



**Appetizer Specials**  
**August 16<sup>th</sup>-August 24<sup>th</sup>**

鯛まんじゅう

**Japanese Red Snapper “Manjyu”**

Traditional Potato Dumpling Stuffed with Japanese Red Snapper and Onions,  
Steamed in a Thickened Fish Consomme

9

蟹団子、カツレツ風

**Japanese Style Crab Cakes**

Snow Crab Cakes Crusted in Panko Breadcrumbs, with Shitake Mushroom and Mitsuba

8.50

海老とキスの変わり揚げ

**Crunchy Shrimp and “Kisu” Fish**

Rice Cracker and Shiso Crusted Japanese Kisu Fish with Almond Crusted Tiger Prawns

8.75

銀鱈味噌焼き

**Grilled Black Cod “Miso Yaki”**

Sake and Mirin Marinated Black Cod Grilled and Topped with Sweet Miso and Yuzu Essence

9.5

夏野菜のたき合わせといさきの煮物

**Simmered “Isaki” with Summer Vegetables**

Wild Japanese “Isaki” Fish Simmered with Tomato, Okra, New Onion  
and Kabocha Squash in a Sweet Soy Broth

9

金目鯛酒蒸し、蟹シュウマイ、トウモロコシソースの天ぷら添え

**Sake Steamed “Kinme” Snapper**

Wild Japanese “Kinme Snapper” Steamed in Sake and Fish Consommé  
Garnished with Crab Shiu Mai and Creamed-Corn Tempura

9

**WILD MATSUTAKE MUSHROOMS IN SEASON**

MATSUTAKE ARE PRIZED BY JAPANESE PEOPLE AS A RARE SEASONAL DELICACY. THEY ARE  
CHARACTERIZED BY DISTINCTIVE PINE AROMA AND FIRM TEXTURE.

松茸土瓶蒸し

**Matsutake “Dobin Mushi”**

Kettle of Matsutake Steamed in a Light Fish Consommé which Captures the  
Fragrance of the Mushrooms. This is the quintessential Matsutake dish.

12

松茸茶碗蒸し

**Matsutake “Chawanmushi”**

Matsutake Mushrooms Steamed in a Savory Egg Custard

9

甘鯛若狭焼き、焼き松茸、九十添え

**Tile Fish “Wakasa Yaki” with Grilled Matsutake**

Wild Atlantic Tile Fish Grilled with a Light Soy Sauce Seasoning  
Accompanied by Grilled Matsutake and Sweet Potato

9