

Appetizers

Cold Dish:

* Kanisu ● Crab in Vinegary Sauce			14
Takosu ● Octopus in Vinegary Sauce			12
Kinuta Eel ● Eel and Avocado Wrapped in Cucumber			14
* Kinuta Hamachi ● Yellowtail and Shrimp Wrapped in Cucumber			16
* Negi-Toro Plate			14
* Hako Sushi ● Mackerel or Sea Eel	Mackerel	14	Sea Eel 16
* Tuna Yamakake ● Tuna with Grated Yam			15

Vegetable:

Ohitashi ● Boiled Spinach in Dashi Sauce			7.5
Hijiki Seaweed ● Stewed Shredded Black Seaweed			7.5
Oshinko ● Assorted Japanese Pickles (Homemade "Nukazuke")			7.5
Age Tofu ● Fried Tofu in Dashi Sauce			8

Seafood:

Shumai ● Shrimp Dumpling (Steamed or Fried)			9
Chawan Mushi ● Steamed Egg Custard			9
Grilled Black Cod ● Yuzu Soy Sauce			18

Prime Rib Eye Beef:

Garlic Beef ● Sliced Prime Rib Eye with Garlic Soy Sauce			14
Beef Teriyaki ● Sliced Prime Rib Eye with Teriyaki Sauce			14
Beef Tongue ● Sliced Beef Tongue with Sansho Pepper			14

Free Range Chicken:

Teriyaki ● Grilled with Hasaki's Original Teriyaki Sauce			13
Spicy Chicken ● Grilled with Spicy Teriyaki Sauce			13
Sansho-Yaki ● Grilled with Sansho Pepper and Salt			13

Soup & Salad:

Miso Soup ● Red Miso, Tofu and Mitsuba			4
Yuba Suimono ● Clear Soup with "Yuba" Tofu Skin and Dried Kelp			5
* Dinner Salad ● Mixed Greens with Homemade Sesame Dressing			6.5
* Seaweed Salad ● 5 kinds of Seaweed with Homemade Sesame Dressing			10

E n t r e e s Served with Miso Soup

* Premium *Omakase* at Sushi Bar

100+

Yuba Clear Soup, Chef's Appetizer, Today's Sashimi and 12pcs Sushi + 1 Roll

* Omakase Chef's Best Selection:

Sushi	9 pcs Sushi + 1 Roll	50
	12 pcs Sushi + 1 Roll	70
Sashimi		58
Sashimi for Two		140
Combination of Sushi & Sashimi		58
Combination of Sushi & Sashimi for Two		130
Chirashi		50

* Sashimi & Sushi Prix Fixe:

Sushi Dinner	● 8 pcs Sushi and 1 Roll of Your Choice	28
Sushi for Two	● 16 pcs Sushi, 2 Rolls and 1 Roll of Your Choice	60
Sashimi Dinner	● 6 Types of Fish	28
Combination of Sushi & Sashimi		30
Combination of Sushi & Sashimi for Two		62
Tekka Don	● Sliced Tuna over Sushi Rice	27
	Bigeye Tuna	35
	Blue Fin	
Salmon Oyako Don	● Seared Organic Salmon and Salmon Roe over Sushi Rice	30
Chirashi	● Variety of Sashimi with Sushi Rice	30

Seafood:

Grilled Organic Salmon		
	with Miso-Basil	24
	with Teriyaki Sauce	24
	with Salt & Lemon	24
Una-Ju	● Cooked Eel over Rice	27

* **Prime Rib Eye Steak** ● 12 oz. Soy Sauce, Butter & Sake 45

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.