

旬もの SHUN - SEASONAL

## CHAWANMUSHI 16

EGG CUSTARD, SCALLOP, SHRIMP, SHIRO-DASHI

## BRUSSELS SPROUTS 15

LEMON, SHICHIMI, BONITO, PONZU

## KAKIAGE 24

SWEET POTATO, BURDOCK ROOT, CARROT, ONION  
SHIITAKE, ENOKI, DASHI BROTH  
+ADD SHRIMP 8揚げもの AGEMONO - FRIED

## CHICKEN KARAAGE 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

CREAMY SPICY-YUZU AIOLI

生もの NAMAMONO - RAW

## HAPPY SPOON 14

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

## AHI TUNA POKE 25

TOBIKO, NEGI, CRISPY WONTONS

## MISO-CURED YELLOWTAIL 26

AVOCADO, CRISPY GARLIC, 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

PORK BELLY, MAITAKE, SCALLION, 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, MENTAICO AIOLI

## HAMACHI KAMA 23

YELLOWTAIL, SCALLION, DAIKON PONZU

肉 - MEAT

## A5 MIYAZAKI WAGYU RIBEYE MP

PABU STEAK SAUCE

## 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, KEWPIE MAYO, AVOCADO

## GENESIS ROLL (8PC) 28

TEMPURA AND EBI SHRIMP, AVOCADO, CUCUMBER, WASABI TOBIKO, SPICY  
MAYO, UNAGI SAUCE

## SUPER SPIDER (5PC) 22

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

## 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, SHIITAKE, KANYPO, CUCUMBER

## 手巻き TEMAKI – HAND ROLLS

## FUJISAN (1PC) 49

A5 MIYAZAKI WAGYU, TERIYAKI, KALUGA CAVIAR, GOLD LEAF

## TOROTAKU (1PC) 12

BLUE FIN TUNA, OSHINKO ONIONS, PONZU

## UNA-LOVE (1PC) 9

UNAGI, AVOCADO, CUCUMBER, SANSHO PEPPER, TOBIKO

## ROPPONGI (1PC) 16

HOKKAIDO SCALLOP, SPICY MAYO, SCALLION

## DODANBURI KANI (1PC) 12

SNOW CRAB, AVOCADO SPICY MISO, MASAGO ARARI

## SHINJYUKU (1PC) 9

CRISPY SALMON SKIN, AVOCADO, NEGI, YAMAGOBO