

# FOOD



## Izakaya

Tuna Lily 5pcs	15
Seasoned fresh tuna tartar on shrimp crackers	
Kinoko Foil Yaki <b>GF</b>	16
Organic mushrooms butter soy in foil wrap	
Kuro goma-ae <b>V, VG, GF</b>	9
Brussel sprouts with black sesame sauce	
Agedashi Paradise/ Tofu only <b>GF</b>	18/ 13
Deep fried shrimp, tofu, eggplant, and green beans with seasoned soy sauce	
Dancing Calamari <b>GF</b>	12
Calamari sauté with spinach and fresh mushroom	
Vegetable sampler <b>V, VG, GF</b>	14
Three kind of cooked vegetables of the day	
Yakitori <b>GF</b>	10
Mary's organic chicken lightly salted	
Local Mushroom <b>VG</b>	16
Tempura fritter made up of Maitake and Eringi	
Hamachi Umeshiso Age	14
Yellow tail, pickled plum, shiso tempura with green tea salt	
Shrimp Tempura	11
Four pieces shrimp tempura served with yuzu soy sauce	
Kabocha tempura with Himalayan salt	6
Sweet potato tempura with yuzu soy	6
Fresh Steamed Edamame <b>V, VG, GF</b>	7
Garlicky Japanese eggplant <b>V, VG, GF,</b>	7

## Salad

Kaisen (Seafood) Salad <b>GF</b>	19
Salmon, albacore, hamachi, scallop on organic mixed greens, avocado and tomato	
Green Salad <b>VG, GF</b>	12
Avocado, tomato and fresh mixed greens served with our original sesame dressing	
Sunomono	13
Choice of crab, scallop or octopus on cucumber with vinaigrette	

## Soup

Kenchin-jiru <b>GF</b>	7
Vegetable miso soup	
Asari-hatcho <b>GF</b>	9
Manila clams in hatcho miso soup	

## Original Plate

Miso Katsu	21
Panko fried Niman ranch pork and thinly sliced cabbage served with owari style sauce	
Mary's Organic Chicken Teriyaki <b>GF</b>	20
With fresh green salad, sesame dressing	
Tataki ( <b>fried onion can be separated</b> ) <b>GF</b>	22
Seared albacore topped with fried onion and gluten free ponzu	
Carpaccio <b>GF</b>	25
Hamachi, serrano pepper, horseradish, gluten free garlic ponzu	

**GF = Gluten Free**  
**VG = Vegetarian**  
**V = Vegan**

*4% Petaluma living wage increase*



## Nigiri 2pc GF

Maguro	Big eye tuna	10
Hamachi	Yellow tail	10
Umi Masu	Ocean trout	9
Sake	Fresh salmon	9
Shiro Maguro	Albacore	8
Saba	Marinated mackerel	9
Hotate	Scallop Hokkaido	9
Tako	Octopus	8
Ikura	Salmon roe	9
Kani	Real crab	9
Tobiko	Fying fish roe (gluten)	8
Aburi Hotate	Seared fresh scallop	10
Aburi sake	Seared fresh salmon	10
Botan-ebi	Sweet prawn with fried head	14
Tamago	Home made egg	6

## Vegetable Sushi

### Vegetarian 107 roll VG

Tempura vegetables, nasu w/ avocado 18

Vegan rock and roll v, VG, GF 10

Garlicky nasu and avocado

Vegetable tempura roll VG 12

Avocado cucumber roll v, VG, GF 7

Ume shiso Maki v, VG, Plum paste, shiso 7

## Sashimi 3pc/ 5pc GF

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

**Three kinds of Sashimi** (9pcs) GF 35

Chef choice today's fresh sashimi with real wasabi

**Tokujo Sashimi** (15pcs) GF 49

Chef choice today's fresh sashimi with real wasabi

## Special Roll

**Melts in your mouth roll GF** 19

Spicy tuna, avocado, salmon with ponzu sauce

**107 Special roll** 19

Shrimp tempura, crab, garlic eggplant wrapped with thin sliced avocado, fish roe with soy reduction

**Explosion roll GF (onion separate)** 18

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

Dynamite roll 17

Spicy tuna, avocado, cucumber roll topped with albacore, fish roe

San Rafael roll 18

Shrimp tempura, crab, cucumber, avocado, fish roe, unagi sauce, sesame

**Firecracker roll** 18

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

**Rainbow roll GF** 18

Crab, avocado, assorted fish on top

**Spider roll** 17

Soft shell crab, avocado, cucumber

**California roll GF** 12

Salmon avocado roll GF 12

**Spicy tuna roll GF** 11

**Fresh wasabi 3 Extra sushi ginger 2**

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