

• 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 there foods are consumed raw or undercooked.

APPETIZERS

Grilled Kurobuta Sausage 3pc/5pc	6.5/10
Italian Spring Roll 6pc	9
Deep-fried spring rolls stuffed with mozzarella cheese, prosciutto, and basil	
Bruschetta Nakamura~ya Style 3pc/6pc	8.95/17
Toasted homemade baguettes topped with tuna & spicy cod roe; octopus, avocado with wasabi mayo; and anchovy oil topped with fresh mozzarella cheese	
Fried Oyster with chef’s special tartar sauce 3pc/5pc	8.5/13.50
Crab Cream Croquette 2pc /3pc	8.50 /12
Takoyaki 6pc	8.75
Batter cooked in ball shapes with octopus inside	
Fried “Jidori” Chicken with balsamic dressing	10.50
Baby Octopus Karaage with herb salt	9
Jumbo Soft Shell Crab with fresh herb balsamic sauce	12.50
Pan-Fried Calamari with lemon garlic sauce & almonds	14
Green Mussel “3 Ways” Escargot Style	19.50
Baked with spicy cod roe, sweet miso, parsley butter in an escargot dish	
Antipasto Platter	25
Prosciutto & Assorted Cheese	
Garlic Bread 1pc	4.75

SASHIMI STYLE DISHES

Premium Uni Santa Barbara 25g / Wood Tray 60g	28 / 55
Canadian Salmon (6pc)	18
Octopus Carpaccio with Wasabi Mayo Small / Regular	10/18
U.S. Wagyu Beef Carpaccio Small/ Regular	14/ 24
U.S.Wagyu Beef Tartar	24

SALAD

Green	Small / Regular
Served with your choice of Miso, Ginger, Wasabi Mayo, Balsamic or French dressing	6.5 / 11.75
Fresh Tomato and Basil	8
Sliced tomato, garlic anchovy, and sliced onion with French dressing	
Grilled Chicken & “Kinoko” Japanese Mushrooms with Ginger dressing	9/ 16.95
Shabu Shabu	18.95
Thinly sliced premium “Mugi Fuji” pork with Miso dressing	
Caprese	9.5 / 18
Campari tomato & fresh mozzarella with Balsamic dressing	
Snow Crab Meat	10 /19.50
Shredded cheese & olives with French dressing	
Frutti di Mare Assorted seafood with French dressing	28

DOLCE

Soy Milk Pannna Cotta with black sugar sauce	7
Black Sesami Blancmange with strawberry sauce	7
Tiramisu Chef’s original homemade	12
Dolce Sampler Panna cotta, Blancmange, and Tiramisu on one plate	14
Kinako~Warabi Mochi with black sugar sauce	7
Mochi powders in sweet soybean flour topped with almonds with green tea gelato on the side	
Green Tea Gelato	5
Dessert Wine 2 oz (Tessari Tre Colli Recioto di Soave, Vento)	8

Party of six and over we include 20% gratuity

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PASTA Served with Bread

Linguine or Fettuccini Premium Uni Tomato Cream sauce	42				
Add Grilled Scallop +10, Add Premium Uni (Double Uni) +24					
Spaghetti or Linguine “Ikasumi” Squid Ink	30				
Add Grilled Scallop +10, Add Premium Uni +24					
Linguine Seafood Pescatore Tomato Sauce	39				
Fettuccini Smoked Salmon & Scallop “Tarako”	28				
Smoked salmon, scallop and “Tarako” salted cod roe, cream sauce					
Fettuccini Parma Prosciutto Carbonara	30				
Served with white truffle extra virgin olive oil and cheese, yolk-cream sauce					
Linguine Wafu Vongole or Vongole Red	21				
“Wafu” Japanese-style Manila clams and Japanese basil, garlic white wine sauce					
Ravioli Pink Sauce	18.95	w/Chicken	22	w/Scampi	24
Stuffed spinach & ricotta cheese					
Spaghetti Wafu Miso Carbonara	21				
Pancetta, fried burdock, green onions and sesame, “Miso” yolk-cream sauce					
Spaghetti “Mentaiko” Carbonara	23				
Pancetta and “Mentaiko” spicy cod roe, yolk-cream sauce					
Spaghetti Wafu Kurobuta Sausage & “Kinoko”	18.50				
Japanese mushrooms, white onion and seaweed, Japanese-style soy sauce broth					
Spaghetti Wafu Manila Clam & “Tarako”	20				
Manila clams, cod roe, sprouts, Japanese basil and seaweed, Japanese-style broth					
Spaghetti Wafu Calamari & “Mentaiko”	18.50				
Spicy cod roe, sprouts, Japanese basil and seaweed, Japanese broth					
Linguine Spicy “Jidori” Chicken & Bell Pepper Tomato Sauce	22				
Linguine Scampi & Mushroom Cream Sauce or Tomato Cream Sauce	24				
Linguine Spicy Eggplant & Bacon Tomato sauce	17.50				
★”Kinoko” Meat Cream Sauce (Homemade Bolognese Sauce)	20				
Meat sauce with U.S. Wagyu beef & “Kohaku” Pork cooked w/Japanese mushrooms, tomato cream sauce					
★Vegetarian Tomato Sauce or Garlic Oil	18.50				
Sweet pepper, Japanese mushrooms, tomato, broccoli, potato and eggplant					
★Pasta choice....Spaghetti, Linguine, Fettuccini or Rigatoni					

Toppings Premium Uni 24, Grilled Scallop10, Scampi 8, Salmon/Chicken 6, Sausage/ Mentaiko 4

MAIN DISH

Meal +9 (Green salad & Garlic Bread or Rice)

U.S. Wagyu “Harami” Outside Skirt Steak* (6oz) with Balsamic Soy Sauce	48
Sautéed Chilean Seabass (6oz) Fried Kale, Caper with White Wine Sauce	40
Add Grilled Scallop +10, Add Premium Uni +24	
U.S. Wagyu Beef & “Kohaku” Pork Hamburg Steak (6oz) with Demi Glaze Sauce	30
Add Mozzarella Cheese + 2	
Mille-feuille Style “Mugi Fuji” Tonkatsu (7oz)	30
Deep-fried thinly sliced pork with mozzarella cheese inside, served on top of tomato sauce	
Grilled “Mugi Fuji” Pork (7oz)	28
Pork-Loin “Mugi Fuji” Tonkatsu (7oz)	28
Grilled “Jidori” Chicken “Kinoko” Cream Sauce (7oz)	27
Grilled “Jidori” Chicken (7oz)	27
Grilled Canadian Salmon with Orange Olive Oil (6oz)	32