

STARTER ~小鉢~

MOZUKU SEAWEED SUNOMONO ~Seasonal~

Mozuku seaweed w/sweet Dashi vinegar, Cherry Tomato, Ginger \$ 4

CUCUMBER SUNOMONO (V)(G.F)

Cucumber, wakame Seaweed, Candied Tomato, Yuzu, Shallot pickles, Sesame seeds w/sweet Vinaigrette \$ 6

CHILLED UMAMI EGGPLANT

~NASU AGEBITASHI~
Deep fried Japanese Eggplant poached in savory dashi broth w/Ginger, Chive \$ 5

SMALL DISH ~一品料理~

FRIED SHISHITO PEPPER

Shishito pepper, Bonito flake w/House blend Umami soy sauce \$ 7

AGEDASHI-TOFU

Deep fried Tofu, Grated daikon radish, green onion, bonito flake w/Savory dashi broth \$ 8

MAITAKE MUSHROOM CHAWANMUSHI

Savory Steamed Egg Custard Topped Thick dashi broth, Scallop, Shrimp \$ 9

CLAM BUTTER (G.F) ~Asari Butter~

Steamed Manila clam w/Sake & butter, Tamari soy sauce, Chive \$ 12

MISO BLACK COD (G.F) *May take 15min ~GINDARA SAIKYO-YAKI~

Miso Glazed Black cod \$ 19

SOUP ~椀物~

MISO SOUP (G.F) \$ 5

red miso, Dashi Broth, Tofu, Green onion, Wakame Seaweed

MINI KAMO-NEGI SOBA \$ 8

Simmered Duck breast & Green onion, Buckwheat noodle, Dashi broth

(G.F) GLUTEN FREE (V) VEGETARIAN

ASSORTED SUSHI &

SASHIMI ~盛り合わせ~

NIGIRI PREMIUM \$ 56

8pc chef's "OMAKASE" nigiri

ASSORTED SASHIMI \$ 42

10pc (2x5 kinds) chef choice sashimi

SEASONAL SASHIMI ~旬菜~

OREGON ALBACORE TATAKI (G.F) \$ 17

Seared Oregon Albacore tuna Shiso leaf, kaiware sprout, onion, Chive, w/Ponzu, Grapeseed oil, Salt & Black pepper

NIGIRI A LA CARTE ~握り~

2pc Nigiri

HON MAGURO \$ 10

Bluefin Tuna

BINCHO MAGURO ~FRESH!!~ \$ 8

Oregon albacore tuna

SAKE \$ 8

Salmon

CHU-TORO \$ 14

Bluefin tuna Medium Fat

O-TORO \$ 18

Bluefin Tuna Belly

IKURA \$ 14

Salmon roe

UNAGI \$ 8

barbecue eel

TAMAGO \$ 6

Folded egg omerette

INARI (V) \$ 6

Bean curd

CLASSIC ROLLS ~細巻~

NEGI-TORO ROLL \$ 10

Fatty Tuna, green onion

UME-Q ROLL (V) \$ 6

plum & organic cucumber

TUNA ROLL ~TEKKA MAKI~ \$ 9

Bluefin Tuna

ROLLS ~巻物~

DELUX KAISEN ROLL \$ 21

Variety of fish and Ikura-salmon roe-Shiso leaf, chive, ginger, Sesame seeds

PREMIUM TORO-TAKU ROLL \$ 20

Bluefin tuna toro, Daikon Pickles, Green onion, Kaiware sprout, Avocado w/Black truffle oil

SALMON AVO WASA ROLL \$ 12

Salmon, Avocado, Wasabi Pickles

FUTOMAKI ~KAEDE ORIGINAL~ \$ 14

Tamago, Shrimp, barbecue eel, cucumber, shiitake mushroom, Kanpyo squash

BEER ~ビール~

KIRIN ICHIBAN \$ 5

300ml (Bottle)

ORION ~PILSNER~ \$ 6

12oz (Can)

ECHIGO ~RICE LAGER~ \$ 7

12oz (Can)

SOFT DRINKS ~清涼飲料~

COCA COLA 12OZ \$ 4

PERRIER CARBONATED MINERAL

WATER 12OZ \$ 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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS