

おつまみ OTSUMAMI

おばんざい三種 Obanzai

local ingredient cooked in Kyoto style, served in three different preparations

14

癒月手作り豆腐 Zaru Tofu

house-made fresh tofu from organic soybean with sea salt

10

蟹と鳴門生わかめの酢の物 Sunomono

dungeness crab and fresh naruto wakame seaweed salad with tosa vinaigrette

12

ピリ辛胡瓜 Pirikara Cucumber

fresh Japanese cucumber with sesame oil and shichimi pepper

5

出し巻き玉子 Dashi Maki Tamago

organic egg omelet roll

8

スジ煮込み Suji Nikomi

miso braised beef silver and tendon

12

癒月さつま揚げ Satsuma Age

fried dumpling of rock fish and shrimp with local vegetables with Burdock roots

9

アメリカン和牛タタキ American wagyu beef tataki

seared wagyu beef with onion salad and yuzukosho miso sauce

14

癒月ぬか漬 Tsukemono

house-made "Nuka" (rice bran) fermented vegetable pickles

6

大根とルッコラのサラダ Daikon Salad

daikon radish and arugula salad topping with bonito flakes

9

焼き鳥(麴仕込み)YAKITORI – "Salt Koji" marinated grilled chicken on skewers

つくね Tsukune – chicken meat ball 4

ネギマ Negima – chicken with scallion 3.5

焼き物 GRILLED

焼きするめいか Yaki Surume Ika

"Salt Koji" marinated Hokkaido squid with house-made yuzu mayonnaise

9

アジの開き Aji no hiraki

"Salt Koji" cured and air dried horse mackerel

mp

蒸し物 STEAMED

北海道雲丹と茶碗蒸し

Chawan-mushi with Hokkaido uni

egg custard "chawan mushi" with sea urchin

13

アサリの酒蒸し Asari Sakamushi

asari clam cooked in sake broth

10

揚げ物 CRISPY

海老と根菜のかき揚げ Kakiage

shrimp and roots vegetable tempura with green tea salt

15

塩麴仕込みの鳥の唐揚げ Kara-age Chicken

"salt Koji" marinated fried chicken

10

黒豚ロースカツ Tonkatsu

Kurobuta pork cutlets with haccho miso sauce

16

揚げだし豆腐 Agedashi Tofu

fried tofu in dashi soup

7

ご飯 RICE

Koshihikari rice from Central Valley cooked in
Japanese earthen pot (for two)

Please allow 30 minutes

2 Choices

コシヒカリ ご飯 Koshihikari rice
12

季節のご飯 Seasonal rice
mp
(please ask today's special)

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

16

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

*19% gratuity will automatically be added to the bill for
parties of 6 or more.*

Our corkage fee is \$17 per bottle.