





TOFU

- Raku Tofu Whole \$6 / 1/2 \$4
- Agedashi Tofu Whole \$12 / 1/2 \$8
- Oyaji Tofu \$8.5

COLD DISH

- *Hotate and Caviar \$38
- *Kanpachi Carpaccio. 
- *Poached Egg with Uni and Ikura 
- *Kobe Style Beef Liver Sashimi \$9.5
- Today's Ohitashi \$5
- Sunomono Cucumber and Seaweed \$5.5

SALAD

- *Sashimi Salad \$16
- Ken Salad \$12.5
- Popeye Salad \$8
- Dried Tatami Sardine Salad \$9

HOT DISH

- Fried Ice Fish \$8.5
- Crispy Fried Shrimp \$9
- Juicy Deep Fried Chicken \$10
- Crispy Asparagus Okaki. \$6


RICE / NOODLE / SOUP

- *Foie Gras Bowl \$19
- *Cold Green Tea Soba with Poached Egg \$9
- *Ikura Bowl (Salmon Roe) \$11
- Soboro Don (Seasoned Ground Chicken) \$8.5
- Oyako Bowl (Chicken, Egg, and Onion) \$10.5
- Takana Inari (Fried Tofu Pouch Stuffed With Rice Mixed With Mustard Greens) \$4.5
- Miso Soup \$3.8

Chef's Tasting Menu

- *Basic Omakase Course \$100
- *Premium Omakase Course \$120
- *Deluxe Omakase Course \$150

ROBATA GRILL

- *Foie Gras Skewer \$18.5
- *A5 Wagyu Kushi \$19
- *Kobe Style Beef Filet with Wasabi \$13
- *Kobe Style Beef Outside Skirt \$8
- *Kobe Style Beef Liver \$5
- Kobe Beef Style Tendon \$4.5
- Iberico Kushi \$9.5
- Kurobuta Pork Cheek. \$5
- Pork Ear \$4.5
- Teriyaki Kurobuta Pork Rib \$7.5
- Duck with Balsamic Soy Sauce \$5
- *Grilled Salmon with Ikura Oroshi. \$8
- Yellowtail with Glazed Soy-based Sauce \$8
- *Butter Sautéed Scallop with Soy Sauce 
- Tomato \$3
- Tomato with Bacon \$4
- Enoki Mushroom with Bacon \$3.5
- Eringi \$4.5
- Mushroom \$3
- Mushroom with Bacon \$4
- Okra \$3.5
- Asparagus \$3.5
- Asparagus with Bacon \$4
- Direct-flamed Eggplant. \$5

DESSERT

- Green Tea Brulee \$6
- Fluffy Cheese Cake \$6
- Homemade Sorbet \$5

*Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of food born illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

