

## OMAKASE

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

## RAW

**Hiramasa**  
Shishito peppers relish 14  
**King Salmon**  
Pickled cucumber 15

## VEGETABLES

**Tsukemono**  
Japanese pickle platter 14  
**Cucumber Salad**  
Fava beans, cherries, smoked vinegar 14  
**Grilled Sweet Corn**  
Japanese mayo, yuzu, ichimi 7  
**Little Gem Lettuces**  
Radish, avocado, garlic-miso vinaigrette 13  
**Kashiwase Farms Peach Salad**  
English peas, fermented green-strawberry, shiso 14  
**Binchotan Grilled Asparagus**  
Poached egg, wok fried mushrooms, sour corn, black garlic mustard, tenkasu 14

## STEAMED & FRIED

**Corn Fritter**  
Japanese mayo, shiso, nori 6  
**Spicy Pork Gyoza**  
Ginger, garlic, tobanjan 14  
**Shishito Pepper Tempura**  
Blood orange kosho mayo 13

## FISH & MEAT

**Monterey Bay King Salmon**  
Miso-marinated onions, sugar snap peas, Tokyo turnips 33  
**Five Dot Ranch Beef**  
**Skirt Steak**  
Kimchi-miso butter 22  
**Porterhouse**  
Tare 105

## NOODLES & RICE

**Soft Shell Crab Fried Rice**  
Kimchi, corn, asparagus, ginger, egg 22  
**Stir-Fry**  
Curried pork loin, pickled cherries, shishito peppers, steamed rice 22  
**Mushroom Shoyu Ramen**  
Chashu pork, braised kombu, radish onsen egg, green garlic, lemon motadare 18  
**Miso Ramen**  
Poached chicken, kale, corn, burdock 18  
**Katsudon**  
Chicken, kimchi, fava beans, kombu, Tokyo turnips, egg yolk 18

## ROBATAYAKI/YAKITORI

**Momo-Shoniku**  
Thigh, negi 8.5  
**Sasami**  
Inner breast 7  
**Suji**  
Knee cartilage 9  
**Yagen Nankotsu**  
keel bone cartilage 9  
**Harumi**  
Belly 8  
**Furisode**  
Shoulder 8  
**Seniku**  
Oyster 8  
**Sunagimo**  
Gizzard 6  
**U-isshubon**  
Wish bone 8.5  
**Tebasaki**  
Wing 7  
**Kawa**  
Skin 8  
**Tsukune**  
Chicken meatball / \*add egg yolk 7.5/3  
**Hatsu-Moto**  
Base of heart 8.5  
**Hatsu**  
Heart 8.5  
**Shishito Peppers** 6.5  
**Mushroom** 5  
**Potato** 3.5  
**Yaki Onigiri** \*Please allow 15 minutes  
Grilled rice 4  
**Buta Bara**  
Pork belly 12  
**Sake No Eri**  
Salmon collar 20

## PANCAKE

**Cabbage Okonomiyaki**  
\*Please allow 20 minutes  
Lap Cheong sausage, cabbage, Tokyo negi, katsuobushi, kimchi, tonkatsu sauce, Japanese mayo  
\*add fried egg 3

## SIDES

**White Rice** 4.5  
**Koko's Rice**  
Butter, soy 6  
**Kimchi** 4.5  
**Onsen Egg** 3.5

Date: 5/19/17

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

Chocolate, Graham Cracker,  
Matcha, Honey-Cashew

*Optional house made waffle cone or waffle bowl	1
<b>Small</b>	4.5
<b>Large</b>	8

### Toppings

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

**Maldon Salt** .25

### Sauces

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

### Soft Cream Pairings

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

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 11

(solera, 1990 base)

Niepoort, 10yr Tawny, Douro 14

### Soft Drinks

Coca Cola Classic (MX) 8oz 4

Diet Coke 4

Sprite (MX) 4

Boylan's Cane Sugar Ginger Ale 5

Hata Ramune Strawberry Soda 3.5

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 5

(Yunnan, CN)

Cold Brew Iced Tea: Golden Robe 4

Oolong (Fujian, CN)