

## 旬もの SHUN - SEASONAL

### CHAWANMUSHI 16

EGG CUSTARD, SCALLOP, SHRIMP, SHIRO-DASHI

### BRUSSELS SPROUTS 15

LEMON, SHICHIMI, BONITO, PONZU

### SHO'S KAKIAGE 24

SWEET POTATO, BURDOCK ROOT, CARROT, ONION  
SHIITAKE, ENOKI, DASHI BROTH  
+ADD SHRIMP 8

## 揚げもの AGEMONO - FRIED

### CHICKEN 'KARAAGE' NUGGETS 16

KARASHI MUSTARD, SPICY MAYO

### WAGYU MENCHI-KATSU 18

PANKO-CRUSTED WAGYU, BBQ SAUCE

### MAITAKE MUSHROOM TEMPURA 16

UMAMI DASHI BROTH

### INARI 19

TOFU SKIN, SNOW CRAB, AVOCADO, SPICY AIOLI

### HOT SHRIMP TEMPURA 16

CRISPY ONION, SCALLION  
CREAMY SPICY-YUZU AIOLI

## 生もの NAMAMONO - RAW

### HAPPY SPOON 14

UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE  
+ADD CAVIAR 18

### CHU-TORO 'AVO-YUKKE' 28

AVOCADO, WASABI, SHISO, QUAIL EGG, CHILI-SOY

### OCEAN CARPACCIO 32

HOKKAIDO SCALLOP, UNI, IKURA, NORI, UME PLUM

### MISO-CURED YELLOWTAIL 26

AVOCADO, ROASTED ONION, TRUFFLE VINAIGRETTE

## お勧め OSSUME - CHEF'S FAVORITES

### PABU OKONOMIYAKI 28

SAVORY 'PANCAKE', SHRIMP, SCALLOP  
CABBAGE, PORK BELLY, SWEET TARE

### MARINATED EGGPLANT 12

KATSUOBUSHI, GINGER

### SMOKED BACON-MOCHI 'HAND ROLL' 15

NORI, SHICHIMI, TERIYAKI

## 酢の物とサラダ GREENS & SOUP

### SEAWEED 'SUNOMONO' 11

APPLE, KAIWARE, CUCUMBER, SESAME  
SWEET-RICE VINAIGRETTE

### JAPANESE CAESAR 14

ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO

### SPICY EDAMAME 9

UMAMI SOY, TOGARASHI, SESAME

### MISO SOUP 12

SILKEN TOFU, HON SHIMEJI, WAKAME

## 和風パスタ WAFU - NOODLES & RICE

### MENTAIKO SPAGHETTI 26

SPICY COD ROE, SHISO, NORI, GARLIC-GINGER

### SPICY MABO UDON 24

MISO GROUND PORK, ONION, WHEAT NOODLE

### KAREI YAKISOBA 25

SEASONAL MUSHROOMS, CABBAGE, BEAN SPROUTS  
PICKLED GINGER, JAPANESE CURRY

### PORK BELLY FRIED RICE 18

EGG, MUSHROOM, ONION, GINGER, GARLIC, TAMARI

## 備長炭焼き BINCHO SUMIYAKI – CHARCOAL GRILL

### 魚と貝 - SEAFOOD

#### CEDAR PLANK KING SALMON 39

TERIYAKI, SPICY MISO, CUCUMBER SALAD

#### SAIKYO-MISO BLACK COD 38

SWEET MISO, SEASONAL MUSHROOMS

#### TAMARI MARINATED WHOLE SQUID 26

TEMPURA TENTACLES, BONITO, MENTAIKO AIOLI

#### HAMACHI KAMA 23

YELLOWTAIL, SCALLION, DAIKON PONZU

### 肉 - MEAT

#### A5 MIYAZAKI WAGYU RIBEYE MP

PABU STEAK SAUCE

#### AMERICAN WAGYU TONGUE 35

SHICHIMI-LEMON

#### AMERICAN WAGYU SKIRT STEAK 46

NEGI MISO, CRISPY GARLIC, PABU STEAK SAUCE

#### SMOKED JIDORI CHICKEN 27

TERIYAKI GLAZE, SCALLION

#### PRIME SHORT RIB 'KALBI' 32

UMAMI-SOY MARINATED, YUZU KOSHO

### 野菜 - VEGETABLES

#### SWEET MISO EGGPLANT 16

GINGER, SHISO, GOMA

#### PORTABELLA MUSHROOM 16

DAIKON, YUZU PONZU

#### SHISHITO PEPPERS 15

KATSUOBUSHI, LEMON PONZU

## 巻物 MAKIMONO – ROLLS

### MICHAEL'S NEGITORO (5PC) 32

FATTY TUNA, SCALLION, UNI, IKURA

### KEN'S (8PC) 25

SHRIMP TEMPURA, AVOCADO, SPICY TUNA, TOASTED PINE NUTS

### CALI 101 (8PC) 19

SNOW CRAB, CUCUMBER, SHISO, KANPYO, AVOCADO

### KOHAKU (SOY PAPER WRAP) (8PC) 19

PANKO-CRUSTED SHRIMP, UNAGI, AVOCADO, TOBIKO, SCALLION, CREAMY MISO

### SUPER SPIDER (5PC) 22

PANKO FRIED-SOFT SHELL CRAB, AVOCADO, GOBO, CUCUMBER, TOBIKO

### NAO 'RAINBOW' (8PC) 27

TUNA, YELLOWTAIL, SALMON, AVOCADO, SERRANO CHILI, CRISPY ONION

### ASAKUSA 'CRISPY SPICY' (8PC) 25 \*tempura fried

SEARED SALMON, CRAB, AVOCADO, SCALLION, SPICY AIOLI

### FUTOMAKI (5PC) 17

TAMAGO, SPINACH, GOBO, KAIWARE, SHIITAKE, KANPYO, CUCUMBER, ICHIMI

## 手巻き TEMAKI – HAND ROLLS

### KARA-KARA (1PC) 12

SPICY SCALLOP, YELLOWTAIL, SHRIMP TEMPURA, AVOCADO, TOBIKO

### FUJISAN (1PC) 49

A5 MIYAZAKI WAGYU, UNI, CAVIAR, GOLD LEAF

### TOROTAKU (1PC) 12

FATTY TUNA, TAKUWAN, SCALLION, KIMCHI

### SARUSA (1PC) 12

SPICY TUNA, SHRIMP, SNOW CRAB, SALSA, AVOCADO, CILANTRO

### UNA-LOVE (1PC) 9

UNAGI, AVOCADO, TAMAGO, CUCUMBER, TOBIKO

### ROPPONGI (1PC) 16

HOKKAIDO SCALLOP, UNI, IKURA, TOBIKO

### OYAKO (1PC) 12

SALMON, IKURA, SNOW CRAB, AVOCADO

### SHINJYUKU (1PC) 9

SPICY SALMON, CREAM CHEESE, TOBIKO