

# FIRST COURSE JAPANESE

## MISO SOUP (V)

Soybean broth with seaweed, tofu and scallions \$2.99

## JAPANESE HOUSE SALAD (V)

Fresh salad with house ginger dressing \$2.99

## SEAWEED SALAD (V)

Seasoned fresh seaweed, carrots, daikon with ponzu vinaigrette \$3.99

## SUNOMONO

Octopus, squid, seaweed salad, cucumber in ponzu vinaigrette \$6.99

## EDAMAME (V)

Salted steam green soy beans \$3.99

## EBI SHUMAI

Freshly made shrimp dumplings served with mustard sauce (steamed or fried) \$4.99

## GYOZA

Freshly made Japanese pork dumplings served with tangy gyoza sauce (steamed or fried)  
\$4.99

## CHICKEN HARUMAKI

Marinated chicken and cheddar in crispy thin pastry \$5.49

## SHRIMP TEMPURA APPETIZER

Shrimp and vegetable tempura fried served with sweet tempura sauce \$7.99

## TUNA TATAKI APPETIZER

Razor thin slices of flame seared rare tuna with ponzu sauce \$7.99

## SASHIMI APPETIZER

Six slices of fresh catch of the day (chef's choice) \$8.49  
A gratuity of 18% will be added to the check for a party of six or more.