

Kaiseki à la Carte

Cold Dish / 冷菜

<u><i>Takuan</i></u> [沢庵]	5
<u><i>Shibazuke</i></u> [柴漬け]	5
<u><i>Mixed Green Salad</i></u> [野菜サラダ]	8
<u><i>Seafood Salad</i></u> [海鮮サラダ]	14
<i>Fluke, Bluefin Tuna, Salmon, Caviar and mixed green salad</i>	
<u><i>King Crab Salad</i></u> [タラバガニのサラダ]	20
<i>King crab and mixed greens</i>	
<u><i>Homemade Tofu</i></u>	8
[キャビア, ゆず胡椒添え 自家製豆腐]	
<i>Homemade Tofu, Caviar, Yuzu pepper</i>	
<u><i>Karasumi Daikon</i></u> [カラスミ大根]	12
<i>Salted & Sun dried Mullet fish roe Served w/ thin sliced radish</i>	
<u><i>Kaiseki Style Assorted Seasonal Appetizer</i></u>	18
[懐石風季節の前菜の盛り合わせ]	

Sushi & Sashimi / 寿司 御造里

Salmon / [サーモン]

Sashimi 14
Sushi 5

Scallop / [帆立]

Sashimi 14
Sushi 6

Fluke / [平目]

Sashimi 15
Sushi 6

Bluefin Tuna / [本鮪赤身]

Sashimi 16
Sushi 7

Sea Urchin / [うに]

Sashimi 16
Sushi 8

Bluefin Toro / [本鮪のトロ]

Sashimi M/P
Sushi M/P

Botan Shrimp / [牡丹海老]

Sashimi 14
Sushi 7

Abalone / [あわび]

Sashimi M/P
Sushi M/P

.....
Sashimi Otukuri Plate / 御造里の盛り合わせ

30 / 45

**Today's Chef's Special Sashimi*
-Ask servers for any questions

Sushi Rolls / 巻き寿司

Salmon & Avocado Roll

[サーモン&アボカド巻き]

11

Vegetable Roll

[野菜の巻物]

Avocado, cucumber and carrots

7

Eel & Avocado Roll

[うなぎ & アボカド巻き]

12

California Roll

[ズワイガニ & アボカド巻き]

Snow Crab & Avocado

(non-imitation crab)

11

Spicy Miso Salmon Roll

[スパイシーサーモン巻き]

Salmon, Spicy house miso sauce

11

Spicy Miso Tuna Roll

[スパイシーツナ巻き]

*Bluefin Tuna, Spicy house miso
sauce & Scallion*

12

Tuna Roll

[本鮪巻き]

Bluefin Tuna Roll

10

Pickle Roll

[しんこ巻き]

Japanese homemade white radish

5

Dragon Roll

[ドラゴン巻き]

*Eel, Snow Crab, Cucumber &
Avocado (non-imitation crab)*

16

Fluke Ume Shiso Roll

[平目の梅しそ巻き]

*Fluke, Japanese Ume plum
Paste and Shiso leaf*

9

Simmered Dish / 煮物

Yu-Tofu [湯豆腐] 8

*Homemade tofu poached in Kyoto style
and served w/ konbu based ponzu sauce*

Tai & Tofu Sakamushi 15

[タイと豆腐の酒蒸し ポン酢にて]

*Red snapper & Tofu simmered w/ sake
served with ponzu sauce*

Seafood Chawa-mushi [海鮮茶碗蒸] 14

*Simmered egg custard w/assorted seafood
and seasonal mushrooms*

Organic Free Range Chicken Jibuni 14

[オーガニックチキンの治部煮]

*Simmered and battered w/ Kuzu root
and assorted organic vegetables
(old fashion style from Kanazawa)*

Organic Black Pork Kakuni 14

[黒豚の角煮]

*Japanese braised black pork belly dish,
simmered in sake, mirin and soy sauce based dashi*

Grilled Dish/ 焼き物

Grilled Eggplant 7

[焼き茄子]

Topped w/ soy dashi & bonito flakes

Organic Dashimaki Tamago 10

[だし巻き卵]

*Japanese grilled organic eggs custard with
kelp and bonito based dashi sauce
(served with daikon purée)*

Scallop Ichimi-yaki 10

[帆立の一味焼き]

*Long Island scallop seared with soy sauce
and ichimi red hot pepper on top*

Organic Grilled Mushrooms 12

[キノコの焼き物]

*Shimeji, Shiitake, Enoki mushrooms and asparagus
grilled w/ organic butter and homemade ponzu sauce*

Organic Free Range Chicken Teriyaki 14
[オーガニックチキンの照り焼き]

Free Range Salmon Teriyaki 14
[サーモンの照り焼き]

*Slowly grilled and brushed with homemade
teriyaki sauce*

Yellowtail Teriyaki 14
[ブリの西京焼き]

*Slowly grilled and brushed with homemade
teriyaki sauce*

Wagyu Beef Steak [和州牛ステーキ]

Filet / ファイル 35

Sirloin / サーロイン 30

Tempura/揚げ物

Agedashi Tofu [揚げだし豆腐] 8

*Lightly fried homemade tofu w/ kelp
and bonito flake based dashi soup*

Eggplant Miso Dengaku [茄子の味噌田楽] 8

*Eggplant fried lightly then grilled gently with
miso paste*

Prawn Renkon Age 12

[海老、蓮根とシソの包み揚げ]

*Prawn and thinly sliced lotus root wrapped
together with Shiso leaf*

Scallop Tempura [帆立の串揚げ] 12

*Long Island Scallop tempura with homemade
dashi sauce*

Fresh Organic Vegetable Tempura 14
[野菜の天婦羅]

Chef's selection of five assorted vegetable tempura

Omakase Tempura 18
[天婦羅の盛り合わせ]

*Chef's selection of assorted seasonal seafood
and vegetables*

Organic Free Range Chicken Karaage 14
[オーガニックチキンのから揚げ]

*Japanese style tempura battered w/
katakuri flour*

Fried Wagyu Beef [和州牛フライ]

Filet / ファイル 35

Sirloin / サーロイン 30

Rice Dish / ご飯物

Today's Takikomi-Gohan [炊き込みご飯]

*Seasonal rice cooked in kama
(traditional rice pot) for 2*

White Kama Rice 10

Vegetable Kama Rice 20

Seafood Kama Rice 30

Salmon Zosui [サーモン雑炊] 12

Salmon egg Risotto Japanese style

Tuna Yamakake-Gohan 14

[本鮪の山掛けご飯]

*Bluefin tuna sashimi & chopped chinese
yam served on rice bed*

Cha Soba [茶そば] 10

*Green tea soba noodles prepared
hot or cold*

Soup / 汁物

White & Red Miso Soup 7

[白みそ、または赤みその味噌汁]