

Yuzuki Japanese Eatery

Gluten free Menu (We use wheat free soy sauce)

- 手作りざる豆腐 **Zaru Tofu** 12
house-made fresh tofu
- 癒月ぬか漬 **Tsukemono** 10
house-made “Nuka” (rice bran) fermented vegetable pickles
- 刺身 **Sashimi** MP
today's fresh sashimi special
- 蟹と鳴門若布の酢の物 **Sunomono** 17
dungeness crab and fresh fresh wakame seaweed salad with vinaigrette
- 炙り鯖 **Aburi Saba** 14
marinated and seared Mackerel with ponzu radish sauce
- 白鯖タタキ **Albacore tataki** 17
Seared albacore with sliced onion and shaved chili in ponzu sauce
- 大根サラダ **Daikon Salad** 11
daikon radish tossed with our special dressing
- 癒月さつま揚げ **Satsuma-age** 11
fried dumpling of rock fish and shrimp with local seasonal vegetable with burdock roots
- ねぎま **Negima** 5
“yakitori” chicken thigh meat with scallion
- つくね **Tsukune** 5
“yakitori” chicken meat ball
- 手羽焼き **Teba** 5
“yakitori” chicken wing
- 豚バラ **Buta bara** 5
“yakitori” pork belly
- 野菜串焼き **Yasai Kushi Yaki** 5
grilled seasonal vegetables
- 焼きスルメイカ **Yaki Surumeika** 15
“salt koji” marinated Hokkaido squid with spicy yuzu mayonnaise
- こしひかり土鍋ご飯 **Koshihikari Rice** 15
cooked in Japanese earthen pot by order
(please allow 30minutes)
- 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