

Chef's Recommendations



Three Kinds of Appetizer

Konnyaku kinpira, scallop with chopped wasabi mayo, spicy tuna and cucumber wrapped with soy paper \$12



Agedashi Albacore

Deep fried albacore in dashi broth \$9



Hot Crab Roll

Spicy crab meat & avocado topped with seared garlic tuna and chopped wasabi \$18



Stuffed Shiitake Mushroom

\$5



Seared Tuna & Avocado Salad

\$10



Ice Cream Stuffed Crepe

With fresh strawberries or banana & chocolate \$8.50



Tuna Tartare

served with avocado \$9



Skewered Grilled Scallop

with Butter Soy Sauce \$5.50

Chef's Recommendations



Shake It Up!

Strawberry Earthquake

Strawberry, shochu and homemade strawberry syrup \$9



Kamotsuru "Gold Flake"

Daiginjo, Hiroshima

This sake is a "Kinpaku" which means it has gold leaf flakes in it and is used for toasts and celebrations. The brewery Kamotsuru takes credit for making the first Daiginjo in the sake market and this sake celebrates that milling achievement.

The brewers place two pieces of gold flake in the bottle to represent and honor cranes (tsuru). It's light and clean with some nice fruit tones.

Glass (served with Masu box) \$22

Carafe (11.50oz, 340ml) \$43

Bottle (24oz/720ml) \$83

