

Starters and Salads

miso soup	3
nameko miso soup	4
wakame sunomono	4
cucumber salad, seaweed, vinegar dressing	
edamame	4
garlic edamame	5
sautéed with housemade garlic oil and soy reduction	
kaiso salad	5
seaweed, sesame oil dressing	
mixed greens	7
green salad with cherry tomato, red onions, cashews, apple vinegar dressing	
beet salad	10
mixed green, house smoked beets, sliced orange, tofu, yuzu barley miso dressing	
yuba salad	12
fresh organic yuba, arugula, carrots, rice crackers, micro greens, spicy miso	

Ramen

We make our ramen broth and noodles entirely from scratch. The broth is made from seasonal vegetables, mushrooms, and some secret ingredients and spices. Our noodles are made in-house and are prepared fresh daily.

All ramen comes with bean curd chashu, bamboo shoots, mushrooms, shoyu egg, nori, and vegetables.

Shio (salt)	11
Shoyu (soy)	11
Spicy garlic miso	12

Small plates

Choose any item below:
\$6 each, \$11 for two, \$15 for three

Cold

goma ae

boiled spinach in sesame sauce

ohitashi

collard greens in konbu shoyu, garlic aioli

hiya yako

steamed tofu, ginger, light shoyu

nasu agebitashi

grilled eggplant, sweet mirin, soy, ginger

Hot

agedashi tofu

served with daikon, scallions, light soy sauce

shizen shiitake

mushrooms stuffed with house-made crab meat,
matcha sea salt

gyoza

vegetable and tofu dumplings, pan-fried

croquettes

sweet potato, onions, carrots, celery

tempura

seasonal vegetable tempura

kale kimpira

kale, carrots, hijiki seaweed, garlic oil

Robata

asparagus

sea salt, garlic oil, spicy miso glaze

shishito

Japanese sweet and spicy peppers

bean curd

glazed with sweet soy reduction

mushrooms

seasonal assortment of local mushrooms (when
available)

corn

olive oil, sweet soy, togarashi, salt, cracked pepper

Sushi

Nigiri

\$5 for two pieces

- gobo** (sweet shoyu, red chili)
- avocado** (smoked beet aioli, lemon zest)
- yuba** (konbu shoyu, fresh wasabi)
- tofu** (black miso)
- spinach** (gunkan style with garlic aioli)
- okra** (sweet shoyu, sake, truffle salt)
- konnyaku** (sweet shoyu, mustard miso)
- shiitake mushrooms** (duo)
- smoked bean curd** (sweet shoyu marinade)
- asparagus** (lemon aioli, red chili)
- eggplant** (sweet white miso)
- ikura** (made from seaweed, house marinade)**0**
- inari** (pickled carrot, smoked bean curd)
- tamago** (made from mountain yam)
- tobiko** (made from seaweed, house marinade)
- roasted peppers** (sweet mustard)

Classic rolls

Hosomaki

\$5 each

- avocado roll**
- kappa maki** (the classic cucumber roll)
- shiitake mushroom roll**
- kanpyo roll** (pickled bottle gourd)
- gobo roll** (pickled mountain burdock)
- umeboshi roll** (pickled plum, shiso, cucumber)

Uramaki

\$7 each

- mixed vegetable roll** (varies seasonally)
- sweet potato tempura roll**
- spicy tofuna roll** (spicy bean curd, cucumber)
- california roll** (crab meat, avocado)
- philadelphia roll** (smoked bean curd, avocado, cream cheese)

Specialty rolls

(Add \$2 to substitute organic brown sticky rice)

Open Invitation

pumpkin tempura, spiced burdock, crab meat, renkon chips **13**

Hidden Agenda

tempura eggplant, bell pepper, zucchini, carrot, fried garlic **10**

Butler's Key

asparagus, daikon, kanpyo, smoked bean curd, pineapple, sweet soy aioli **11**

Flying Colors

asparagus tempura, cucumber, avocado, cherry tomato, pumpkin **12**

Boddy and Soul

tempura spicy tofuno, tobiko, ito togarashi, sesame, secret sauce **11**

Proud Peacock

cucumber, avocado, shiitake, eggplant, tofu, konnyaku, kanpyo, tobiko **12**

Colonel's Pipe

smoked beets, cashews, cream cheese, avocado, sweet mustard, orange zest **13**

The Candlestick

cucumber, spicy tofuno, avocado, chili tobiko, fire **11**

Scarlet Smile

sweet potato tempura, avocado, spicy tofuno, roasted red pepper, tobiko **12**

Professor's Puzzle

umeboshi, cucumber, shiso, sweet corn, roasted eryngii mushrooms **13**

Surprise Ending

kale, avocado, crab meat, yuba, beets, suspense **13**