

Squid with fermented beans

Squid with spicy cod fish eggs

Sliced raw tuna with fermented beans

Sliced octopus in a vinegar sauce

Ika Natto

Ika Mentai

Maguro Natto

Ikura Oroshi

Tako-Su

Japanese Restaurant

DINNER MENU

APPETIZERS

8

9



Catepillar Rol

15

8

9

8

8 Amaebi Karaage Deep fried sweet shrimp with lightly seasoned soy

9 8 Chicken Karaage

Deep fried chicken seasoned with light ginger and soy sauce

Kushikatsu

Breaded pork on skewers with our special sauce **Edamame**

Broiled soy beans

Tempura Deep fried shrimp and vegetables in a golden light batter

9 Ika Tempura

Deep fried squid in a golden light batter

Steamed dumplings with zesty dipping sauce (15-20 minutes to steam)

13 **Short Ribs** Marinated in a light Japanese seasoning

Cancun Jalapeños Deep fried jalapeños in a golden light batter topped

with eel sauce and special seasoning

Japanese pan fried dumplings with zesty dipping sauce 8

Seasoned fried breaded mashed potatoes served with special sauce

12 Softshell Crab

Deep fried crab served with lightly seasoned soy sauce

Hiyayako 7 Cold tofu with condiments

Saba Shioyaki

Grilled salted mackerel



Agedashitofu 6
Deep fried tofu in a lightly seasoned sauce
Aji Fry 7
Deep fried white fish with our special crispy breading served with our special sauce
Kaki Fry 9
Breaded deep fried oyster served with our special sauce
Salmon or Hamachi Kama 10
Approximately -20 minutes to cook
Salad 2
Miso Soup 2
White Rice (Sushi Rice \$1.00 extra) 2

TO DRINK

Wine - Glass
White Tinfondal a Chardenney

7 7

5 5

7

White Zinfandel • Chardonnay

Kirin Ichiban 22 oz Sapporo 20.3 oz Sapporo 12 oz

Kirin Light 22 oz

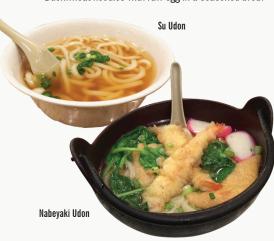
Asahi 11.2 oz





Hot Sake	Large	10		
Hot Sake	Small	5		
Cold Sake	330 ML	17		
Cold Sake	300 ML	14		
Cucumber Sake	330 ML	17		
Beverages		2.5		
Soft Drink - Coke, Diet Coke, Sprite, Dr. Pepper				
Japanese Soda		3		
Hot Green Tea	unsweet	2.5		
Iced Green Tea		2.5		
Flavored Tea		2.5		

NOODLES 13 Tempura Soba Buckwheat noodles in a seasoned broth topped with tempura Zaru Soba 11 Cold buckwheat noodles with a mild sauce Tsukimi Soba 11 Buckwheat noodles with raw egg in a seasoned broth



JAPANESE DINNERS

Shrimp Tempura	17
Deep fried shrimp and vegetables in a golden light bat	ter
Chicken Teriyaki	15
Boneless chicken in a teriyaki sauce	
Beef Teriyaki	20
Grilled N.Y. strip steak in a teriyaki sauce	
Ginger Pork	17
Sliced pork loin sauteed in ginger flavored soy saud	е
Ginger Beef	19
Sliced beef sauteed in ginger flavored soy sauce	
Saba Shioyaki	16
Grilled salted mackerel	
Salmon Shioyaki	20
Grilled salted salmon	
Yakiniku	19
Thinly sliced beef and vegetables sauteed in garlic sau	ice
Ebi Fry	20
Deep fried shrimp with our special crispy breading served with special sauce	
served with special sauce	

Tempura Udon	13
Thick noodles in a seasoned broth topped with tempura	
Su Udon	10
Thick noodles in a seasoned broth	
Niku Udon	12
Thick noodles in a seasoned broth with sliced beef	:
Kitsune Udon	11
Thick noodles and deep fried tofu, spinach, and fis cake in a broth	h
Tsukimi Udon	11
Thick noodles with raw egg in a seasoned broth	
Nabeyaki Udon	16
Thick noodles in a seasoned broth with chicken, vegetables, egg and fish cake	
Temzaru	18
Buckwheat noodles with mild dipping sauce and mini tempura	d



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Kabayaki	31
Broiled eel with eel sauce	
Age Sakana	20
Deep fried white fish with our crispy breading with special sauce	
Chicken Cutlet	17
Deep fried boneless chicken with special sauce	
Tonkatsu	17
Deep fried pork with crispy breading with special sauce	
Riyoma Special	27
California roll, mini tempura, chicken teriyaki, beef teriyaki and fried gyoza	
Seafood Special	31
Cajun roll, mini tempura, fried calamari, grilled salmon, and squid salad (no kushikatsu included)	

DONBURI

Mochi Ice Cream

Tempura Ice Cream

Vanilla, Mango, Red Bean, Green Tea

All Donburi Items Served with Kushikatsu, Miso Soup and Salad

Breaded deep fried oyster served with our special sauce

	This Bottlean Rolling Convoca Than Machinatoa, Illico Co	oup una	Calaa	
	Tendon	14	Gyudon	15
	Deep fried shrimp and vegetables on a bowl of ric with special sauce	e	Sliced beef and vegetables cooked in special sauc served on a bowl of rice	e:e
	Katsudon	15	Una Ju	24
Breaded pork cutlets and onions on a bowl of rice		Marinated broiled eel served in a bowl of rice with		
	Oyakodon	14	eel sauce	
Poached egg and chicken with onions on a bowl of rice				
	CHAZUKE			
	Sake Chazuke	10	Nori Chazuke	9
	Salmon on rice in broth		Seaweed on rice in chazuke soup	
	Oyako Chazuke	13	Tarako Chazuke	10
	Salmon and roe on rice in chazuke soup		Cod fish caviar on rice in chazuke soup	
	DESSERT			

7

