

VALENTINE'S DAY MENU

APPETIZERS

Edamame Boiled soybeans in pods	4.25	Seaweed Salad Chilled marinated seaweed	6.25	Tempura Vegetable or shrimp+veg	7.45
Gyoza Steamed pork potstickers	6.25	Shumai Steamed shrimp potstickers	6.25	Soft Shell Crab Fried served with ponzu sauce	10.45
Teriyaki Chicken, beef, or salmon	7.45	Agedashi Tofu Fried tofu in seaweed and bonito broth	8.95	Yaki Nasu Grilled eggplant with sweet miso sauce	8.95
		Tuna Dandy* Spicy tuna with avocado and tempura flakes	10.95		

ENTREES

TEISHOKU SERVED WITH SEASONAL VEGETABLES DISH, CHAWANMUSHI OR SEAWEED SALAD, WHITE OR BROWN RICE, MISO SOUP AND SALAD

Teriyaki Teishoku		Tempura Teishoku		Yakisoba		Udon/Soba	
Fried tofu or grilled meat with sweet soy sauce glaze		Battered and deep-fried with dipping sauce		Pan-fried egg noodles with vegetables. Served with miso soup and salad.		Flour/buckwheat noodle soup. Served with salad.	
Tofu	13.45	Vegetable	15.45	Vegetable	12.45	Regular Okame	11.45
Chicken	15.45	Shrimp+Veg	16.45	Chicken	14.45	Chicken	13.45
Beef	17.45	Seafood+Veg	18.45	Beef	15.45	Tempura	15.45
Salmon	18.45	Shrimp, scallop, calamari		Seafood	17.45	Sansai	13.45
				Shrimp, scallop, calamari		Mountain root vegetable	

Child Dinner

8.95

Chicken teriyaki, shrimp tempura and rice with fruit in a boat.
Substitute chicken for salmon, beef or chicken katsu +\$1

Bento Box Set		Jubako Tier Set	
Served with miso soup, salad and ice cream Two items 20.45 Three items 24.95		Variety of small dishes in lacquered tier boxes. Served with rice, choice of miso soup or salad, and dessert 30.00	
<i>Chicken Teriyaki</i>	<i>Agedashi Tofu</i>	<i>Tier 1: Cucumber Salad, Kabocha in soy marinade, pan-fried shrimp and crab potstickers, fruit</i>	
<i>Beef Teriyaki</i>	<i>Chilled Tofu</i>	<i>Tier 2: Salmon Nanbanzuke, Chicken Karaage, Choice of Mix Sashimi*, Mix Nigiri*, California Roll or Avocado-Cucumber Roll</i>	
<i>Salmon Teriyaki</i>	<i>Nigiri Sushi*</i>	<i>Dessert: Ice Cream, Green Tea Mousse or Plum Wine Jelly</i>	
<i>Shrimp+Veg Tempura</i>	<i>Mix Sashimi*</i>		
<i>Vegetable Tempura</i>	<i>Tuna Roll*</i>		
<i>Chicken Katsu</i>	<i>Salmon Roll*</i>		
<i>Pork Katsu</i>	<i>California Roll</i>		
	<i>Avocado-Cucumber Roll</i>		

DESSERTS

Cheesecake	4.50	Strawberry Mousse	4.50
Mochi Ice Cream	2.25	Mochi	2.25
Ice Cream	3.95		
vanilla, ginger, or green tea			

DRINKS

Soda 2.25	Hot/Iced Tea 2.50	Juice 2.75
Coca-Cola, Diet Coke, Sprite, Ginger Ale, Root Beer	Japanese Genmai Green, Black, Homemade Ginger, Hibiscus	Orange, Apple, Cranberry, Pineapple, Lemonade
Domestic Beer 4.25	Japanese Beer (s) 4.75 (l)	Bottled Sparkling Water
Samuel Adams, Coors Light, O'Douls	8.50	2.25
	Asahi	Milk 2.75
Sake	Sake Cocktail	Wine
House (hot) small 4.95	Ice blended	White Wine glass 7.50
large 8.95	Shirayuki (pina colada) 9.50	(Chardonnay, bottle 24.50
Chilled glass 7.50 bottle 14.50	Kyoto (plum wine) 8.50	Pinot Grigio, Riesling)
Nigori (unfiltered) glass 9.50	Emerald (green apple) 7.70	Red Wine glass 7.50
bottle 16.00		(Merlot, Pinot Noir) bottle 24.50
Japan Imported Kira (hot)		
small 7.45		
large 14.50		
Onigoroshi (cold) bottle 18.50		

*Consuming raw or undercooked foods may increase risks of foodborne illnesses
Please let your server know if a person in your party has a food allergy

