

いかソーメン Ika Somen* \$8.5

Finely sliced squid sashimi into thin strips served with soy-based dipping sauce.





Seared octopus Sashimi with ponzu sauce



イワシのなんばんづけ Iwashi Nanban \$8.5

Fried sardine marinated in sweet vinegar sauce



with dashi broth

Crilled Japanese sea bream and scallops

served over crunchy skillet rice in a stone pot topped with salmon roe and flying fish roe.





2825









6pcs of fresh octopus Sashimi topped with sesame seeds



生いわしたたき Fresh Iwashi Tataki* \$12.5 Finely chopped fresh Sardine



たちうおの天ぷら Tachiuo Tempura \$14 Beltfish Tempura



次子めし Anago Meshi \$33

Roasted sea eel and scallops served over crunchy skillet rice in a stone pot topped with flying fish roe

*Served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical condition

NEW Tonkotsu Udon & with Pork Based Coup in



かくにとんこつうどん Kakuni Tonkotsu Udon \$17.5

Braised pork



Asari Tonkotsu Udon \$20.5

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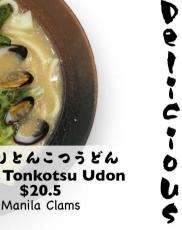
肉とんこつうどん Niku Tonkotsu Udon \$17.5

Thinly sliced simmered beef





Manila clams, scallops, & imitation crabs





classic udon

with Fish Based Soup

かくにうどん Kakuni Udon \$16.5

Braised pork

肉うどん Niku Udon \$16.5 Thinly sliced simmered beef

