

Chef's Recommendations



Three Kinds of Appetizer

Mentai egg omelette, shrimp & scallop cocktail sauce, seared salmon with cilantro sauce \$12



Skewered Grilled scallop

with Butter Soy Sauce \$5.50



Green bean & Hijiki Gomaae Salad \$5.50



Japanese Style Chocolate Ganache Cake \$8.50



Ice Cream Stuffed Crepe

With fresh strawberries or banana & chocolate \$8.50



Over stuffed Curry Bread \$6



Tuna tartare \$9

served with avocado



Daikon Steak \$4.50

Grilled daikon radish with butter and soy sauce

Chef's Recommendations



Shake It Up!

Strawberry Earthquake

Strawberry, shochu and homemade strawberry syrup \$9



Koshino Kanbai Sai

Junmai Ginjo, Niigata

Koshino Kanbai Sai has gentle aromas and low acidity. Elegant on its own, sake enhances almost any dish—from fresh seafood to hearty roasts, seasonal vegetables to yes, even cheese. Sai makes food more delicious.

Glass (served with Masu box) \$26

Carafe (11.50oz, 340ml) \$50

Bottle (24oz/720ml) \$98

