







# 煮物 揚げ物

SIMMERED  
FRIED

|  |        |
|--|--------|
| <b>KAKUNI / 黒酢の角煮</b><br>Braised Pork Belly in a Sweet and Sour Vinegar Sauce  | 10     |
| <b>GYU SUJI DAIKON / 牛筋と大根のあっさり煮</b><br>Simmered Shredded Beef Back Ribs and Daikon  | 12     |
| <b>CHAWAN MUSHI / KAISEN CHAWAN MUSHI*</b><br>茶碗蒸し又は海鮮茶碗蒸し<br>Steamed Egg Custard with Shrimp, Chicken, Fish Cake, Ginko Nut or Shrimp, Scallop, Octopus, Sea Urchin | 7 / 12 |
| <b>AGEDASHI / 茄子と豆腐の揚げ出し</b><br>Lightly fried Eggplant and Tofu in Bonito Broth  | 8      |
| <b>SHIITAKE NIKUZUME / 椎茸の肉詰め</b><br>Lightly fried Shiitake Mushroom stuffed with Tsukune  | 10     |
| <b>ASPARA BOU / アスパラ棒のあられ揚げ</b><br>Lightly fried Asparagus and White Fish Paste covered with Rice Crackers   | 12     |
| <b>UNI ISOBE AGE / 雲丹と大和芋の磯辺揚げ</b><br>Lightly fried Sea Urchin and Yam wrapped with Nori Seaweed   | 16     |
| <b>KUSHI KATSU /</b><br>Skewered Mugi Fuji Pork deep fried coated with Bread Crumbs  | 8      |

## COUNTER OMAKASE 炉端カウンターおまかせ

is a seven course menu, including specialty appetizers, sashimi, "robatayaki", and "kamameshi".

\*Minimum of 2 guests.

\*Menu is subject to change, based on ingredients for the day.

Please let us know of any special dietary or food preferences you may have. We work to prepare tailored dishes for each guest.

**\$60** per guest

**HOMEMADE TOFU**  
手作り豆腐

**CHEF'S CHOICE OF 3 KINDS SASHIMI\***  
お刺身三種盛り合わせ

**GRILLED VEGETABLES**  
焼き野菜盛り合わせ

**FILLET OF FISH**  
焼き魚

**TODAY'S DISH**  
本日の一品

**BEEF FILLET STEAK**  
牛フィレステーキ

**KAMAMESHI WITH AKADASHI**  
炉端屋釜飯と赤出し  
Choose between  
- Salmon & Salmon Roe\*  
- Crab  
- Eel  
- Chicken  
- Mushrooms

Sake Pairing additional  
\$35 per guest

**\$80** per guest

**TODAY'S APPETIZERS**  
本日の前菜

**CHEF'S CHOICE OF 5 KINDS SASHIMI\***  
お刺身五種盛り合わせ

**GRILLED VEGETABLES**  
焼き野菜盛り合わせ

**TODAY'S SEAFOOD**  
本日の魚介

**WHOLE FISH**  
□ 鮮魚

**WASHU BEEF RIB EYE or ASSORTED MEATS**  
和州牛リブアイステーキ もしくは お肉盛り合わせ

**KAMAMESHI WITH AKADASHI**  
炉端屋釜飯と赤出し  
Choose between  
- Salmon & Salmon Roe\*  
- Crab  
- Eel  
- Chicken  
- Mushrooms

Sake Pairing  
additional \$50 per guest

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# 御食事

## RICE/NOODLE

|  |     |
|--|-----|
| <b>HOT UDON / 温うどん</b><br>Topped with Ume Plum, Shredded Konbu Seaweed in Hot Broth  | 14  |
| <b>COLD UDON / 冷やしうどん</b><br>Served with Original Dipping Sauce  | 12  |
| <b>UNI UDON* / 雲丹うどん</b><br>Topped with Sea Urchin served with Sea Urchin Sauce  | 25  |
| <b>DASHI CHAZUKE / だし茶漬け - 梅、明太子、鯛 -</b><br>Rice with your choice of toppings served with Japanese Tea Broth<br>- Ume Plum / Spicy Cod Roe* / Snapper Sashimi* | 13~ |
| <b>BOTANEBI IKURA HOTATE DON* / 牡丹海老イクラ帆立丼</b><br>Sweet Shrimp, Salmon Roe, and Scallop over Rice<br>- Additional Uni 追加で雲丹 \$10                               | 22  |

# 釜飯

## KAMAMESHI

A traditional Japanese rice dish cooked in an iron pot called a kama. By cooking the rice and various ingredients in an iron pot, the rice gets slightly burned at the bottom which adds a desirable flavor to the rice.

Please allow 45 minutes to prepare / Last order 10:30pm

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|--|----|
| <b>SALMON &amp; SALMON ROE* / 鮭いくら</b> | 20 |
| <b>CRAB / 蟹</b>                        | 20 |
| <b>EEL / 鰻</b>                         | 20 |
| <b>CHICKEN / 鶏</b>                     | 16 |
| <b>MUSHROOM / きのこと</b>                 | 16 |

TOPPING : Salmon Roe\* いくら \$5 / Crab 蟹 \$4 / Mushroom きのこと \$3

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.