

## OMAKASE

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

## SASHIMI

King Salmon 14  
Gulf Snapper 14  
Freshly grated Half Moon Bay wasabi 3

## VEGETABLES

Tsukemono 10  
Japanese pickle platter  
Crispy Potatoes 7  
Tobanjan-yuzu mayo, nori  
Roasted Japanese Sweet Potato 8  
Miso butter, tobanjan  
Roasted Hylah Farm Sunchoke Salad 12.5  
K&J Orchards' Satsuma mandarins,  
miso-honey cashews, Tokyo negi  
Little Gem Lettuces 13  
Radish, tenkasu, pickled ginger,  
garlic-miso vinaigrette  
Grilled Yuba Salad 13  
Rutabaga, maitake mushrooms,  
charred ginger vinaigrette

## STEAMED & FRIED

Sweet Potato Tempura 9  
Soba dashi, oroshi  
Vegetable Gyoza 12  
Mushroom, ginger, onion, shiso  
Chawanmushi 10  
Steamed savory egg custard,  
porcini mushrooms

## PANCAKE

Soba Pancakes 12  
Spicy-crispy chicken skin, shaved 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

Snake River Farms' Beef Rib 25  
Tare, sesame  
Grilled Ora King Salmon 29  
Fried onions, wild arugula, steamed rice,  
brown butter-ponzu  
Koji Cured 16 oz. New York Strip 45  
Young onions, chanterelle mushrooms

Date: 12/6/17

## ROBATAYAKI/YAKITORI

Momo Shoniku 8.5  
Thigh, Tokyo negi  
Sasami 7  
Inner breast, ume  
Bonjiri 6  
Chicken tail  
Hatsu Moto 8.5  
Base of heart  
Kawa 8  
Chicken skin  
Seniku 8  
Chicken oyster  
Sunagimo 6  
Gizzard  
Harumi 8  
Chicken belly  
Tebasaki 7  
Chicken wing  
Suji 8  
Knee cartilage  
Furisode 8  
Shoulder  
Tsukune 7.5/3  
Chicken meatball / \*add egg yolk  
Maitake Mushrooms 5  
Potatoes 3.5  
Radishes 3.5  
Miso butter, Buddha's hand-koshu  
Yaki Onigiri \*Please allow 15 minutes 4  
Grilled rice  
Buta Bara 12  
Pork belly  
Kama 14  
Half Salmon collar

## NOODLES & RICE

Smoked Trout Fried Rice 18  
King trumpet mushrooms, Tokyo negi,  
kimchi, ginger, cabbage, egg  
Mushroom Shoyu Ramen 18  
Roasted pork loin, shiitake mushrooms,  
grilled little gems, onsen egg  
Oyakodon 18  
Braised chicken & soft scrambled egg,  
onion, nori

## SIDES

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

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

### Mochi Blondie Cake

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

### Soft Cream

Persimmon-Cinnamon, Pomegranate,  
Graham Cracker, Meyer Lemon Sorbet  
[\*DF]

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

### Toppings

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

Maldon Salt .25

### Sauces

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

### Soft Cream Pairings

#### Dessert Wine

Rare Wine Co, *New York*, Malmsey, 14  
Madeira

Panatone, medjool date, espresso

Royal Tokaji, Red Label, 5 Puttonyos, 19  
Tokaji Aszú 2013

Wildflower honey, bruised peach, meyer lemon

Taylor Fladgate, 10yr Tawny, Oporto 12  
Brown butter, fig, toast, cardamom

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

### Sparkling

Hou Hou Shu Sparkling Sake 8

### Soft Drinks

Coca Cola Classic 4

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

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

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

Chamomile (EG) 8

Cold Brew Ceylon Iced Tea 4

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