

FOOD



Izakaya

Hamachi Umeshiso Age	13
Yellow tail, pickled plum, shiso tempura with green tea salt	
Tuna Lily 5pcs	14
Seasoned fresh tuna tartar on shrimp crackers	
Dancing Calamari GF	11
Calamari sauté with spinach and fresh mushroom	
Fresh Steamed Edamame V, VG, GF	7
Otsmami Trio V, VG, GF	13
Asparagus with miso vinegar sauce, Nasu nanban marinated eggplant, Kinpira gobo burdock and carrot	
Gomae Spinach V, VG, GF	8
Garlicky Japanese eggplant V, VG, GF	8

Original Plate

Miso Katsu	21
Panko fried kurobuta pork and thinly sliced cabbage served with owari style sauce	
Original Chicken Teriyaki GF	18
Fresh green salad with sesame dressing	
Tataki GF (onion separate)	21
Seared albacore topped with fried onion and gluten free ponzu	
Carpaccio GF	24
Hamachi, serrano pepper, horseradish, gluten free garlic ponzu	
Agedashi Paradise/Tofu only GF	17/13
Deep fried shrimp, tofu, eggplant, and green beans with seasoned soy sauce	

Tempura

Local Mushroom VG	15
Tempura fritter made up of Maitake and Eringi	
Shrimp Tempura	9
Three pieces shrimp tempura served with yuzu soy sauce	
Sweet Potato Tempura VG	7
Four pieces sweet potato tempura served with yuzu soy sauce	

Salad

Kaisen (Seafood) Salad GF	18
Salmon, albacore, hamachi, scallop on organic mixed greens, avocado and tomato	
Green Salad VG, GF	11
Avocado, tomato and fresh mixed greens served with our original sesame dressing	
Seafood Sunomono	13
Crab, scallop, octopus on cucumber	

Soup

Kenchin-jiru GF	7
Vegetable miso soup	
Asari-hatcho GF	8
Manila clams in hatcho miso soup	

Skewers 2pc

Yakitori GF	8
Chicken lightly salted	
Shiitake V, VG, GF	7
Grilled shiitake, soy	
Shishito Pepper VG	8
Fried pepper, chile salt	

GF = Gluten Free

VG = Vegetarian

V = Vegan



Nigiri 2pc GF

Maguro	Big eye tuna	10
Hamachi	Yellow tail	9
Umi Masu	Ocean trout	9
Sake	Fresh salmon	8
Shiro Maguro	Albacore	8
Saba	Marinated mackerel	8
Ebi	Cooked prawn	6
Hotate	Scallop Hokkaido	8
Tako	Octopus	8
Ikura	Salmon roe	9
Kani	Real crab	8
Tobiko	Flying fish roe (gluten)	8
Aburi Hotate	Seared fresh scallop	9
Aburi sake	Seared fresh salmon	9
Botan-ebi	Sweet prawn with fried head	13
Tamago	Home made egg	5

Vegetable Sushi V, VG, GF

Vegetarian 107 roll VG

Tempura vegetables, nasu w/ avocado	16
Kappa Maki v, VG, GF Cucumber	7
Avocado roll v, VG, GF Avocado	7
Nasu Maki v, VG, GF Eggplant	7
Ume shiso Maki v, VG, GF Plum paste, shiso	7
Nasu nigiri (2pcs) v, VG, GF	7
Grilled shiitake nigiri (2pcs) v, VG, GF	7

Sashimi 3pc/ 5pc GF

Maguro	Tuna	14/23
Hamachi	Yellow tail	13/21
Umi Masu	Ocean trout	13/21
Sake	Fresh salmon	11/18
Shiro Maguro	Albacore	11/18
Saba	Marinated mackerel	11/18
Hotate	Scallop from Hokkaido	11/18
Tako	Octopus	11/18

Fresh wasabi 3

Three kinds of Sashimi (9pcs) GF 30

Chef choice today's fresh sashimi with real wasabi

Five kinds of Sashimi (11pcs) GF 39

Chef choice today's fresh sashimi with real wasabi

Moriawase Sashimi (15pcs) GF 45

Chef choice today's fresh sashimi with real wasabi

Nigiri chef choice (5pcs) GF 23

Chef choice today's fresh nigiri sushi

Special Roll

Melts in your mouth roll GF 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 **GF (onion separate)** 17

Yellow tail, scallop, Serrano pepper, fried onion on top

Firecracker roll 17

Deep fried spicy Hamachi, green onion roll topped with garlic eggplant and spicy sauce

Rainbow roll **GF** 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