

Wet Aged

Select ingredients are carefully wet-aged using advanced Japanese preservation technology at temperatures just below freezing, enhancing natural umami, texture, and tenderness while maintaining pristine freshness. Unlike traditional dry aging, this process preserves a clean and delicate flavor profile without developing pungent aromas. One of the few systems of its kind in North America, this FDA-approved method allows us to present ingredients at their highest expression

Wet Aged Wagyu Beef

1 Short Ribs Skewer 12
60-Days Aged
60日間熟成したショートリブの串焼き

2 Short Ribs Skewers *Limited Time Deal* 18
60-Days Aged
60日間熟成ショートリブの串焼き 2本
(期間限定)

1 Filet Mignon Skewer 16
45-Days Aged
45日熟成 牛フィレミニオン串焼き

2 Filet Mignon Skewers *Limited Time Deal* 24
45-Days Aged
45日間熟成フィレミニオンの串焼き 2本 (期
間限定)

1 Harami Skewer 11
60-Days Aged
60日熟成牛ハラミ串焼き

2 Harami Skewers *Limited Time Deal* 16
60-Days Aged
60日間熟成ハラミの串焼き 2本
(期間限定)

Chateaubriand Fillet Mignon MKT
60-100 Days Aged, Minimum 4oz
(Minimum 3 days reservation)

60~100日間熟成 シャトーブリアン フィレミニオン
最低4ozより
※3日前までのご予約が必要です

New York Strip MKT
60-100 Days Aged, Minimum 4oz
(Minimum 3 days reservation)

60~100日間熟成 ニューヨークストリップ
最低4ozより
※3日前までのご予約が必要です

Wet Aged Sushi

Toro MKT
トロにぎり

Blue Fin 11
赤身にぎり

Kanpachi MKT
かんぱちにぎり

Aged Japanese Scallop MKT
帆立にぎり

Ankimo 11
あん肝にぎり

Shio Koji Cod MKT
塩麹銀鱈にぎり

Honey Salmon MKT
はちみつ漬けサーモンにぎり

Aged Eel MKT
うなぎにぎり

Appetizer

Edamame 枝豆	6	
Agedashi Tofu 揚げ出し豆腐	7	
Yakitori 焼き鳥	7	
Kurobuta Sausage 黒豚ソーセージ	7	
Chicken Kara-Age チキン唐揚げ	8	
Soft Ika Tempura さきいか天ぷら	8	
Gyoza - Pan Fried or Deep Fried ギョーザ	8	
Soft Shell Shrimp ソフトシェルシュリンプ	8	
Soft Shell Crab ソフトシェルクラブ	8	Market Price
Takoyaki たこ焼き	9	
Kaki Fried 牡蠣フライ	9	
Vegetable Tempura 野菜天ぷら	8	
Shrimp Tempura 海老天ぷら	9	
Crab Legs tempura 蟹足の天ぷら	12	
Calamari Kushi-Age イカ串揚げ	8	
Pork Kakuni 豚角煮	10	
Beef Tataki 牛たたき	13	
Negima Beef ネギマビーフ	16	
Hamachi Kama ハマチカマ		Market Price
Sashimi Omakase 刺身盛り合わせ		Market Price

Soup

Miso Soup 味噌汁	3.5
Suimono Soup お吸い物	3.5
Fish Soup 鯛の吸い物	5
Crab Soup 蟹スープ	10
Chawan Mushi (takes 20 mins to prepare) 茶碗蒸し	10

Salad

Tossed Salad グリーンサラダ	5
Kaiso Salad 海藻サラダ	6.5
Ika Sansai イカ山菜	7.5

Rice

Steamed Rice ご飯	3.5
Sushi Rice 酢飯	4
Brown Rice 玄米ご飯	4.5
Chicken Fried Rice チキン焼き飯	9
Shrimp Fried Rice 海老焼き飯	11
Beef Fried Rice ビーフ焼き飯	12
Combination Fried Rice Chicken, beef, and shrimp ミックス焼き飯	14
Salmon Skin Fried Rice 鮭皮チャーハン	11

Entrée

(Served with seasoned vegetables, salad, soup, and rice)

Chicken Teriyaki チキン照り焼き定食	24
Chicken Katsu チキンカツ定食	24
Tonkatsu とんかつ定食	24
Vegetable Tempura 野菜天ぷら定食	24
Shrimp Tempura 天ぷら定食	27
Ginger Pork しょうが焼き定食	25
Negima Beef ネギマビーフ	26
Yakiniku Beef 焼肉定食	26
Beef Teriyaki - Ladies Cut 6oz ビーフ照り焼き定食6oz	26
Beef Teriyaki - New York Cut 9oz ビーフ照り焼き定食9oz	31
Salmon Teriyaki 鮭照り焼き定食	29
Salmon Butteryaki 鮭バター焼き定食	29
Lobster Butteryaki ロブスターバター焼き定食	38

Combination Dinner

(Served with seasoned vegetables, salad, soup, and rice)

Chicken Teriyaki and Shrimp Tempura チキン&天ぷら定食	32
Beef and Chicken Teriyaki ビーフ&チキン照り焼き定食	33
Beef Teriyaki and Shrimp Tempura ビーフ照り焼き&天ぷら定食	34
Healthy Box ヘルシーボックス <i>Grilled salmon, steamed vegetables, seaweed salad, brown rice, and fruit</i>	27
Silver Box シルバーボックス <i>Chicken teriyaki, shrimp and seafood tempura, California roll, and fruit</i>	34
Golden Box ゴールドンボックス <i>Beef teriyaki, shrimp and seafood tempura, sushi (tuna, salmon, and shrimp), and fruit</i>	39

Japanese Traditional

(Served with salad, soup, and Japanese pickles)

Oyako Don 20
親子丼

Ten Don 20
天丼

Katsu Don 21
カツ丼

Gyu Don 22
牛丼

Una Don 30
鰻丼

(Served with salad)

Kara-Age Curry 19
唐揚げカレー

Katsu Curry 21
カツカレー

Beef Tongue Curry 21
牛タンカレー

Sushi and Sashimi

(Served with salad and soup)

Sushi A 寿司A 70
Blue Fin Tuna, Kanpachi, Japanese Snapper, Salmon, Japanese scallop, Squid
Crab meat, Eel, Cooked Egg, Sweet Shrimp, Cooked egg Salmon Egg, Negitoro Roll

Sushi B 寿司B 50
Blue Fin Tuna, Yellowtail, Japanese Snapper, Salmon, White Meat Fish, Shrimp
Squid, Cooked Egg, salmon egg, and tuna roll

Sushi C 寿司C 48
Blue Fin Tuna, Kanpachi, Japanese Snapper, Salmon, Shrimp,
Crab Meat, Eel, and California Roll

Salmon Ju サーモン重 33
6 pieces of Salmon and 1 scoop of Ikura

Tekka Ju 鉄火重 34
4 pieces of Blue Fin Tuna and 2 scoops of Negitoro

Chirashi Ju ちらし重 43
Blue Fin Tuna, Yellowtail, Salmon, White Meat Fish, Albacore Tuna, Shrimp,
Surf Clam, Octopus, Squid, Crab Legs, Cooked Egg, and Cooked Vegetable

Sashimi Dinner 刺身定食 54
Blue Fin Tuna, Yellowtail, Salmon, Albacore tuna, White Meat Fish, and Crab
(served with bowl of rice)

Noodle Soup

UDON

Udon (hot or cold) うどん	12
Kitsune Udon きつねうどん	13
Tempura Udon 天ぷらうどん	16
Nabeyaki Udon 鍋焼きうどん	18

SOBA (*Please allow 15 minutes to prepare*)

Soba (hot or cold) そば	13
Tempura Soba 天ぷらそば	17

Childs Plate

Under 10 years old

(*Served with seasoned vegetables, rice, fruit, and ice cream*)

Chicken Teriyaki チキン照り焼き	16
Chicken Kara-Age チキン唐揚げ	16
Beef Teriyaki ビーフ照り焼き	19
Sushi Boat 寿司ボート <i>2 shrimp sushi and a California Roll</i>	20

Dessert

Ice Cream アイスクリーム	5
Rum Cake ラムケーキ	5
Ice Cream and Rum Cake アイスクリームとラムケーキ	9
Monaka Ice Cream モナカアイス	6