

# 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

おからボール **Okara Ball** 8  
fried soy pulp ball Falafel style

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** 7  
dungeness crab and fresh fresh wakame seaweed salad with vinaigrette

白鮭タタキ **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** 22  
grilled rice triangle with uni and watercress in soy butter sauce