

Lunch Special

Hours 11:00 am to 3:30 pm. With Ontama egg +\$3

Nanban Don

\$15

Fried chicken thighs, Amazu (sweet & sour) sauce, Tartar sauce, Rice, Mixed salad,

Gyu Don

\$15

Angus ribeye, Chopped fresh wasabi, Rice,

Saikoro Steak Don

\$15

Angus ribeye, onion sauce, Rice, Mixed salad, Sesame seeds,

Karaage Don

\$15

Fried chicken thighs, Rice, Mixed Salad, Lemon,

Tuna Zuke Don

\$15

Tuna (rare), Ontama egg, Rice, Chopped seaweed, Sesame seeds,

Oyako Don

\$15

Chicken thighs, Onion, Eggs, Fish broth, Rice, Chopped seaweed,

Curry Rice

\$15

Vegan curry, Rice, Radish pickles, Parsley,

Niku Udon

\$15

Angus ribeye, Udon noodle, Fish broth, Choice of meat preparation: Raw Beef / Grilled Beef, Toppings: Yuzu, Lime / Wasabi, Scallion,

Hiyashi Cold Ramen

\$15

Egg noodle, Cucumber, Topmato, Bean sprouts, Wakame seaweed, Ontama egg, Sesame seeds, Soysauce, base sesame sauce, With Shabu, Shabu Pork + \$4,

What is "Ontama Egg"? Ontama is a Jaoanese egg originallly cooked in onsen hot springs, where the white has a soft and unique texture. Try it!

Salad

Yamitsuki Cabbage

Fresh cabbage, Shiodare sauce,

\$8

Green Salad

Mixed lettuce, Seasonal green, Tomato, Sesame dressing,

\$8

Seaweed Salad

Vinaigrette wakame seaweed,

\$6

Cold Appetizer

Edamame

Edamame beans, Sea salt,

\$6

Takowasabi

Fresh Octopus, Wasabi,

\$6

Yakko Tofu

Cold tofu, Shiso leaf, Ginger, Dashi sauce,

\$7

Hot Appetizer

Homemade Gyoza

Homemade special dumplings (Kurobuta pork, Garlic chive, Scallion, Ginger, Garlic, Cabbage).
Choice of hanetsuki Pan, fried / Deep fried,

\$12

Agedashi Tofu

Fried tofu, Shiso leaf, Daikon radish, Ginger.
Choice of broth: Fish / Plant base (Vegan),

\$8

Agenasu

Fried eggplant, Shishito pepper, Daikon radish, Ginger. Choice of broth: Fish / Plant base (Vegan),

\$8

Dashimaki

Rolled omelette, Shiso leaf, Daikon radish,

\$12

Karaage Appetizer

Fried chicken thighs, Lemon,

\$12

Garlic Edamame

Edamame beans, Garlic sauce,

\$8

Yuzu Shishito

Fried shishito pepper, Yusu salt,

\$8

Ichibantei Fries

Wedge fries, Ketchup, Wasabi mayo,

\$12

Sweet Potato Fries

Wedge sweet potato fries, Ketchup,

\$11

Takoyaki

Octopus ball, Takoyaki sauce, Mayo, Seaweed Sprinkle, Bonito flake, Ginger pickle,

\$12

Shio Takoyaki

Octopus ball, Sesame oil, Salt, Mayo, Chopped nori seaweed, Lemon,

\$12

Entrée

Comes with rice & miso soup

Chicken Nanban 	\$21	Karaage 	\$20
Fried chicken thighs, Amazu (sweet & sour sauce), Tartar sauce, Mixed salad,		Fried chicken thighs, Salt pepper, Lemon, Mixed salad,	
Teriyaki Chicken 	\$21	Garlic Chicken 	\$21
Fried chicken thighs, Teriyaki sauce, Mixed salad,		Fried chicken thighs, Garlic sauce, Mixed salad,	
Chickenchup 	\$21	Grilled Chicken 	\$24
Fried chicken thighs, demi, glace sauce, Mixed salad,		Grilled chicken thighs, Yuzu kosho paste, Mixed salad,	
Chicken Katsu	\$24	Tuna Steak 	\$27
Panko breaded fried chicken thighs cutlet, Katsu sauce, Karashi mustard, Shredded cabbage,		Lightly seared tuna, Garlic sauce, Sesame oil, Mixed salad,	
Ichibantei Steak 7oz / 11oz 	\$30 / \$40	Tonkatsu	\$24
Angus ribeye steak, Cabbage, Bean sprout, Onion sauce,		Panko breaded fried "Kurobuta" pork loin cutlet, Shredded cabbage, Katsu Sauce, Karashi mustard,	
Pork Ginger 	\$22	Pork Yakiniku 	\$22
"Kurobuta" Pork belly, Onion, Ginger sauce, Mixed salad,		"Kurobuta" Pork belly, Onion, Yakiniku sauce, Mixed salad,	
Tonteki Pork Steak 	\$25	Hamburger Steak 	\$24
"Kurobuta" pork loin, Demi, glace, Garlic chips,		50% ground angus beef, 50% ground "Kurobuta" pork patty, Wedge fries, Broccoli, Demi glacé sauce,	
Cheese Hamburger Steak 	\$26	"Wafu" Hamburger Steak 	\$26
Hamburger steak, cheese, Wedge fries, Broccoli, Demi, glace sauce,		Hamburger steak, Bean sprout, Shiso leaf, Daikon radish, Onion sauce,	
Minced Katsu	\$24	Beef Sukiyaki	\$36
50% beef, 50% pork patty panko breaded cutlet, Shredded cabbage, Katsu Sauce, Karashi mustard,		Angus ribeye prime steak, Soft tofu, shiitake mushroom, Shirataki noodle, Napa cabbage, Negi, Jidori egg (Each additional egg + \$3) ,	

Rice Bowl

Comes with rice & miso soup

Oyako Don

\$22

Chicken thighs, Onion, Dahi broth, Eggs,
Chopped nori seaweed,

Chicken Katsu Don

\$24

Chicken thighs Katsu, Eggs, Dashi broth,
Chopped nori seaweed,

Katsu Don

\$24

"Kurobuta" Pork Katsu, Eggs, Dashi broth,
Chopped nori seaweed,

Tuna Zuke Don

\$25

Tuna, Dashi sauce, Ontama egg, Chopped nori
seaweed, Wasabi,

Tamago Don

\$20

Tofu, Onion, Dahi broth, Eggs, Chopped nori
seaweed,

Sauce Katsu Don

\$24

"Kurobuta" Pork katsu, Cabbage, Katsu sauce,
Sesame seeds (With Ontama egg + \$3) ,

Gyu Don

\$24

Angus ribeye, Soysauce blend sauce, Wasabi
(With Ontama egg + \$3) ,

Curry Rice

With Ontama egg +\$3

Curry Rice

\$20

Vegan curry, radish pickle,

Karaage Curry

\$25

Fried chicken thighs, Curry sauce, Radish pickle,

Beef Curry

\$28

Angus ribeye steak, Curry sauce, Radish pickle,

Pork Katsu Curry

\$26

"Kurobuta" Pork Katsu, Curry sauce, Radish
pickle,

Chicken Katsu Curry

\$26

Chicken Katsu, Curry sauce, Daikon Radish,

Noodle

Kitsune Udon

Simmered lightly fried tofu with Mochi kinchaku,

\$22

Niku Udon

Angus prime beef with Dashi broth. With Extra Beef +\$5. Further, guests can choose the style and toppings. Style: Raw Beef / Grilled Beef. Toppings: Yuzu, Lime / Wasabi, Scallion,

\$22

Hiyashi Cold Ramen

Egg noodle with cucumber, tomato, bean sprout and Ontama egg,

\$20

Kitsune Curry Udon

Simmered lightly fried tofu and Mochi kinchaku in curry Dashi broth,

\$24

Beef Curry Udon

Braised beef with curry and Dashi broth. With Extra Beef +\$5,

\$24

Shabu

Shabu Hiyashi Cold Ramen, Hiyashi noodles with "Kurobuta" Pork belly,

\$24

Side

Tartar Sauce 

\$3

Sesame Dressing 

\$3

Garlic Sauce 

\$3

Teriyaki Sauce

\$2

Katsu Sauce

\$2

Miso Soup 

\$3

Organic miso, bonito dashi (broth), seaweed,

Rice 

\$4

Ontama Egg 

\$3






Wasabi mayo 

\$3

Onion sauce

\$3

Dessert

Umeshu Jelly  	\$10
Umeshu plum jelly (contains alcohol)	
Earl Grey Panna Cotta 	\$12
Panna cotta fused with Earl Grey, Whipped cream	
Vanilla Panna Cotta with Mixed Berries 	\$12
Creamy vanilla panna cotta, Mixed berries sauce, Mint	
Matcha Pudding 	\$13
Matcha green tea pudding, Kuromitsu syrup, whipped cream, Red beans, Kinpaku (gold leaf)	

Kushikatsu

Onion Sweet sweet onion,	\$4	Lotus Root Crunchy lotus root slice,	\$4
Eggplant Japanese eggplant,	\$4	Japanese Yam Crispy Japanese mountain yam,	\$4
Shishito Pepper Mild Japanese green pepper,	\$4	Sausage Juicy pork sausage,	\$5
Pork Kurobuta pork loin,	\$5	Beef Angus beef cube,	\$6
Tuna Lightly marinated tuna cube,	\$6	Shrimp Black tiger shrimp,	\$6
Scallop Hokkaido scallop,	\$7	Kushikatsu 5 Skewer Assortment, Chef's choice of 5 skewers (mix of meat, seafood and vegetables),	\$22

Kushikatsu
Minimum order is 3 skewers per order.
All skewers are deep-fried in crispy panko batter and served with our house-made tonkatsu sauce.