



#### OTOSHI

\$3

#### Edamame

Steamed edamame, sea salt

**Miso Soup** Miso broth with tofu, seaweed and scallions

### **Ginger Salad**

House salad with traditional ginger dressing

# ZENSAI SUSHI (APPETIZERS)

Red Curry Mussels	\$16	*Spicy Tuna Roll Tuna, spicy aioli	\$18
Red curry broth, lemongrass, linginger	ne,	*Salmon Roll Salmon, cucumber	\$18
Yakitori Skewered chicken, teriyaki reduction, ginger sauce	\$12	*Diablo Roll Tuna, salmon, avocado, eel sauce spicy aioli	\$22
Poke Salad \$18 Tuna, avocado, cucumber, wakame, bunapi mushrooms, sushi rice		Snow Crab Roll Snow crab, garlic aioli, cucumber	\$20
		Tempura Roll	\$14
Tempura	\$14	Sweet potato, zucchini, garlic aid	oli
Yams, broccoli, zucchini, squash Add Shrimp		<b>Spider Roll</b> Fried soft shell crab, spicy aioli,	\$18
Eggrolls	\$10	cucumber	
House-made vegetarian rolls w hot mustard and sweet chili	rith	California Roll Kani, avocado and cucumber	\$16



<sup>\*\*18%</sup> gratuity is applied to all checks

 $<sup>\</sup>hbox{$^*$CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE}$ YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS





# YŪSHOKU (DINNER)

Katsu Chicken

\$24

Panko-encrusted and served with fried rice and sunomuno

\$28

**Sesame Chicken** \$24 Breaded and glazed with a sweet soybased sauce and served with sticky

rice

**Short Ribs**Ginger-braised with mashed potatoes and sesame vegetables

\*Soy Glazed Salmon

vegetables, and eggplant

Served with soba noodles, stir fried

Shoyu Ramen

\$24

Chashu pork belly, bamboo shoots, wild mushroom, bok choy, onsen egg Miso Ramen

\$20

\$35

Togarashi-roasted sweet potatoes, eggplant, snow peas, bok choy, rice noodles- Vegan and GF

# SUTEKINAHUSU (STEAKHOUSE)

All proteins served with fried rice, lo mein noodles, soy bunapi mushrooms, and Chef's choice pickled, fermented, and sauteed vegetables. Steak served with compound butter

\*Filet 8 oz. \$60 \*Ribeye 14 oz. \$65 \*NY Strip 12 oz. \$58

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#### Shifudo(Seafood):

Togarashi 1/2 Lobster Tail \$45

Add to steak \$25

\*Seared Scallops \$38

Add to steak \$18

**Butter Poached Jumbo Prawn \$32** 

Add to steak \$12

Fried Softshell Crab \$36

Add to steak \$16

Far Zagt Steakhouse

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MomoKawa Pearl

KAKUTERU (COCKTAILS)		WAIN (WINE)	
<b>Tokyo Mule</b> Vodka, sake, cucumber, ginger beer	\$16	La Marca Prosecco	\$12
<b>The Mizuwari</b> Whiskey, club soda	\$14	Vento Pinot Grigio	\$10
The Million Dollar Cocktai Gin, sweet vermouth, pineapple, sin syrup, grenadine, egg white		Dark Horse Chardonnay	\$10
Singapore Sling Gin, cherry liqueur, lime, pineapple, t sec,, bitters, grenadine	\$16 riple	Josh Cabernet	\$10
Chinese-Spiced Dark n Stormy Chinese five-spice infused rum, gin	<b>\$14</b> ger	Meiomi Pinot Noir	\$12

SAKE

MomoKawa Silver MomoKawa G fifty **Bottle** Tokkuri **Bottle** \$28 \$15 \$25 MomoKawa G joy Hakutsuro Nigori **Moonstone Plum Bottle Bottle Bottle** \$25 \$23 \$28



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beer, lime

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