

## ZENSAI / APPETIZER

Edamame	steamed fresh soy bean pods with sea salt	3
Gyoza	crispy pork stuffed pot stickers with a soy-vinaigrette	6
Yakitori	grilled skewers of chicken with teriyaki sauce	6
Kushiyaki	charbroiled beef sirloin skewer with scallions with a sweet hot chili sauce	10
Soft Shell Crab	deep fried soft shell crab with a citrus soy dipping sauce	8
Baked Mussels	green mussel with onions, shitake mushrooms, sesame oil, sake & aioli	7
Ika Tempura	lightly battered and deep fried calamari	10
Shrimp Shinjyo-age	deep fried minced shrimp covered with wonton skin with a sweet chili sauce	10

## OWAN / SOUPS

Miso Shiru	white miso soup with tofu, scallions and seaweed	4
Asari Miso Shiru	clam miso soup with scallions	6
Chicken Clear soup	chicken clear soup with chicken, Enoki mushrooms, carrot and scallions	6

## YASAI / SALADS

House Salad	mixed greens with a soy vinaigrette ginger dressing	4
Grilled Tuna Salad	peppered & seared fresh tuna on mixed greens with a house dressing	15
Chicken & Spinach Salad	grilled chicken breast, baby spinach & crispy wonton, served with a sweet citrus dressing	12
Goma-ae	baby spinach, green beans or broccoli with a sesame soy dressing	6
Sunomono Salad	cucumber and wakame seaweed with a sweet yuzu-vinaigrette add crab or octopus 7	4

## TSUKEAWASE / SMALL DISHES

Tsukemono	assorted pickles	3
Yasai Itame	stir-fry vegetables	3
Agedashi Tofu / Hiyayakko	deep fried tofu or cold tofu	4
Kaisou Salad	seaweed salad	6
Ika Sansai	squid salad	6
Daigaku-imo	candied sweet potato	6
Nasu no Shoga Miso Dare	stir fried eggplant with a ginger miso sauce	6

## MENRUI / NOODLES

Nabeyaki Udon	thick wheat noodles with shrimp, scallops & shitake mushrooms, served in a seafood soup	12
Curry Udon	thick wheat noodles with sliced sirloin steak & vegetables, served in a spicy curry soup	12
Tempura Soba / Udon, Hot / Cold	buck wheat / thick wheat noodles with shrimp Tempura, served in a fish broth soup	10
Vegetable Yaki Soba	stir-fried chow-mein-style noodles with vegetable, finished with a Japanese Worcestershire sauce with chicken 10      with shrimp, pork or beef 12	8

## AGEMONO / DEEP FRIED DISHES \*

Shrimp Tempura	12
five large shrimp lightly battered and fried	
Shrimp & vegetable Tempura	14
three large shrimp and seasonal vegetables lightly battered and fried	
Mixed Tempura	16
two large shrimp, two calamari & seasonal vegetables, lightly battered and fried	
Vegetable Tempura	8
seasonal vegetables lightly battered and fried	
Katsu	8
pork loin or chicken breast, battered in bread crumbs then lightly fried, served with a fruity Worcestershire and a hot mustard sauce	
Kara-age	12
deep fried chicken or pork marinated in a ginger soy sauce	

## YAKIMONO / GRILLED DISHES \*

Chicken Teriyaki / Shioyaki	8
tender boneless half chicken charbroiled with teriyaki sauce / grilled with sea salt	
Salmon Teriyaki / Shioyaki	10
fresh salmon filet charbroiled with teriyaki sauce / grilled with sea salt	
Beef Teriyaki / Shioyaki	16
New York strip steak charbroiled with teriyaki sauce / grilled with sea salt	
Baked Sea Bass Saikyo-Yaki / Shioyaki	18
fillet of Chilean sea bass, marinated in Saikyo miso and sake / baked with sea salt	
Sesame Crusted Salmon	10
fillet of salmon, grilled with sesame seeds and pan seared with a citrus-soy sauce	
Lobster Yuzu Miso Yaki	32
baked lobster marinated with yuzu & miso	
Una-Jyu	18
freshwater eel served over a bowl of steamed rice	
New York Steak	18
prime New York beef, sweet yams, asparagus & shitake mushrooms, served in a sizzling teppan with a Yamada's special sauce	
Tuna Steak	35
grilled tuna steak served with a sake and red wine sauce	

## NEBEMONO / TABLE SIDE COOKINGS \*

Sukiyaki	25
sliced New York strip steak, napa cabbage, onion, yam-noodles, shitake mushrooms & tofu	
Chicken Mizutaki	20
chicken breast, napa cabbage, onion, rice noodles, shitake mushrooms & tofu prepared in clear broth	
Shake-Nabe	23
cubes of salmon, napa cabbage, shitake mushrooms, green onions, rice noodles & tofu, prepared in miso broth	
Shabu-Shabu	25
thinly sliced New York strip steak, napa cabbage, spinach, shitake mushrooms, rice noodles, assorted fresh vegetables, served with a ponzu sauce	
Kaisen-Nabe	30
shrimp, king crab, white fish, scallops, mussels & vegetables prepared in fish broth	
Vegetable Nabe	15
Napa cabbage, onion, rice noodles, shitake mushrooms & tofu prepared in clear broth	

\* Served with a bowl of rice