

## SMALL DISH ~一品料理~

**CHILLED UMAMI EGGPLANT** \$ 5  
~NASU AGEBITASHI~

Deep fried Japanese eggplant porched in umami dashi broth w/Ginger, Chive

**FRIED SHISHITO PEPPER** \$ 7  
Shishito pepper, Bonito flake w/House blend Umami soy sauce

**HOTARU-IKA SUNOMONO (G.F)** \$ 12  
Firefly squid with Sweet miso vinegar cucumber, wakame seaweed, "Arare" rice cracker *Seasonal!!*

**MAITAKE MUSHROOM CHAWAN-MUSHI** \$ 9  
savory steamed egg custard, Maitake mushroom, Shrimp, Scallop, citrus zest w/Thick dashi sauce, Truffle oil

**SCALLOP KUSHIKATSU (SKEWER)** \$ 9  
2pc Deep fried breaded Scallop w/Wasabi Mayo

**BABY SWEET-FISH KARAAGE (G.F)** \$ 14  
~CHI-AYU KARAAGE~  
Deep fried Baby Sweet-fish, Sea salt, Lemon *Seasonal!!*

**MISO BLACK COD (G.F)** \$ 19  
~GINDARA SAIKYO YAKI~  
Miso marinated Black cod *\*May take 15min*

**KAMA-YAKI OF THE DAY (G.F)** \$ 12~15  
~GRILLED FISH COLLAR~

Grilled salted fish collar w/ponzu sauce, Daikon (Quantity is limited, please ask server that what fish is available) *\*May take 25min*

## SOUP ~椀物~

**MISO SOUP (G.F)** \$ 5  
Red miso, Green onion, Tofu, Wakame seaweed

(G.F) GLUTEN FREE (V) VEGETARIAN

## ASSORTED SUSHI & SASHIMI ~寿司-刺身~

**\*ASSORTED SASHIMI (10PC)** \$ 36  
2pc each of Bluefin Tuna, Salmon, Shima-aji, Chu-toro

**\*NIGIRI PREMIUM** \$ 60  
8pc Chef's "Omakase" nigiri

## NIGIRI A LA CARTE ~握り~

2pc Nigiri

**\*HON MAGURO** \$ 11  
Bluefin Tuna

**\*CHU-TORO** \$ 14  
medium fatty tuna

**\*O-TORO** \$ 18  
Bluefin tuna belly

**\*SAKE** \$ 9  
Atlantic Salmon

**\*IKURA** \$ 14  
Salmon Roe

**UNAGI** \$ 9  
barbecue eel

**\*TAMAGO** \$ 7  
Folded egg omelette

## HOSOMAKI ~THIN ROLL~ ~細巻~

**\*NEGI-TORO ROLL** \$ 12  
Fatty Tuna, green onion

**\*TUNA ROLL ~TEKKA MAKI~** \$ 10  
Bluefin Tuna

**UME-Q ROLL (V)** \$ 7  
plum & organic cucumber

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## FUTOMAKI ~THICK ROLL~ ~太巻~

**\*DELUX KAISEN ROLL** \$ 21  
Variety of fish and Ikura-salmon roe, Shiso leaf, chive, ginger, Sesame seeds

**\*PREMIUM TORO-TAKU ROLL** \$ 20  
Bluefin fatty tuna, Daikon radish pickles, avocado, Kaiware sprout, Green onion w/Black truffle oil

**\*SALMON AVO-WASA ROLL** \$ 15  
Salmon, Avocado, Asparagus, Daikon radish, Tempura crunch, Wasabi mayo

**\*FUTOMAKI ~KAEDE ORIGINAL~** \$ 14  
Tamago, Shrimp, barbecue eel, cucumber, shiitake mushroom, Kanpyo squash

**\*SABA BATTERA ~Signature~** \$ 12  
House cured Saba mackerel, Kombu seaweed, Chive, Ginger, Fresh wasabi, Citrus zest

## BEER ~ビール~

**KIRIN ICHIBAN** \$ 5  
12oz (Bottle)

**ORION ~PILSNER~** \$ 6  
11.8oz (Can)

**ECHIGO ~RICE LAGER~** \$ 7  
11.8oz (Can)

## SOFT DRINKS ~清涼飲料~

**COCA COLA 120Z** \$ 4

**PERRIER CARBONATED MINERAL WATER 120Z** \$ 5

## ORGANIC TEA ~お茶~

**GREEN TEA 400ml (pot)** \$ 5  
Sencha (Steamed young leaf)

**HOJI TEA 400ml (pot)** \$ 5  
Roasted Green tea stem

**GENMAI TEA 400ml (pot)** \$ 5  
Roasted Brown rice with Green tea