

APPETIZERS



VEGAN

Edamame
\$6



VEGAN

Spinach Goma-ae
sesame sauce
\$7 | \$6 HH



VEGAN OPTIONAL

Shishito Pepper
yuzu pepper sauce
\$8 | \$7 HH



VEGAN OPTIONAL

Agedashi Tofu
tofu, eggplant, shishito,
dashi broth
\$10 | \$8 HH



Miso Soup
\$4



VEGAN

Addictive Cucumber
shio tare, sesame oil,
sesame seeds
\$6



Assorted Tempura
choice of tempura:
vegetable / shrimp
\$12 | \$10 HH



VEGAN OPTIONAL

Grilled Maitake
Mushroom
shio dare, truffle oil
\$11 | \$9 HH



Grilled Duck
w/ shio sauce
\$15 | \$13 HH



Kurobuta Sausage 4 pcs
w/ whole grain dijon mustard
\$9 | \$8 HH



Fried Pork Dumplings 5pcs
rayu chili crunch, ponzu sauce
\$9 | \$7 HH



US Wagyu Sushi*
seared thinly sliced short plate,
zaru dashi gelee
(add uni for +\$6)
\$14 | \$12 HH



Tuna Volcano* 4pcs
spicy tuna on crispy rice
w/ eel sauce drizzle
\$12 | \$10 HH



Salmon Cheese
Harumaki
spinach and cream cheese in
a crispy roll w/ aurora sauce
\$13 | \$10 HH



VEGAN OPTIONAL

Avocado Salad
avocado, spring mix, cucumber,
grape tomato w/ yuzu dressing
and mayo
\$11



Sashimi Salad*
salmon, tuna, scallop, hamachi,
white fish, spring mix
w/ ponzu-honey sesame dressing
\$16



VEGAN OPTIONAL

Truffle Parm Fries
\$8 | \$7 HH



Soy Garlic Tatsuta
\$11 | \$9 HH



Seared Citrus Salmon*
\$14 | \$12 HH



Seared Hamachi Ponzu
\$13 | \$12 HH



Garlic Shrimp Skewer
2 skewers
\$10



VEGAN

Housemade Oboro Tofu
w/ ginger and scallions
\$8



VEGAN

Nasu Dengaku
w/ miso sauce
\$8 | \$6 HH



Lamb Chop 2pcs
w/ spicy sauce
\$18



Pork Katsu
w/ Japanese BBQ sauce and mayo
\$9



Kakuni
braised pork belly, bok choy,
and boiled egg
\$12 | \$10 HH

HH = HAPPY HOUR PRICE

DAILY 4PM-6PM

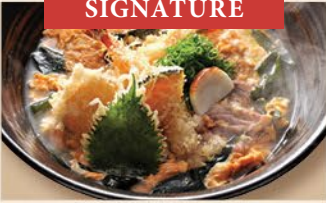
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR AVERSIONS.

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SIGNATURE UDON

DASHI

SIGNATURE



Tsurutontan Deluxe
shrimp and vegetable tempura, beef, chicken, wakame seaweed, and egg drop in dashi broth
\$28 | \$25 HH

BEST SELLER



US Wagyu Beef Truffle
sliced US Wagyu short plate, truffle oil in dashi broth
\$24 | \$22 HH



Beef
beef short plate and scallion in dashi broth
\$19 | \$17 HH



Duck
sliced seared duck and scallion in dashi broth
\$23 | \$21 HH



Chicken
chicken and scallion in dashi broth
\$18 | \$17 HH



Tempura Udon
vegetable tempura ... **\$21 | \$18 HH**
shrimp tempura **\$23 | \$21 HH**

SUKIYAKI

MUST TRY



US Wagyu Sukiyaki Deluxe*
US Wagyu beef short plate, soft cooked egg, mixed mushroom and vegetable in sukiyaki broth
\$28 | \$24 HH



Sukiyaki Deluxe*
beef short plate, soft cooked egg, and vegetables in sukiyaki broth
\$23 | \$21 HH

UDON TOPPING ADD-ONS

US Wagyu Beef Short Plate	\$7	Soft Cooked Egg*	\$3
Sukiyaki Beef ...	\$6	Egg Drop	\$3
Beef Short Plate .	\$5	Mixed Mushrooms .	\$6
Chicken	\$4	Mixed Vegetables ..	\$4
Crab Meat	\$5	Soft Tofu	\$3
Shrimp Tempura (1pc)	\$3	Extra Udon	\$4

CURRY

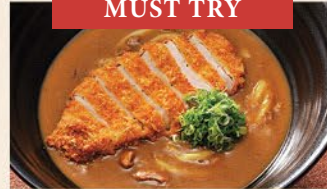


Curry Deluxe
shrimp tempura, onion, pork cutlet, beef short plate in curry broth
\$26 | \$24 HH



US Wagyu Curry
US Wagyu short plate and onion in curry broth
\$26 | \$24 HH

MUST TRY



Katsu Curry
pork cutlet and onion in curry broth
\$24 | \$22 HH



Beef Curry
beef short plate and onion in curry broth
\$21 | \$19 HH

SPICY

BEST SELLER



Wagyu Eggplant Tan Tan
US Wagyu short plate and eggplant in spicy tantan broth (contains pork)
\$28 | \$25 HH



Tan Tan
ground pork, chili oil in spicy tantan broth (contains pork)
\$21 | \$19 HH

BEST SELLER



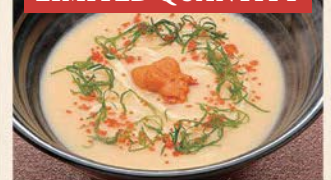
Dubu Jjigae*
beef, tofu, bok choy, enoki, shiitake, napa cabbage, and raw egg yolk
\$25 | \$22 HH

CREAM



Truffle Crab Cream
blue crab, shimeji, oyster mushroom, truffle oil, parmesan in cream broth
\$26 | \$24 HH

LIMITED QUANTITY



Uni Cream*
uni, tobiko, and shiso leaf in cream broth
\$28 | \$25 HH



Mentaiko Caviar Cream*
spicy cod roe in cream broth
\$23 | \$21 HH

SIZZLING UDON & COLD UDON

MUST TRY

Sizzling Sukiyaki*
stir fried udon with beef,
vegetable, and sweet soy
w/ raw egg yolk

\$24 | \$22 HH



Sizzling Butter Shrimp
shrimp, vegetable, shio dare, butter

\$26 | \$24 HH



VEGAN OPTIONAL

Sizzling Vegetable Tofu*
tofu, vegetable, sweet soy

\$23 | \$21 HH

MUST TRY



COLD

Cold Spicy Beef*
simmered beef, soft cooked egg, scallion,
chili oil, chili powder

\$23 | \$20 HH



COLD

Cold Tempura Udon
in cold soy dashi
vegetable tempura ... \$21 | \$19 HH
shrimp tempura \$23 | \$21 HH

BEST SELLER



COLD

Mentaiko Caviar*
cucumber, in spicy cod roe sauce

\$21 | \$20 HH



COLD

Mentaiko Caviar
Kamatama*
spicy cod roe, soft cooked egg, tempura flake

\$23 | \$22 HH

DONBURI

ALL DONBURIS COME WITH TSUKEMONO & CHOICE OF MISO SOUP OR SMALL SOY DASHI



Katsu Don
pork katsu tamago-toji (bound w/ egg)
over rice

\$24 | \$22 HH



Oyako Don*
chicken and onion tamago-toji
(bound w/ egg) over rice w/ raw egg yolk

\$21 | \$19 HH

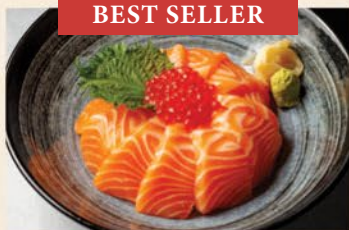
MUST TRY

Sukiyaki Beef Don*
simmered beef
w/ soft cooked egg

\$24 | \$22 HH



BEST SELLER



Salmon Ikura Don*
salmon sashimi, salmon roe

\$28 | \$26 HH



Kaisen Don*
assorted sashimi, salmon roe

\$32 | \$28 HH

UDON UPGRADES

US Wagyu Udon	\$8	Beef Sukiyaki Udon	\$5
Curry Udon	\$6	Tan Tan Udon	\$5
Chicken Udon	\$5	Cold Dashi Udon	\$4
Beef Udon	\$5		

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SUSHI

\$100 VALUE

Sushi Boat*

dragon roll, spicy tuna roll,
chef's choice 4 kind sashimi (3pcs each),
chef's choice 6 pc nigiri

\$75



ROLLS

Salmon*	\$9	Negihama*	\$12
Spicy Salmon*	\$11	yellowtail, scallion	
Salmon Avocado*	\$12	Hamachi Shishito*	\$10
Salmon Cream Cheese*	\$13	yellowtail, shishito pepper	
cream cheese, cucumber		Shrimp Tempura	\$12
Tuna*	\$9	avocado	
Spicy Tuna*	\$12	Eel Avocado	\$12
Tuna Avocado*	\$12	Blue Crab California*	\$12
Negitoro*	\$16	Cucumber Avocado	\$7
fatty bluefin tuna, scallion		Sweet Potato	\$7

Sashimi Deluxe*

chef's choice of 5 kinds sashimi, tuna,
salmon, yellowtail, white fish,
and scallop served with rice

\$45

(add uni for +\$10)



3 Kinds Sashimi*

tuna, salmon, and white fish

\$36



NIGIRI & SASHIMI

Bluefin Toro* fatty tuna		Uni* sea urchin	
Nigiri 2pcs	\$22	Nigiri 2pcs	\$25
Sashimi 3oz	\$22	Sashimi 1oz	\$25
Bluefin Tuna*		White Fish*	
Nigiri 3pcs / Sashimi 3oz	\$18	Nigiri 3pcs	\$18
Salmon*		Eel*	
Nigiri 3pcs / Sashimi 3oz	\$16	Nigiri 3pcs	\$18
Seared Salmon*		Ikura* salmon roe	
Nigiri 3pcs / Sashimi 3oz	\$16	Nigiri 3pcs	\$18
Hamachi* yellowtail		Tobiko* flying fish roe	
Nigiri 3pcs / Sashimi 3oz	\$18	Nigiri 3pcs	\$16
Hokkaido Scallop*		Botan Shrimp*	
Nigiri 3pcs / Sashimi 3oz	\$20	Sashimi 3oz	\$20

SPECIAL ROLLS



Tsuruton* \$20
toro, hamachi, salmon, white fish, tobiko, avocado



Toro Tuna* \$20
bluefin toro, tuna, scallion, shiso



Sea & Truffle* \$18
tuna, salmon, hamachi, cucumber w/ truffle oil and mayo



Seared Salmon Blue Crab* ... \$18
blue crab, tobiko, avocado, rayu chili crunch



Eel & Cream Cheese \$18
BBQ eel, cream cheese, avocado, cucumber



Ebi Ten Crab \$17
shrimp tempura, blue crab, avocado, cream cheese
topped w/ eel sauce, mayo, and crispy udon



Spider* \$16
soft shell crab, avocado, tobiko

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