

OMAKASE

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

SASHIMI

Red Snapper 14
Channel Island Yellowtail 14
Local Halibut 14
Freshly grated Japanese wasabi 4.5
Sashimi Platter 42
All three with Japanese wasabi

VEGETABLES

Tsukemono 10
Japanese pickle platter
Crispy Potatoes 7
Tobanjan-yuzu mayo, nori
Bacon Wrapped Endive 8
Braised radishes, ichimi gravy, yuzu panko
Roasted Japanese Sweet Potato 8
Miso butter, tobanjan
Charred Carrot Salad 12
Mizuna, kohlrabi, puffed rice,
sesame vinaigrette
Tenbrink Farms' Persimmon Salad 12.5
Pink Lady apples, fried pistachio, shiso,
creamy ginger vinaigrette
Little Gem Lettuces 13
Radish, tenkasu, garlic-miso vinaigrette,
pickled ginger

STEAMED & FRIED

Chicken Karaage 10
Peach kimchi, buttermilk-shiso sauce
Squash Tempura 9
Soba dashi
Pork Gyoza 12
Shiso, ginger
Chawanmushi 12
Steamed savory egg custard, crab dashi,
gulf shrimp
Chicken Katsu 16
Panko-fried chicken thigh, green cabbage,
ginger, lemon, tonkatsu sauce

PANCAKE

Soba Pancakes 12
Chicken skin, cabbage, Japanese mayo
Bacon Okonomiyaki 13
*Please allow 20 minutes
Cabbage, katsuobushi, kimchi, nori, Tokyo negi,
tonkatsu sauce, Japanese mayo
*add fried egg 3

FISH & MEAT

Nabemono 26
Thornyhead red cod, caramelized onion, black
garlic, burdock, smoked potatoes
Double R Ranch 16 oz. New York Strip 45
Miso poached radish, kohlrabi

ROBATAYAKI/YAKITORI

Momo Shoniku 8.5
Thigh, negi
Sasami 7
Inner breast, ume
Bonjiri 6
Chicken tail
Hatsu 9
Heart
Hatsu Moto 8.5
Base of heart
Kawa 8
Chicken skin
Seniku 8
Chicken oyster
Sunagimo 6
Gizzard
Suji 9
Knee cartilage
Harumi 8
Belly
Furisode 8
Shoulder
Tebasaki 7
Wings
Tsukune 7.5/3
Chicken meatball / *add egg yolk
Maitake Mushrooms 5
Potatoes 3.5
Spicy Cipollini Onions 4
Tare, ichimi
Yaki Onigiri *Please allow 15 minutes 4
Grilled rice
Kama 14
Half Salmon collar

NOODLES & RICE

Vegetable Fried Rice 17
Broccoli, Tokyo negi, kimchi, endive,
ginger, egg
Mushroom Shoyu Ramen 17
Snake River Farms' pork belly,
roasted squash, Tokyo negi,
wood ear & maitake mushrooms
Charred Miso Ramen 18
Poached chicken, scallion, habanada pepper,
bean sprouts, onsen egg
Sake-don 18
King salmon tartare, kimchi, radish,
scallions, salted cucumber,
egg yolk, nori goma

SIDES

Kimchi 4.5
Onsen Egg 3
White Rice 4.5
Koko's Rice 6
Butter, soy

Date: 11/13/17

SWEET

Yuzu Custard

Brown butter crumble, 10
matcha whipped cream

Mochi Blondie Cake

Topped with your choice of soft cream. 10
Additional toppings are .50 each

Soft Cream

Hazelnut, Pineapple, Chocolate,
Peanut Butter

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

Toppings

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

Maldon Salt .25

Sauces

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

PX Sherry poured over soft cream 5
(1 oz)

Soft Cream Pairings

Dessert Wine

Taylor Fladgate, 10yr Tawny, Oporto 12

Brown butter, fig, toast, cardamom
Rare Wine Co, *Boston*, Bual, Madeira 14

Caramelized raw sugar, preserved orange,
maple, cinnamon stick

Alvear, *Solera 1927*, Pedro Ximenez, 13
Montila-Moriles MV

Molasses, coffee, dried fig
Josef Rosch, *Trittenheimer Apotheke*, 16

Riesling Spätlese, Mosel 2007

Wildflower honey, nectarine, meyer lemon
Japanese Whisky – Current 1oz/2oz

Favorites (more available on beverage list)
Nikka Coffey Malt 10/19

Toffee, chocolate, butterscotch
Mars Iwai Komagatake Single Malt 22/42

Marzipan, tobacco, apricot

Soft Drinks

Coca Cola Classic [MX] 8oz

Diet Coke 4

Sprite [MX] 4

Boylan's Cane Sugar Ginger Ale 4

UCC Creamy Mango Soda 5

Duche de Longueville Apple Cider [8 oz.] 6

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

Darjeeling 1st Flush, Black (Darjeeling, IN) 7

Chamomile (EG) 8

Cold Brew Iced Tea: Golden Robe 8

Oolong (Fujian, CN)

耳なし芳一
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