

Delicacies そば前

Edamame	茹で枝豆	5.00	Tuna Tartar	シャキシャキツナ	9.00
Boiled Young Soy Beans			Layers of Tuna Tartar, Avocado and Mountain Yam		
Ohitashi	法蓮草のお浸し	5.50	Ika-Meshi	いかめし	9.00
Boiled Spinach in Cold Broth			Simmered Squid Stuffed w/Sticky Rice		
Goma Ae	法蓮草の胡麻和え	5.50	Kamo Shioyaki	鴨の塩焼き	9.50
Boiled Spinach Mixed w/Sesame Sauce			Slices of Lightly Salted (Japanese Sea Salt) Broiled Duck		
Hijiki	ひじき	5.50	Uni Tororo	雲丹とろろ	9.50
Sautéed Hijiki Seaweed and Vegetable			Fresh Sea Urchin & Grated Mountain Yam		
Goma Tofu	胡麻豆腐	6.00	Maguro Yamakake	鮪山掛け	9.50
Traditional Chilled Sesame Tofu			Soy Cured Tuna & Grated Mountain Yam		
Itawasa	板わさ	6.75	Buta-Kakuni	豚角煮	10.00
Sliced Fish Cake Served with Fresh Wasabi			Braised Pork Belly w/Poached Egg in Broth		
Tamago	出し巻き玉子	7.00	Soba Sushi	蕎麦寿司	10.00
Japanese-Style Egg Omelette			Soba and Shrimp Tempura Wrapped in Nori Seaweed		
Chawan-Mushi	茶碗蒸し	8.00	Shrimp Shumai	海老しゅうまい	8.50
Steamed Egg Custard with Vegetable and Chicken			Homemade Shrimp Dumpling (Steamed or Fried)		

Vegetables 野菜

Kimpira Gobo	きんぴらごぼう	5.50	Ume Renkon	梅蓮根	5.50
Pan Sautéed Mountain Burdock			Sliced Lotus Roots Marinated w/Plum Sauce		
Nasu Nibitashi	揚げ茄子の煮浸し	5.50	Satsuma-Imo	薩摩芋	5.50
Deep Fried Eggplant in Dashi Broth			Glacéed Japanese Sweet Potato		
Kabocha to Shiitake	南瓜と椎茸の煮付け	5.50	Santen-Mori	お野菜の三点盛り	10.00
Simmered Pumpkin and Shiitake Mushroom			Assorted Vegetable Platter, Choice of Three from Above		

Tofu 豆腐料理

Yuba Sashimi	生湯葉のお刺身	6.50
Tofu Wrapped in Fresh Raw Bean Curd		
Nametake Yakko	なめたけ奴	7.00
Country-Style Silky Tofu w/Nameko Mushrooms and Seasonings		

Tuna Yuba Maki	鮪の湯葉巻き	8.00
Tuna Wrapped w/Fresh "Yuba" Raw Bean Curd		
Agedashi Tofu	揚げ出し豆腐	8.00
Crispy Fried Tofu in Hot Broth		

Salad サラダ

Yokozuna Salad	横綱サラダ	7.00
Mesclun Salad Mixed w/Fried Soba & Cheese		
Seaweed Salad	海藻サラダ	7.50
Served w/Sesame Dressing		

Tofu Salad	豆腐サラダ	7.50
Tofu, Fried Bean Curd, Daikon, Radish Sprouts, Carrots and Potherb Mustard w/Miso Dressing		

Raw Seafood 鮮魚

Sake Sashimi	鮭のお刺身	9.00
Salmon Sashimi		
Kanpachi Sashimi	勘八のお刺身	11.00
Amberjack Sashimi		
Maguro Sashimi	鮪のお刺身	11.00
Tuna Sashimi		

Aburi Sake Toro	炙り鮭とろ	12.00
Seared Salmon Belly w/Ponzu Sauce		
Salmon Carpaccio	鮭のカルパッチョ	12.00
Thin Sliced Salmon Sashimi on Green Onion Salad Served w/Yuzu Dressing		
Sashimi Moriawase	お刺身の盛り合せ	22.00
Assorted Sashimi		

Broiled 焼肴

Sake Yuan Yaki	鮭の柚庵焼き	11.00
Grilled Salmon Marinated with "Yuan" Style Soy Citrus Sauce		

Gindara Yuan Yaki	銀鱈柚庵焼き	12.00
Grilled Black Cod Fish Marinated with Soy Citrus Sauce		

Fried 揚げ物

Tatsuta Age	地鶏の竜田揚げ	8.50
Home Style Deep Fried Marinated Chicken		

Shiso Sasami	紫蘇笹身揚げ	10.50
Chicken Tenders Wrapped in Shiso Leaf, Served w/Green Tea Salt		