

旬もの SHUN - SEASONAL

CHAWANMUSHI 16
EGG CUSTARD, SCALLOP, SHRIMP, SHIRO-DASHI

BRUSSELS SPROUTS 16
LEMON, SHICHIMI, BONITO, PONZU

KAKIAGE 25
SWEET POTATO, BURDOCK ROOT, CARROT, ONION
SHIITAKE, ENOKI, DASHI BROTH
+ADD SHRIMP 9

揚げもの AGEMONO - FRIED

CHICKEN KARAAGE 16
KARASHI MUSTARD, SPICY MAYO

WAGYU MENCHI-KATSU 19
PANKO-CRUSTED WAGYU, BBQ SAUCE

MAITAKE MUSHROOM TEMPURA 17
UMAMI DASHI BROTH

INARI 19
TOFU SKIN, SNOW CRAB, AVOCADO, SPICY AIOLI

HOT SHRIMP TEMPURA 17
CREAMY SPICY-YUZU AIOLI

生もの NAMAMONO - RAW

HAPPY SPOON 15
UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE
+ADD CAVIAR 20

AHI TUNA POKE 26
TOBIKO, NEGI, CRISPY WONTONS

MISO-CURED YELLOWTAIL 27
AVOCADO, CRISPY GARLIC, TRUFFLE VINAIGRETTE

お勧め OSSUME - CHEF'S FAVORITES

PABU OKONOMIYAKI 29
SAVORY 'PANCAKE', SHRIMP, SCALLOP
CABBAGE, PORK BELLY, SWEET TARE

MARINATED EGGPLANT 13
KATSUOBUSHI, GINGER

SMOKED BACON-MOCHI 'HAND ROLL' 15
NORI, SHICHIMI, TERIYAKI

酢の物とサラダ GREENS & SOUP

SEAWEED 'SUNOMONO' 12
APPLE, KAIWARE, CUCUMBER, SESAME
SWEET-RICE VINAIGRETTE

JAPANESE CAESAR 15
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 27
SPICY COD ROE, SHISO, NORI, GARLIC-GINGER

SPICY MABO UDON 25
MISO GROUND PORK, ONION, WHEAT NOODLE

KAREI YAKISOBA 26
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 40
SWEET MISO, SEASONAL MUSHROOMS

TAMARI MARINATED WHOLE SQUID 26
TEMPURA TENTACLES, BONITO, MENTAIKO AIOLI

HAMACHI KAMA 25
YELLOWTAIL, SCALLION, DAIKON PONZU

肉 - MEAT

A5 MIYAZAKI WAGYU RIBEYE MP
PABU STEAK SAUCE

AMERICAN WAGYU SKIRT STEAK 48
NEGI MISO, CRISPY GARLIC, PABU STEAK SAUCE

SMOKED JIDORI CHICKEN 28
TERIYAKI GLAZE, SCALLION

PRIME SHORT RIB 'KALBI' 34
UMAMI-SOY MARINATED, YUZU KOSHO

野菜 - VEGETABLES

SWEET MISO EGGPLANT 17
GINGER, SHISO, GOMA

PORTABELLA MUSHROOM 17
DAIKON, YUZU PONZU

SHISHITO PEPPERS 15
KATSUOBUSHI, LEMON PONZU

巻物 MAKIMONO – ROLLS

MICHAEL'S NEGITORO (5PC) 33
FATTY TUNA, SCALLION, UNI, IKURA

KEN'S (8PC) 27
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) 23
TEMPURA FRIED-SOFT SHELL CRAB, AVOCADO, GOBO, CUCUMBER, TOBIKO

RAINBOW (8PC) 29
TUNA, YELLOWTAIL, SALMON, AVOCADO, SERRANO CHILI, CRISPY ONION

ASAKUSA 'CRISPY SPICY' (8PC) 26 *tempura fried
SEARED SALMON, CRAB, AVOCADO, SCALLION, SPICY AIOLI

FUTOMAKI (5PC) 18
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

SHINJUKU (1PC) 11
CRISPY SALMON SKIN, AVOCADO, NEGI, YAMAGOBO

*FOR YOUR CONVENIENCE, AS SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE, WHICH IS DISTRIBUTED TO THE SERVICE STAFF. GUESTS MAY MAKE ADJUSTMENTS TO THIS SUGGESTED AMOUNT.

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE BE SURE TO KINDLY INFORM YOUR SERVER/BARTENDER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.