snow Crab, on Top of Cucumber & Seaweed Salad	
Albacore Tuna w/ Garlic Chip	12.95
Seared Local Albacore Tuna w/ Yuzu Dressing, Garlic Chips, Ponzu Sauce, Kaiware Sprout, Citrus	
Salmon Sampler	16.95
Three Kinds of Fresh Sushi or Sashimi Salmon	
Tuna Poke	13.95
Hawaiian Style Ahi Tuna Poke	
Jalapeño Hamachi	14.95
Thinly Sliced Japanese Yellow Tail & Jalapeño, Cilantro, Garlic Oil, Sea Salt, Citrus, Ponzu sauce	
Hokkaido Scallop Carpaccio	13.95
Thinly Sliced Hokkaido Scallop w/ Shiso, Ume, Yuzu Citrus	
Spicy Hamachi Poke	13.95
Yama Style Spicy Yellow Tail Poke	
Kumamoto Oysters w/ Uni	16.95
4pcs Fresh Oyster on Half Shell w/ Uni, Tobiko, Green Onion, Ponzu Sauce	

RAMEN

All Ramen Served w/ Bean Sprout, Shredded Chili Pepper & Green Onion

Tonkotsu Based Ramen

Chicken & Pork Broth

• Original	Chashu	11.95
• Kakuni	Braised Pork Belly	13.95
• Kimchi	Sautéed Kimchi & Sliced Pork	12.95
• Nikumiso	Spicy Ground Pork w/ Chives	12.95
• Seafood	Shrimp, Scallop, Squid, Green Mussel & Manilla Clam	14.95

Miso Based Ramen

Chicken & Miso Broth

• Miso	Assorted Stir-Fried Veggies w/ Deep-Fried Tofu +\$2	12.95
• Italian	Meat Sauce w/ Ground Angus Beef & Parmesan Cheese	13.95

EXTRA TOPPINGS

Butter (Recommended w/ Miso Based)	.50
Seaweed (3pcs)	1.00
Soft-Boiled Egg *	1.00
Green Onions	1.00
Extra Noodles	2.95

** If the flavor of your soup is too strong, we can tone it down upon your request. Please ask our servers!

DESSERT

Green Tea Ice Cream	4.95
Black Sesame Ice Cream	4.95
Green Tea Crème Brûlée	7.95
Homemade Japanese Style Crème Brûlée	
Panna Cotta	7.95
Homemade Strawberry Sauce w/ Panna Cotta	
Mochi Ice Cream	5.95
Green Tea, Red Bean, Strawberry, Mango, or Chocolate	