

# TASTE

<b>RED WINE ANKIMO</b> 鮫肝の赤ワイン煮 季節のフルーツ Monkfish liver cooked in red wine, seasonal fruits, yuzu, ginger, wasabi	15
<b>SATSUMAIMO SALAD</b> サツマイモのサラダ 燻製地鶏卵 With soy marinated ikura \$5 (highly recommended!) Japanese sweet potato salad, smoked free range egg, yogurt, bacon, pickled onion, gobo chips, mayo, iburigakko (smoked daikon pickles)	17
<b>MIYAZAKI A5 WAGYU SALAD, WASABI DRESSING</b> 宮崎A5和牛のサラダ 山葵ドレッシング Micro herbs, yuzu kosho, mayo, satsumaimo chips	24
<b>DASSAI SAKEKASU-MISO DENGAKU</b> 米茄子の田楽 瀬祭酒粕味噌 Grilled eggplant, Arima sansho pepper, sake kasu, Haccho-miso (red miso), sake, mirin, carrot chips, nori	13
<b>SWEET &amp; SHISHITO PEPPERS</b> スウィートペッパー・ししとう揚げ Flash fried sweet and shishito peppers, vegetable salt	10

## ASSORTED 'SAKE NO SAKANA' PLATE 自家製 酒の肴 盛り合わせ

Three kinds 9

- Wasabi octopus, sour plum, cucumber
- Pickled celery sweet vinegar
- Wasabi marinated herring roe, kamaboko

Five kinds 16

- Wasabi octopus, sour plum, cucumber
- Pickled celery, sweet vinegar
- Wasabi marinated herring roe, kamaboko
- Daikon harihari pickles
- Braised octopus

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## VEGETABLE

SEAWEED SALAD 海藻サラダ 胡麻のドレッシング Trio of seaweed with sesame dressing	17	GOMOKU KINPIRA 五目きんぴら Sautéed root vegetables in sesame oil	9
EDAMAME 枝豆 Lightly salted young soybeans	7	GOMAAE ほうれん草の胡麻和え Blanched spinach served with sesame sauce	8
KISHU UMEBOSHI 紀州味わい梅干し Pickled plum "umeboshi"	6	KAWARI TOFU 変わり豆腐 Tofu, baby sardines (shirasu), oba, scallion, soy-mayo-wasabi sauce	9
		AGE DASHI TOFU 揚げ出し豆腐 Flash fried tofu in dashi broth	14

## SEAFOOD – Cold / SASHIMI

HIRAME PONZU 平目みぞれポン酢 fluke sashimi, grated daikon, scallion, karasumi	19	HOKKAIDO UNI SASHIMI 北海道産 うにの刺身 Sea urchin	39
UZAKU うざく Eel with thin sliced cucumber and wakame seaweed in vinaigrette	13	BLUEFIN TUNA CHUTORO SASHIMI スペイン産本マグロ 中とろの刺身 Medium fatty tuna (Spain)	29
MAGURO YAMAKAKE 鯖山かけ Diced fresh tuna sashimi with whipped mountain yam	20	SHIMA-AJI SASHIMI (Kumamoto, Japan) 熊本県産 縞鯨の刺身 Striped jack	23
UNI IKURA ONSEN TAMAGO 雲丹といくらの温泉たまご Soft boiled egg in cold dashi topped with sea urchin and salmon roe	14	FRESH OYSTERS (6P) 生牡蠣 紅葉おろしとポン酢 Fresh oysters on the half shell, daikon, Japanese chili pepper, scallion, ponzu	23

### TODAY'S SASHIMI MORIAWASE (\*)

本日のお刺身盛り合わせ \* Please ask your server for today's selections

お刺身3点盛り 3 pcs each of 3 types of sashimi	47	お刺身5点盛り 3 pcs each of 5 types of sashimi	79
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**SEAFOOD – Warm**

CHAWAN MUSHI 海老の茶碗蒸し Steamed egg custard with shrimp, ginkgo and shiitake	12
EBI SHINJO 海老真薯 蓮根はさみ揚げ Japanese style shrimp fritters, lotus roots, sansho salt	15
SURUMEIKA スルメイカ焼き Grilled squid marinated in sake soy sauce	16
GINDARA YUAN YAKI 銀鱈の幽庵焼き Grilled black cod simmered in yuzu soy sauce	29
SABA SHIOYAKI 鯖の天然藻塩焼き Mojio salt grilled mackerel with grated daikon	15
SAKE KAMA 鮭のカマ 塩焼き Grilled salmon collar with ginger and salt, served with lemon on the side	16
HAMACHI KAMA はまちのかま 塩焼き Grilled yellowtail collar with salt, and served with lemon on the side	19
DASSAI 23'SAKE-KASU' SALMON 鮭のフィレ 瀬祭酒粕と白味噌のグリル Grilled salmon filet marinated in sake-kasu and miso	18

**MEAT**

TAMAGO YAKI 出しの卵焼き Dashi egg omelette	9
MISHIMA US WAGYU BEEF TATAKI US見島和州牛のたたき おろしポン酢 Lightly seared beef sashimi with daikon and ponzu	26
TORI KARAAGE 鶏の唐揚げ 明太マヨソース Japanese style fried chicken	16
BUTA KAKUNI 特製豚の角煮 Braised pork shoulder with shishito peppers	15
TORI SHIOYAKI 鶏の塩焼き 土佐あまみ天日塩 Whole grilled chicken thigh with Amami sea salt from Kochi, Japan yuzu honey sauce	19
A5 WAGYU FILET MIGNON 4oz (*) A5 国産和牛フィレステーキ	79
BARA NIKOMI 牛バラの味噌煮込み Miso braised beef short rib, daikon, scallion	12
GYU TAN DAIKON 牛タンの煮込み 椎茸と大根 Braised beef tongue, daikon, shiitake, spinach, oyster sauce	14
TSUKUNE 鳥のつくね 温玉 Chicken meat balls with poached egg yolk sauce	12

## MAIN

HOT INANIWA UDON 温製稲庭うどん Hot udon noodle soup with yuzu and scallion	18	KANI KAMAMESHI カニの釜飯 Crab, crab miso, mitsuba, rice steamed in a clay pot	29
NIHACHI SOBA 自家製二八蕎麦(冷製) Housemade cold soba with nori and wasabi	19	MATSUTAKE KAMAMESHI 松茸の釜飯 Matsutake, ginkgo nuts, myoga, mitsuba rice steamed in a clay pot	35
HOKKAIDO UNI SOBA 北海道産 雲丹そば Cold soba with uni from Hokkaido, Japan in fresh sea urchin dashi, tenkasu, shiso, nori, wasabi	88	ONIGIRI – Rice ball おにぎり (1P)	4
UNI SOBA 雲丹そば Cold Soba with fresh sea urchin dashi, tenkasu, shiso, nori, wasabi, and fresh uni	68	Ume – pickled sour plum	梅
STAMINA SOBA スタミナ蕎麦 Cold soba with okra, yamaimo, natto, shibazuke pickles, crispy garlic, nori, wasabi, scallion, nameko mushroom, soft boiled egg, and soba dashi	25	Sake – grilled salmon	鮭
SAKAGURA FUTOMAKI 酒蔵の太巻き Futomaki sushi roll with eel, shrimp, ikura, tamago and vegetables	18	Mentaiko – spicy cod roe	明太子
UNA JU 鰻重 Whole grilled eel over rice	48	MISO SOUP お味噌汁	
MAGURO ZUKE DON 鮪の漬け丼 いくら醤油漬 Soy marinated tuna sashimi slices with ikura over rice	26	Nameko mushroom なめこ	6
		Eggplant	揚げ茄子 6.5
		Asari clam	あさり 8.5
		CHAZUKE RICE SOUP お茶漬け各種	
		SAKE IKURA CHAZUKE 鮭といくらの出し茶漬け with grilled salmon and roe	22
		ABURI MENTAICO CHAZUKE 炙り明太子のお茶漬け with seared spicy cod roe “mentaiko”	22
		HIRAME CHAZUKE 平目のお茶漬け with sesame soy marinated fluke sashimi	22

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