The practice of making sushi began well over a thousand years ago and has evolved into a
culinary art form. Today, it is hard to precisely define sushi because there are so many dif-
ferent types. Many people believe the stereotype that sushi is simply raw fish but there are
many varieties of sushi that are actually cooked. The sushi rice is prepared with sushi vinegar
and then various ingredients are added in creative ways to tempt both your eyes and your taste buds.

JAPANESE TAPAS

COLD
Tsukemono - homemade pickles
Spicy Tofu Salad
Sunomono with Ebi - Cucumber salad with vinaigrette dressing.
Goma Ae Spinach with Sesame sauce
Kaiso Salad - Seaweed salad
Ankimo - Monkfish Pate
Gyu Tataki - Seared beef with spicy grated radish.
Organic Mixed Green Salad
Hiyayakko - Tofu with dipping sauce.
Sunomono with Tako - Cucumber salad with vinaigrette dressing.
Edamame - Soybeans with sea salt.
Hawaiian Poki - Served with onions in house spicy sauce.

GARLIC SOFT SHELL CRAB

HOT
Tempura - Prawns and mixed vegetables.
Agedashi Tofu - Crispy tofu in a dashi sauce.
Tori Karaage - Marinated fried chicken.
Gyu Nambanyaki - Grilled tender beef skewers.
Ika Maruyaki - Grilled squid with ginger sauce.
Shio Yaki - Mackerel simmered in miso or grilled with sea salt.
Shiitake Tsumire - Shiitake mushroom stuffed with ground beef.
Tara - Glazed black cod.
Yasai Itame - Japanese style mixed vegetables.
5 Pieces Teba Shio Yaki - Grilled chicken wings.
Yakitori 2 Skewers - Grilled chicken skewers.
Kalbi - Grilled marinated tender short ribs.
Saba Miso - Mackerel simmered in miso or grilled with sea salt.
Sake Butter Yaki - Pan fried salmon with butter sauce.
Nasu Dengaku - Japanese eggplant with miso sauce.
Kinoko Sauteed - Sautéed variety mushrooms.
Miso Soup