

---

# FOOD

---



## Izakaya

Hamachi umeshiso age Yellow tail, pickled plum, shiso tempura with green tea salt	12
Tuna Lily 5pcs Seasoned fresh tuna tartar on shrimp crackers	13
Dancing Calamari Calamari sauté with spinach and fresh mushroom	10
Fresh Steamed Edamame	6
Otsmami Trio Asparagus with miso vinegar sauce, Nasu nanban marinated eggplant, Kinpira gobo burdock and carrot	12
Gomae spinach	7
Garlicky Japanese eggplant	7

## Original Plate

Miso Katsu Panko fried kurobuta pork and thinly sliced cabbage served with owari style sauce	20
Original Chicken Teriyaki Fresh green salad with sesame dressing	17
Tataki Seared albacore topped with fried onion and gluten free ponzu	20
Carpaccio Hamachi, serrano pepper, horseradish, gluten free garlic ponzu	23
Agedashi Paradise/Tofu only Deep fried shrimp, tofu, eggplant, and green beans with seasoned soy sauce	16/12

## Tempura

Local mushroom Tempura fritter made up of Maitake and Eringi	14
Shrimp Tempura Three pieces shrimp tempura served with yuzu soy sauce	8
Sweet Potato Tempura Four pieces sweet potato tempura served with yuzu soy sauce	6

## Salad

Kaisen (Sea food) Salad Salmon, albacore, hamachi, scallop on organic mixed greens, avocado and tomato	17
Green Salad Avocado, tomato and fresh mixed greens served with our original sesame dressing	10
Sea food Sunomono Crab, scallop, octopus on cucumber	12

## Soup

Kenchin-jiru Vegetable miso soup	6
Asari-hatcho Manila clams in hatcho miso soup	7

## Skewers 2pc

Yakitori Chicken lightly salted	8
Shiitake Grilled shiitake, soy	7

---

**See the back page**

---

# FOOD

## Nigiri 2pc

Maguro	big eye tuna	9
Hamachi	yellow tail	8
Umi Masu	ocean trout	8
Sake	fresh salmon	7
Shiro Maguro	albacore	7
Saba	marinated mackerel	7
Ebi	cooked prawn	6
Hotate	scollop Hokkaido	7
Tako	octopus	7
Ikura	salmon roe	8
Kani	real crab	7
Tobiko	flying fish roe	6
Aburi Hotate	seared fresh scallop	8
Aburi sake	seared fresh salmon	8
Botan-ebi	sweet prawn with fried head	12

## Vegetable Sushi

Kappa Maki	cucumber	6
Avocado roll	avocado	6
Nasu Maki	eggplant	6
Ume shiso Maki	plum paste, shiso	6
Nasu nigiri(2pcs)		6
Grilled shiitake nigiri(2pcs)		6

## Sashimi 3pc/ 5pc

Maguro	tuna	12/20
Hamachi	yellow tail	11/18
Umi Masu	ocean trout	11/18
Sake	fresh salmon	10/16
Shiro Maguro	albacore	10/16
Saba	marinated mackerel	10/16
Hotate	scollop from Hokkaido	10/16
Tako	octopus	10/16

## Three kinds of Sashimi 27

Chef choice today's fresh sashimi with  
real wasabi

## Omakase Sashimi 39

Chef choice today's fresh sashimi with  
real wasabi

## Five pieces Nigiri 22

Chef choice today's fresh nigiri sushi

Fresh wasabi 3

## Special Roll

Melts in your mouth Roll	18
Spicy tuna, avocado, salmon with ponzu sauce	
107 Special Roll	18
Shrimp tempura, crab, garlic eggplant wrapped with thin sliced avocado, fish roe with soy reduction	
Explosion roll	17
Yellow tail, scallop, Serrano pepper, fried onion on top	
Fire cracker Roll	17
Deep fried spicy Hamachi, green onion roll topped with garlic eggplant and spicy sauce	
Rainbow Roll	18
Crab, avocado, assorted fish on top	
107 Dragon Roll	17
Shrimp tempura, cucumber garlic egg plant, avocado	
Soft shell crab Roll	16
Avocado, cucumber, fried soft shell crab	