

OMAKASE

Chef's selection 5 course menu, 85
served family style per
*Changes daily, whole table must participate person

RAW

Kanpachi 15
King Salmon 15
Bigeye Tuna 16
Bigeye Tuna Belly 20
Freshly grated Japanese wasabi 4.5

Sashimi Platter

Kanpachi, Bigeye Tuna, King Salmon, 45
Japanese wasabi
*add Bigeye Tuna belly 17

VEGETABLES

Tsukemono
Japanese pickle platter 10
Grilled Sweet Corn
Miso butter, katsuobushi, nori goma 7
Tare Glazed Potatoes
Blood orange kosho, Tokyo negi 7
Kicking Bull Farms' Turnips
Soy, maple braised greens, bacon 8.5
K & J Orchards Stone-Fruit Salad
Charred celery, beets, nori, 13.5
negi vinaigrette, sesame
Little Gem Lettuces
Radishes, honey crisp apples, 14
garlic-miso vinaigrette

STEAMED & FRIED

Fried Rice Croquette
Kimchi, fried egg 9
Corn Fritter
Japanese mayo, shiso, nori 6
Snake River Farms' Beef Gyoza
Ginger, shiso, yuzu kosho 12
Chawanmushi
Steamed savory egg custard, 14
roasted king trumpet mushrooms

FISH & MEAT

Miso-Curry Charred King Salmon
Rice, miso soup 26
Snake River Farms' Chuck-eye Roll
Sesame, tobanjan, rice, ginger 23
Snake River Farms' Beef Rib
Tare, Tokyo negi 25
Grilled Monterey Bay Octopus
Tempura pickled turnips, miso-marinated onion 26

NOODLES & RICE

Pork Sausage Fried Rice
Summer peppers, corn, kimchi, ginger, egg 16
Shoyu Ramen
Poached chicken, onsen egg, cabbage, 17
king trumpet mushrooms, Tokyo negi
Gyudon
Snake River Farms' beef, kimchi, egg, 20
Tokyo negi

ROBATAYAKI/YAKITORI

Momo-Shoniku
Thigh, negi 8.5
Sasami
Inner breast 7
Uchi Shoniku
Boneless drumette 8
Tebasaki
Wing 7
Furisode
Shoulder 8
Sunagimo
Gizzard 6
Suji
Knee cartilage 9
Yagen Nankotsu
Keel bone cartilage 9
Harumi
Belly 8
U~isshubōn
Wishbone 8.5
Bonjiri
Chicken tail 6
Hatsu
Heart 9
Hatsu Moto
Base of heart 8.5
Kawa
Skin 8
Seniku
Chicken oyster 8
Tsukune
Chicken meatball / * add egg yolk 7.5/3
Potato 3.5
Shishito Peppers 6.5
Mushroom 5
Yaki Onigiri * Please allow 15 minutes 4
Grilled rice
Buta Bara
Pork belly 12
Kanpachi no Hara
Kanpachi belly 15
Kama * Please allow 15 minutes 16
Half Kanpachi collar
Whole Kanpachi collar 28

PANCAKE * Please allow 20 minutes

Cabbage Okonomiyaki
Smoked trout, katsuobushi, kimchi, nori, 18
Tokyo negi, 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

Date: 8/11/17

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, Fig, Chocolate, Graham Cracker

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

Toppings

Cookie crumble, Rainbow sprinkles,
Sesame honeycomb candy,
Glitter sprinkles, Marshmallows, .50 each
Toasted coconut, Toasted almonds,
Chocolate covered waffle pieces,
Wafer crispies

Maldon Salt .25

Sauces

Hot fudge, Whiskey butterscotch, .50 each
Miso 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

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)

Royal Tokaji, Red Label, 5 Puttonyos, 19
Tokaji Aszú 2009

Soft Drinks

Coca Cola Classic (MX) 8oz 4

Diet Coke 4

Sprite (MX) 4

Boylan's Cane Sugar Ginger Ale 5

UCC Creamy Mango Soda 6

Duche de Longueville Apple Cider (8 oz.) 5

Strawberry Soda 4

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

Chamomile (EG) 5

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

Oolong (Fujian, CN) 4

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