

Menu

Kobachi

Small dish.

Edamame	\$3.95
Steamed organic soybean served with sea salt. Gluten free. Vegetarian safe.	
Creamy Crab Croquette	\$7.50
Hand breaded snow crab croquette.	
Takoyaki	\$5.50
A ball-shaped jalapenos snack, filled with diced octopus. It is slightly crispy on the outside with a hot gooey inside.	
Green Bean Goma Ae	\$5.50
Steamed and chilled organic green bean with house made sesame dressing. Gluten free. Vegetarian safe.	
Gyoza	\$4.95
Pan-fried traditional Japanese chicken and pork dumplings.	
Steamed Shumai	\$5.50
Shrimp dumplings steamed in dashi soup.	
Shishamo	\$7.50
Lightly fried band (full of smelt roe) served with house tamari ponzu sauce.	
Hiyayako	\$4.95
Organic soft tofu with house tamari ponzu. Gluten free. Vegetarian safe.	
Chicken Kara Age	\$8.95
Japanese style deep-fried chicken served with spicy mayo.	
Buta Kimchi Tofu	\$15.95
Korean house made pickled kimchi, pork jelly, served with steamed organic tofu.	
Beef Galbi	\$9.95
USDA beef short rib marinated in house made kalbi sauce.	

Kushimono

Minimum 2 pieces.

Grilled Chicken Thigh with Green Onion	\$4.00
Teriyaki or spicy.	
Grilled Chicken Gizzard	\$3.50
Grilled Chicken Heart	\$3.50
Grilled Chicken Tsukune	\$4.00
Chicken breast meat ball.	
Grilled Shiitake Tofu	\$3.50
Vegetarian safe.	
Grilled Organic Tofu	\$3.00
Vegetarian safe.	
Grilled Pork Belly with Shiitake Mushrooms	\$4.50

Party Platter

Chicken Thigh and Beef Galbi Combo Platter	\$24.00
8 pieces. Pork belly, shiitake, lidako and lotus root.	

Salads

All of our salad is made with organic greens and herbs and comes with tamari yuzu dressing or miso dressing.

Takowasa Salad	\$12.95
Wasabi marinated octopus served with fresh wasabi and ginger. Gluten free. Spicy.	
Soft Shell Crab Salad	\$13.95
Lightly fried soft shell crab served with avocado. Gluten free.	
Pork Tuna Salad	\$13.95
AAA grade cubed big eye tuna mixed with hot sauce, seaweed salad and avocado. Spicy.	
Wakame Cucumber Salad	\$4.50
House made cucumber salad and Japanese seaweed salad. Gluten free. Vegetarian safe.	

Battera Pressed Sushi Roll

Osaka style box sushi.

Rainbow Roll	\$11.95
Tuna, salmon, yellowtail and BBQ fresh water eel, avocado served with spicy mayo.	

Noodle and Soup

Ramen	\$10.95
Japanese ramen with cha-shu pork, bamboo shoots and hard boiled egg.	
Seafood Udon	\$13.95
House made kombu don soup served with combination seafood.	
Vegetable Udon	\$11.95
House made kombu udon served with organic shiitake and vegetables. Vegetarian safe.	
Champon Udon	\$13.95
Blue mussels, squid and shrimp shumai with house made spicy champon soup. Spicy.	
Curry Udon	\$14.95
House made curry served with udon noodle. Spicy.	

Rice

Unagi Don	\$14.95
BBQ fresh water eel steak served over rice.	
Gyudon	\$11.95
Marinated sliced beef served over rice.	
Kimchi and Pork Belly Fried Rice	\$13.95
Fried rice made with kimchi and marinated pork belly. Spicy.	

Bento Box

Serve until 9:00 pm. Includes gyoza, edamame, green salad and miso soup (Side dish may vary).

#1. Beef Galbi Bento Box	\$24.95
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#2. Chicken Satay Bento Box	\$20.95
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Ika Sugatayaki	\$12.95
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Grilled whole squid with organic greens and herbs.

Kaki Fry	\$9.95
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Hand breaded fresh oyster cutlet.

Geso Kara	\$8.95
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Lightly fried and seasoned squid legs.

Fish Katsu with Lotus Chip	\$10.95
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Hand breaded sashimi grade fish cutlet.

Tempura Set	\$9.95
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Assorted deep fried battered shrimp and vegetables.

Vegetable Tempura Set	\$8.95
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Deep-fried battered organic shiitake mushrooms, asparagus, tofu and green beans. Vegetarian safe.

Iidako Kara Age	\$7.95
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Lightly fried seasoned baby octopus.

Spicy Tuna Onigiri	\$4.00
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Special house mix spicy tuna rice ball.

Umeboshi	\$3.50
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Japanese sour plum rice ball. Gluten free. Vegetarian safe.

Spam Musubi	\$3.50
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Grilled spam on top of a block of rice topped with grilled spam.

Deep-Fried Shrimp with Provolone Cheese	\$4.50
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Deep-Fried Asparagus	\$3.00
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Vegetarian free.

Deep-Fried Ankimo	\$5.00
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Monkfish liver.

Deep-Fried Iidako	\$4.00
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Baby octopus.

Deep-Fried Lotus Root	\$4.00
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Root chips. Vegetarian safe.

Deep-Fried Garlic	\$2.50
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Vegetarian safe.

Deep-Fried Rice Cake	\$3.50
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Spicy.

Chicken Thigh and Pork Belly Combo Platter	\$36.00
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12 pieces. Chicken gizzard, shrimp with cheese, asparagus, garlic, ankimo, iidako and lotus root.

Garden Salad with Konnyaku Salad	\$11.95
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Seasonal herbs, greens, avocado and seaweed salad served with Japanese healthy konnyaku. Gluten free. Vegetarian safe.

Oyazi Sashimi Salad	\$16.95
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Fresh cut chef;s choice sashimi with daikon & green salad. Gluten free.

Smoked Salmon Carprccio Salad	\$15.95
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Sliced smoked salmon served with green salad and basil. Gluten free.

Rose Garden Roll	\$10.95
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Smoked salmon, avocado and seaweed salad served with unagi sauce and basil.

Oden Soup	\$11.95
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Kombu and Daikon broth with Japanese fish cake. Spicy.

Kimchi Soft Tofu Soup	\$12.95
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Kimchi soup with organic soft tofu served with egg. Spicy.

Gyoza Soup	\$12.95
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Japanese dumpling soup served with vegetables and eggs.

Omu Soba	\$15.95
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Pan-fried yakisoba noodle topped with omelet.

Shiitake Fried Rice	\$12.95
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Shiitake mushrooms and green onion fried with sesame oil and rice. Gluten free. Vegetarian safe.

Onigiri Set	\$16.00
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5 pieces. Spicy tuna, umeboshi, smoked salmon, dried seaweed and grilled spam.

#3. Grilled Miso Salmon Bento Box	\$22.95
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#4. Kimchi & Pork Belly with Organic Tofu	\$23.95
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Spicy.