

VALENTINE'S DAY MENU

APPETIZER

Edamame Boiled soybeans in pods	4.75	Seaweed Salad Chilled marinated seaweed	6.75	Tempura Vegetable or shrimp+veg	7.95
Gyoza Steamed pork potstickers	6.75	Shumai Steamed shrimp potstickers	6.75	Soft Shell Crab Fried served with ponzu sauce	13.00
Tuna Dandy* Spicy tuna with avocado and tempura flakes	11.45	Agedashi Tofu Fried tofu in seaweed and bonito broth	9.45	Yaki Nasu Grilled eggplant with sweet miso sauce	9.45

ENTREE

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	17.70	Vegetable	16.20	Vegetable	14.20	Regular Okame	12.20
Chicken	18.70	Shrimp+Veg	19.20	Chicken	16.20	Chicken	14.20
Beef	20.70	Seafood+Veg	22.20	Beef	17.20	Tempura	14.70
Salmon	21.70	Shrimp, scallop, calamari		Seafood	19.20	Sansai	17.00
				Shrimp, scallop, calamari		Mountain root vegetable	

Child Dinner

9.70

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

Bento Box Set

Served with miso soup, salad and ice cream
Two items 22.95 Three items 27.95

<i>Chicken Teriyaki</i>	<i>Agedashi Tofu</i>
<i>Beef Teriyaki</i>	<i>Chilled Tofu</i>
<i>Salmon Teriyaki</i>	<i>Nigiri Sushi*</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>

DESSERT

Matcha Green Tea Mousse	10.00	Mochi	2.25
Mochi Ice Cream	2.25	Ice Cream	3.95
		vanilla, ginger, or green tea	

DRINK

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

*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