

## OMAKASE

Chef's selection 5 course menu, 75  
served family style p/p  
\*Changes daily, whole table must participate

## RAW

**Halibut**  
Grated daikon, Aleppo pepper 13

**Hiramasa**  
Ponzu, negi 14  
\* Freshly grated Japanese wasabi 4.5

## VEGETABLES

**Tsukemono**  
Japanese pickle platter 14

**Smoked Hennpenn Egg**  
Roasted broccoli, pickled shallots, shiso, 13.5  
crispy noodles, walnut dressing

**Little Gem Lettuces**  
Avocado, radish, garlic-miso vinaigrette 13

**Miso Braised Beet Salad**  
Oro blanco grapefruit, watercress, 13  
tare vinaigrette

**Grilled River Dog Farms Leek**  
Ginger-cod mayo, tenkasu, katsuobushi 6

**Roasted Japanese Sweet Potato**  
Miso butter, nori, tobanjan 8

## STEAMED & FRIED

**Gyoza**  
Mushroom, ginger, garlic 14

**Tempura Asparagus**  
Aleppo pepper mayo 8

**Ling Cod Karaage**  
Daikon, cabbage, nori 16

## FISH & MEAT

**Five Dot Ranch Skirt Steak**  
Spicy miso butter 23

**Manila Clam Donabe**  
Miso marinated onion, king trumpet 25  
mushrooms

## NOODLES & RICE

**Vegetable Fried Rice**  
Daikon kimchi, mixed mushrooms, ginger, 17  
spinach, negi, egg

**Shoyu Ramen**  
King trumpet & enoki mushrooms, bean 16  
sprouts, radish, negi

**Spicy Yuzu Shio Ramen**  
Poached chicken, arugula, kombu, 18  
onsen egg

**Yaki Soba**  
Chicken sausage, asparagus, sesame, 18  
bean sprouts, kombu

**Umi-Masudon**  
Arctic Char, avocado, egg yolk, fennel kimchi, 18  
crispy noodles, young scallions

## ROBATAYAKI/YAKITORI

**Momo-Shoniku**  
Thigh, negi 8.5

**Seniku Kawa**  
Chicken oyster with skin 9.5

**Sasami**  
Inner breast 7

**Sunagimo**  
Gizzard 6

**Tebasaki**  
Wing 7

**Kawa**  
Skin 8

**Bonjiri**  
Tail 8

**Furisode**  
Shoulder 8

**U-isshubon**  
Wish bone 8.5

**Tsukune**  
Chicken meatball / \* add egg yolk 7.5/3

**Hatsu-Moto**  
Base of heart 8.5

**Hatsu**  
Heart 8.5

**Asparagus** 5

**Potato** 3.5

**Maitake Mushroom** 5

**Yaki Onigiri** \* Please allow 15 minutes 4  
Grilled rice

**Buta Bara**  
Pork belly 12

**Buta Kalbi**  
Pork ribs 16

**Torauto no Hara**  
Trout belly 11

**Sake No Eri**  
Salmon collar 20

## PANCAKE

**Osaka-Style Okonomiyaki**  
\* Please allow 20 minutes 18  
Rock shrimp, cabbage, negi,  
katsuobushi, kimchi, tonkatsu sauce,  
Japanese mayo  
\* add fried egg 3

## SPECIALTY

**45 Day Dry-Aged**  
**Five Dot Ranch 35 oz. Ribeye**  
Charred scallions, tare 105

**Karubidon**  
Beef short rib, rice, fennel kimchi, negi 25

**White Rice** 4.5

**Koko's Rice** 6

**Kimchi** 4.5

**Onsen Egg** 3.5

Date: 4/15/17

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Due to CA drought conditions, water will be served upon request.  
A 20% service charge will be added to parties of 6 or more.

## SWEET

### Soft Cream

Vanilla Bean, Malt, Creamy Mango, Fruity Cereal Milk 7

\*Optional house made waffle cone or waffle bowl 1

\*Easter cone (Chocolate cone dipped in chocolate and sprinkles) 1.5

### Toppings

Cookie crumble, Marshmallows, Toasted almonds, Candied ginger Sesame honeycomb candy, Caramelized white chocolate bark, Candied walnuts, Rainbow sprinkles, Chocolate covered waffle pieces, Fruity cereal crunch .50 each

Maldon Salt .25

### Sauces

Hot fudge, Whiskey butterscotch, Miso caramel, Black sesame, Walnut caramel, Chocolate shell .50 each

### Soft Cream Pairings

Japanese Whisky – Current Favorites (more available on beverage list) 1oz/2oz

Nikka Coffey Grain 8/15

Candied hazelnut, vanilla, sweet grain

Nikka Miyagikyo 12yr 16/30

Sherry, lemon camphor, baked apple, pineapple

Mars Iwai Komagatake Single Malt 22/42

Marzipan, tobacco, apricot

Sparkling

Hou Hou Shu Sparkling Sake 8

### Dessert Wine

Domaine Piquemal, Rivesaltes Ambre (solera, 1990 base) 11

Shäfer-Frolich, Riesling Aütlese, Bockenau Felseneck, Rheingau 2006 17

Niepoort, 10yr Tawny, Douro 14

### Soft Drinks

Coca Cola Classic (MX) 8oz 4

Sprite (MX) 4

Boylan's Cane Sugar Ginger Ale 5

Hata Ramune Strawberry Soda 3.5

UCC Creamy Soda: Mango or Melon 6

Duche de Longueville Apple Cider (8 oz.) 5

Fever Tree Ginger Beer 4.5

### Tea (15 oz pot)

We are thrilled to feature teas from our local partner—**Teance**. They source seasonal, single origin teas of the finest quality from around the world.

Sencha, Green (Uji, JP) 8

Genmaicha, Green + Popped Rice (Uji, JP) 7

Darjeeling 1st Flush, Black (Darjeeling, IN) 8

Herbal Infusion: Buckwheat Qiao Mai (Yunnan, CN) 5

Cold Brew Iced Tea: Golden Robe 4

Oolong (Fujian, CN)

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