

SALAD		KUSHIYAKI	
Kale Miso Salad kale, Italian parsley, garlic, miso, sesame oil	4	Chicken Breast	3
Tako Nuta	9	Negima (thigh with green onion)	3.5
octopus, fresh seaweed, yuzu miso sauce		Tsukune (Meatball, egg yolk with tare sauce) Gizzard	4.5 3.5
Tsukemono Assorted veggie pickles	5	Skin Wing	3 3.5
Oii Muchim	4	Nankotsu (cartilage)	4
spicy cucumber salad		Hatsu (heart)	3.5
Ajitama soy marinated egg with shichimi	3	Duck Breast	5
Sashimi Salad	14		J
assorted greens, assorted sashimi, gochujang or miso dressing		<b>Beef</b> Chadol enoki (brisket)	4
Mulhwae* (Korean-spicy ceviche)	15	Tteokgalbi	7
assorted greens, assorted sashimi, spicy vinaigrette broth		Skirt steak Gyutan (tongue)	4.5 7
14-25		Wagyu (Japanese)	28
		Pork	
		Shio pork belly Kimchi pork belly	3.5 4
Mulhwae Tako Nuta		Bacon asparagus	3.5
		Black pork sausage	3
YAKI (GRILLED)		Seafood Ebi (shrimp)	6
Kalbi Korean BBQ kalbi	12	Baby squid	3.5
Lamb Chop	18	Unagi (eel) Aori Ika Geso (squid tentacle)	9 4.5
grilled rack of lamb 2pc	10	, , , , , , , , , , , , , , , , , , ,	
Spicy Pork Ribs	9	Vegetarian Brussel sprout	2.5
Baby back ribs, spicy BBQ marinade	1.4	Shishito peppers Asparagus	2.5 2.5
Hamburg Steak ground beef, bean sprouts, onion, fried egg, demigras sau	14 uce,	Shiitake mushroom	3
cabbage		Okra Quail egg	2.5 3
Black Cod Kama Misoyaki Miso-marinated black cod kama	M/P		-
Shishamo	7	AGE	10
grilled smelt fish		Lollipop Wings Korean-style fried chicken wing, celery	10
Buchu Jeon	8	mild   Hell spicy	
Korean chive pancake, onions, carrots		Chicken Karaage Japanese-style deep-fried chicken, mayo	8
Mentaiko Tamagoyaki Egg, mentaiko (pollock roe), mozzarella cheese, shichimi	7	Age Kintaro	M/P
Kimchi Okonomiyaki	13	whole deep-fried red perch	141/1
Japanese cabbage pancake, pork, kimchi, mayo and ter sauce, katsuobushi	riyaki	Aji Fry	8
Yaki Onigiri (Japanese grilled rice ball)	3.5	Deep-fried horse mackerel	
Tempura flake, furikaka, bonito flake with savory sauce		Kaki Fry Deep-fried oyster	9
Tako Yaki	6	Agedashi Avocado	7
octopus balls topped with teriyaki sauce, mayo, bonito fla		deep-fried Avocad in zuyu, green onion, daikon oroshi, katsuobushi	nori
Gyoza pan fried beef and vegetable Japanese dumpling	7	<u>Tempura</u>	
		shrimp 5   lotus 2   sweet potato 2	

onion 2 | asparagus 2

## NABE + RICE + UDON SASHIMI + MAKI TenGoku Sashimi Set (6pc) 18 pork and vegetable miso soup Assorted sashimi Wagyu Fried Rice Omakase Sashimi Set (12pc) 39 chef's choice sashimi pieces A5 Miyazaki Wagyu, green onion, rice Hirame Ponzu 15 Ikura-Uni don Thin-sliced fluke in ponzu sauce house-marinated ikura, Santa Barbara uni, rice Maze Soba mixed udon Salmon Carpaccio 14 Thin-sliced salmon in carpaccio sauce ground pork, ground fish flakes, seaweed, green onion, chives, minced garlic, sesame seeds, egg yolk, side of rice Add-on: Kanpachi Aonori 17 extra rice \$3 Amberjack, green seaweed powder, sesame oil 18 TenGoku Roll Fried shrimp, cucumber, spicy tuna, unagi sauce, spicy Shabu Shabu (per person) mayo, creamy mayo, rice, seaweed, topped with Beef, assorted vegetables, udon with dashi seared tuna Served with ponzu sauce and gomae sauce 17 Wagyu Shabu Shabu (per person) Kuma Roll A5 Miyazaki Wagyu, assorted vegetables, udon, with dashi spicy crab meat, smoked salmon, unagi sauce, rice, Served with ponzu sauce and gomae sauce seaweed 17 T. T. Roll Spicy tako, spicy tuna, unagi sauce, rice, seaweed Kimchi Roll 5 aged kimchi, sesame oil, rice, seaweed 14 Vege Deluxe Roll Fried sweet potato, asparagus, marinated shiitake



mushroom, unagi sauce, rice, seaweed





8

21

29

18

25

45





