

冷たい料理
COLD

TUNA KINPIRA.....\$15
akami tuna sashimi, soy braised gobo, umami soy

A5 MIYAZAKI WAGYU.....\$21
sea urchin, shiso ohba

GOMA NO KYURI.....\$9
nagaroshi cucumber, sesame dressing, rayu, katsuobushi

NAMERO.....\$16
baby kampachi, house-made country miso, soy

MOMOTARO TARTARE.....\$13
japanese sweet tomato, maui onion, shiso

MISHIMA TATAKI.....\$18
mishima ranch beef shortrib, mizuna, tamago, garlic shoyu

RAIBU KANI NO SALADA.....\$18
live dungeness crab, charred shishito, sweet onion, mustard

BONITO TATAKI.....\$18
charcoal-seared bonito, cucumber wakame sunomono, ponzu

A5 MIYAZAKI BEEF TARTARE.....\$25
world's highest-rated fat marbling, truffle, egg

暖かい料理
HOT

MISO SOUP.....\$9
silken tofu, nameko mushrooms, wakame, puffed tofu

CHAWAN MUSHI.....\$16
kani king crab, black truffle ankake

AGE DASHI TOFU.....\$14
fried organic tofu, mizuna, sweet soy dashi

KAKIAGE.....\$16
prawn and vegetable tempura, tsuyu sauce, wasabi

UNAGI DON.....\$15
barbecued eel rice, shiitake, kanpyo, sansho pepper

ANKO KARAAGE.....\$22
fried monkfish, chili moromi miso, shishito

CEDAR ROASTED KURODAI.....\$28
whole sea bream, shiso dressing



スナック
SNACKS

POTATO SALAD & HAKUREI TURNIP.....\$6
wakame, fried potato

ORGANIC EDAMAME.....\$5
okinawa sea salt

GOMA AE.....\$6
organic broccoli, sweet sesame soy dressing

OGO.....\$6
hawaiian seaweed salad, nopales, konbu

火鉢
HIBACHI

ALASKAN KING CRAB.....\$26
red chili kosho butter

A5 MIYAZAKI BEEF STRIPLOIN 5 OZ.....\$100
world's highest rated marbling, grilled japanese shiitake

IOWA IMPERIAL BEEF WAGYU STRIPLOIN 10 OZ.....\$69
grilled daikon, moromi miso

KURO BUTA CHOP.....\$33
grilled and smoked heritage pork

馳走とは、旬の品をさりげなく出し、
主人自ら調理して、もてなす事である。
伊達政宗

炭焼き
FROM THE COALS

NEGIMA.....\$10
organic chicken thigh, tokyo scallion

HATSU.....\$7
jidori chicken hearts, house yuzu kosho

TSUKUNE.....\$10
ground chicken meatball, quail eggs

SHORTRIB MITOBORU.....\$12
ground beef shortrib, mustard mayonnaise, pickled cucumber

JAPANESE SHIITAKE.....\$10
tokyo negi, shiso ohba marinade

YAKI EBI.....\$10
new caledonian prawns, momo aka kosho

WASHUGYU.....\$14
imperial wagyu skirt steak, shishito, foie gras

SCALLOPS & BACON.....\$14
nantucket bay scallops, smoked bacon, nashi pear

GYUTAN.....\$12
imperial wagyu beef tongue, karashi, smoked peppercorn

目に青葉 山ほととぎす 初がつお

山口素堂

米と麺
RICE & NOODLES

MAITAKE MUSHROOM DONABE.....\$24
claypot rice with foraged maitake, tomago, takana

WAGYU DONBURI.....\$14
soy-simmered imperial wagyu beef, sweet onion, tamaki rice

CHILI MENTAICO SPAGHETTI.....\$14
tokyo specialty, jidori egg, chili spiked roe

CURRY UDON.....\$18
ground heritage pork curry, futo udon noodles, shishito peppers

SIDE OF TAMAKI GOLD WHITE RICE.....\$5

器は料理の着物

北大路魯山人

握り寿司
NIGIRIZUSHI CHEF'S SELECTED SUSHI

TARABAGANI.....\$8
alaskan king crab, plum moriyaki

AJI YAKUSUGI.....\$12
smoked aji, 1000 year old cypress (2pcs)

ABURI BENI TORO.....\$6
salmon belly, karashi miso, battera

ABURI OTORO.....\$10
daikon, kaiware, sudachi ponzu

HOKKAIDO HOTATE.....\$9
uni, ikura

IKA TO SAKE.....\$8
ikura, smoked salmon

MIYAZAKI BEEF TO HOTATE.....\$12
garlic sauce, fried shiso

AKAMI TO NEGI TORO.....\$7
toro tartare, kizami wasabi

BOTAN EBI.....\$6
mentaiko yakumi

KATSUO.....\$6
garlic ponzu

CHEF'S SEASONAL SUSHI OR SASHIMI SELECTION.....\$50

握り寿司
NIGIRI/SASHIMI

KAMPACHI.....\$5
wild almaco jack

HAMACHI.....\$5
wild japanese amberjack

SHIMA AJI.....\$5
striped jack

MADAI.....\$5
red seabream

SAKE.....\$4
faroe islands salmon

BAJA UNI.....\$8
purple sea urchin

HOKKAIDO UNI.....\$10
sea urchin

KATSUO.....\$5
skipjack tuna

AKAMI.....\$6
bluefin tuna loin

CHUTORO.....\$8
medium fat bluefin belly

OTORO.....\$10
fatty bluefin belly

UNAGI.....\$5
barbecued freshwater eel

ANAGO.....\$6
saltwater eel, wasabi

YARI IKA.....\$5
dayboat chatham bay squid

FRESHLY GRATED WASABI ROOT.....\$6

伊達政

旬の品をさりげなく出し、
主人自ら調理して、もてなす事がある。

MOMOTARO

巻き寿司
MAKIMONO SUSHI ROLLS

HIKARIMONO.....\$10
aji, ginger, sesame soy, wa yakumi

CHILI HAMA.....\$15
hamachi, chili mentaiko, rayu, fried gobo

TUNA JAGA.....\$14
big eye tuna, chili sesame, pickled onion

UNA-KYU.....\$13
barbequed eel, cucumber, avocado yuzu kosho

1 IN 20.....\$9
fried shishito peppers, shiitake, baby leek

MOMOMAKI.....\$17
big eye tuna, spicy octopus, lotus root

KANPYO.....\$8
traditional sweet braised gourd

OSHIZUSHI.....\$16
pressed sushi, unagi, salmon, snow crab, battera konbu

TEKKA MAKI.....\$10
bluefin tuna roll

NEGI TORO.....\$15
fatty tuna belly, tokyo scallions

NEGI HAMACHI.....\$12
chopped yellowtail hamachi, tokyo scallion

GO TAKARA.....\$24
akami tuna, hamachi, hokkaido scallop, salmon, madai snapper, spicy tuna

強火の遠火で炎を立てず

目に青葉

山ほととぎす

初がつお

山口素堂

ドンブリはボウル
DONBURI BOWLS

BARA CHIRASHI.....\$21
assorted sashimi, ikura, wasabi, sushi rice

TUNA ZUKE.....\$18
soy-marinated bigeye tuna, shiso-sesame rice

TSUKIJI DON BURI.....\$25
tuna loin, uni, ikura, shiso rice, pickles

小さなプレート
SMALL PLATES

TUNA ZANMAI.....\$21
otoro, chutoro, akami, umami shoyu

OYSTERS ON THE HALF SHELL.....\$7
daily selection, chili radish, ponzu (2pcs)

TORO TARTARE.....\$25
wasabi shio koji, sesame

器は料理の着物

北大路魯山人

強火の遠火で