

• Governing the sanitation of food establishment 96.03.0800.2. Thoroughly cooking foods of animal origin such as beef, egg, fish, lamb, poultry, milk or shellfish reduce the risk of food borne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked.

APPETIZERS

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| Grilled Kurobuta Sausage 3pc/5pc | 5.5/8.5 |
| Italian Spring Roll 6pc Deep-fried spring rolls stuffed with mozzarella cheese, prosciutto, and basil | 7.5 |
| Bruschetta Nakamura~ya Style 3pc/6pc Toasted homemade baguettes topped with tuna & spicy cod roe; octopus, avocado with wasabi mayo; and anchovy oil topped with fresh mozzarella cheese | 7/12.75 |
| Fried Oyster with chef's special tartar sauce 3pc/5pc | 7.5/12.00 |
| Crab Cream Croquette 2pc /3pc | 6.75 / 10 |
| Takoyaki 6pc Batter cooked in ball shapes with octopus inside | 7.5 |
| Fried "Jidori" Chicken with balsamic dressing | 9.50 |
| Baby Octopus Karaage with herb salt | 8.00 |
| Jumbo Soft Shell Crab with fresh herb balsamic sauce | 14 |
| Pan-Fried Calamari with lemon garlic sauce & almonds | 12 |
| Green Mussel "3 Ways" Escargot Style Baked with spicy cod roe, sweet miso, parsley butter in an escargot dish | 16.95 |
| Antipasto Platter Prosciutto & Assorted Cheese | 25 |
| Garlic Bread 1pc | 3.95 |

SASHIMI STYLE DISHES

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| Premium Uni Santa Barbara 25g / Wood Tray 60g | 28 / 50 |
| Canadian Salmon (5pc) | 15 |
| Octopus Carpaccio with Wasabi Mayo Small / Regular | 9/16.75 |
| U.S. Wagyu Beef Carpaccio Small/ Regular | 13.50/ 22 |
| U.S. Wagyu Beef Tartar | 22 |

SALAD

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| Green Served with your choice of Miso, Ginger, Wasabi Mayo, Balsamic or French dressing | Small / Regular 5.5 / 10 |
| Fresh Tomato and Basil Sliced tomato, garlic anchovy, and sliced onion with French dressing | 7 |
| Grilled Chicken & "Kinoko" Japanese Mushrooms with Ginger dressing | 8.75/ 16 |
| Shabu Shabu Thinly sliced premium "Mugi Fuji" pork with Miso dressing | 16.95 |
| Caprese Campari tomato & fresh mozzarella with Balsamic dressing | 8.95 / 16.95 |
| Snow Crab Meat Shredded cheese & olives with French dressing | 9.50 / 18 |
| Frutti di Mare Assorted seafood with French dressing | 26 |

DOLCE

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| Soy Milk Panna Cotta with black sugar sauce | 6 |
| Black Sesami Blancmange with strawberry sauce | 6 |
| Tiramisu Chef's original homemade | 10 |
| Dolce Sampler Panna cotta, Blancmange, and Tiramisu on one plate | 12 |
| Kinako~Warabi Mochi with black sugar sauce Mochi powders in sweet soybean flour topped with almonds with green tea gelato on the side | 6 |
| Green Tea Gelato | 4.5 |
| Dessert Wine 2 oz (Tessari Tre Colli Recioto di Soave, Vento) | 8 |

Party of six and over we include 20% gratuity