

## 先付け Starter

癒月手作り豆腐 Zaru Tofu	11
house-made fresh tofu from organic soybean with sea salt	
いくら醤油 Ikura Shoyu	11
salmon roe marinated in soy sauce served with grinded daikon radish	
癒月ぬか漬け Tsukemono	10
house-made "Nuka" (rice bran) fermented vegetable pickles	
茄子揚げ浸し Nasu Agebitashi	10
fried eggplant in broth, a mildly sweet salty dashi	
もずく酢 Mozuku	9
delicate threads of mozuku seaweed in tosa vinaigrette	

## 一品 Cold and Hot appetizer

刺身 Sashimi	MP
today's fresh sashimi special	
蟹と鳴門生若布の酢の物 Sunomono	16
dungeness crab and fresh wakame seaweed salad with tosa vinaigrette	
炙り鯖 Aburi Saba	14
marinated and seared mackerel with ponzu radish sauce	
白鮪タタキ Albacore Tataki	17
seared albacore with sliced onion and shaved chili in ponzu sauce	
大根サラダ Daikon Salad	11
julienne daikon radish tossed with our special dressing	
和牛たたき Wagyu Tataki	20
shio koji marinated and seared wagyu tataki	
癒月さつま揚げ Satsuma Age	10
fried dumpling of rock fish and shrimp with local vegetables with Burdock roots	

## 焼き物 GRILLED "Salt Koji" marinated

### 焼き鳥(麩仕込み)YAKITORI (Japanese style grilled meat and vegetable skewers)

つくね Tsukune – chicken meat ball	5
ネギマ Negima – chicken with scallion	5
手羽塩焼き Teba – chicken wing	5
豚バラ Buta bara – pork belly	5
季節野菜 Grilled Vegetables	5

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銀鱈西京焼き Miso marinated black cod	20
grilled black cod marinated in saikyo miso	
焼きするめいか Yaki Surume Ika	15
"Salt Koji" marinated Hokkaido squid with house-made yuzu mayonnaise	
餃子 Pot sticker	14
light Japanese style of pot sticker with homemade spicy sauce	

## 蒸し物 STEAMED

北海道雲丹と茶碗蒸し Chawanmushi	17
delicate and savory egg custard "chawan mushi" with Hokkaido sea urchin	
アサリの酒蒸し Asari Sakamushi	13
asari clams cooked in sake broth	

## 揚げ物 CRISPY

海老と根菜のかき揚げ Kakiage	19
shrimp and roots vegetable tempura with green tea salt	

塩麩仕込みの鳥の唐揚げ Kara-age Chicken	12
"salt Koji" marinated fried chicken	
揚げ出し豆腐 Agedashi Tofu	10
fried tofu in mildly sweet and salty dashi soup	

## 煮物 BRAISED

鴨の桑焼き Braised duck breast	17
lightly fried duck sautéed in sweet soy sauce	
豚の角煮 Braised pork belly	18
pork belly chunk cooked until tender in our special sauce	

## ご飯 RICE

Koshihikari rice (Japanese short-grain rice, noted for its sweet, nutty taste and slight stickiness) from the Central Valley cooked in Japanese earthen pot (for two)

**Please allow 30 minutes**

4 Choices

コシヒカリご飯 Koshihikari rice (plain)	15
サーモンご飯 Salmon rice	24
いくら入り Salmon with ikura(salmon roe)	28
茸炊き込みご飯 Mushroom rice	24

雲丹とクレソンの焼きおむすび Yaki Omusubi	20
grilled rice triangle with uni and watercress in soy butter sauce	

All ingredients used are fresh and organic from local and sustainable sources.

*Please notify your server of any food allergies or dietary restrictions.*

*20% gratuity will automatically be added to the bill for parties of 6 or more.*

*Our corkage fee is \$25 per bottle.*