

OKANE 金

お昼の献立 LUNCH MENU

一品料理 IPPIN A LA CARTE

野菜 VEGETABLE IPPIN

ひじき煮 STEWED HIJIKI SEAWEED carrot, shitake, lotus root, thinly sliced tofu	7
ほうれん草の胡麻ムース SPINACH WITH SESAME MOUSSE carrot	7
胡瓜大根浅漬けサラダ SHIO-KOMBU - served with shiokombu dressing	7
湯豆腐 YU-DOFU tofu, kelp, sea kelp, kikuna, shiitake, dipping sauce - served in clay pot	11
揚げ出汁豆腐 AGEDASHI TOFU avocado, momiji oroshi, chive, tentsuyu - served in clay pot	9.5
蓮根チップス FRIED LOTUS ROOT CHIPS	5
焼き椎茸柚子ポン酢 GRILLED SHIITAKE MUSHROOM - served with ponzu sauce	8

魚 FISH IPPIN

鮭の粕漬け GRILLED SAKE LEES CURED SALMON	15
銀鱈の粕漬け GRILLED SAKE LEES CURED ALASKAN COD	15
サバの唐揚げ SABA KARAAGE makarel with daikon oroshi and serrano peppers	15

肉一品 MEAT IPPIN

若鶏唐揚げ WAKADORI KARAAGE fried young chicken	8
地鶏卵茶碗蒸し JIDORI EGG CHAWANMUSHI	8
牛肉すき焼き風 BEEF SUKIYAKI - served with softly cooked egg	8
鳥テバ 唐揚げ TORITEBA KARAAGE chicken wings with spicy mayo and shiso salt	15

松花堂弁当 SHOKUDO BENTO BOX - served with rice, miso soup, spinach goma aye, tamago, japanese pickles

鶏の空揚げ弁当 CHICKEN KARAAGE	14
鯖塩焼き弁当 GRILLED MACKEREL	14
天婦羅盛り合わせ弁当 ASSORTED TEMPURA 2 shrimp and seasonal vegetables - additional \$2.00 for 1 pc shrimp tempura	16
鮭の照り焼きの弁当 SALMON TERIYAKI	16
若鶏の照り焼きの弁当 CHICKEN TERIYAKI	14
精進弁当 VEGAN - seasonal vegetables	14

御飯類 RICE DONBURI - served with miso soup and japanese pickles

親子丼 OYAKO DONBURI chicken, egg, mitsuba, green onion	12
温玉すき焼き丼 ONTAMA SUKIYAKI DONBURI beef, softly cooked egg	14
うな丼 UNAGI KABAYAKI DONBURI grilled eel over rice	15
海鮮丼 KAISEN DONBURI sashimi of the day over rice	18
精進丼 VEGAN DONBURI tofu and seasonal vegetables	15

麺類 NOODLES

天婦羅うどん TEMPURA UDON shrimp tempura, seasonal vegetable tempura, green onion	12
温玉すき焼きうどん ONTAMA SUKIYAKI UDON softly cooked egg, thinly sliced beef, green onion	12
鍋焼きうどん NABEYAKI UDON shrimp tempura, chicken, wakame, green onion, fish cake	14

鮮魚一品料理 SPECIALTY FISH IPPIN RYORI

白鮪の炙り ALBACORE ABURI - served with Japanese mustard mayonnaise, truffle	14
鮭の炙り SALMON ABURI WITH AVOCADO - served with ikura, shio-kombu, truffle	16
霜降り鮪バルサミソース SHIMOFURI TUNA - served with onion, truffle	18
霜降り白身パルメザンチーズソース SHIMOFURI SHIROMI - served with onion, parmesan cheese sauce, truffle	18
霜降りはまちと青唐辛子 SHIMOFURI HAMACHI AND JALAPENO PEPPER - served olive oil yuzu shoyu	18

寿司 SUSHI LUNCH SET

おまかせ寿司盛り合わせ assorted sushi moriawase (5 nigiris, roll, tamago, miso soup)	19
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SUSHI BAR

	nigiri sashimi 2 pc 5 pc		nigiri sashimi 2 pc 5 pc		nigiri 2 pc
TORO tuna belly	18 40	KINMEDAI goldeneye snapper	12 30	ANAGO saltwater eel	10
KUROMAGURO blue fin tuna	10 20	SHIMA AJI striped jack	10 20	UNAGI freshwater eel	8
MAGURO big eye tuna	8 15	SABA makarel	6 12	IKURA salmon roe	8
SHIRO MAGURO white albacore	7 15	AJI spanish mackerel	9 18	TOBIKO flying fish roe	6
SAKE salmon	8 15	HOTATE scallop	12 36	UNI sea urchin	10
HAMACHI yellowtail	8 15	MIRUGAI long neck clam	12 36	Hokkaido Uni	15
HIRAME halibut	8 16	MUSHIEBI tiger prawn	8	ANKIMO monkfish foie 3pc	10
TAI sea bream	8 16	TAKO octopus	8 18	TAMAGO omelet	6
		IKA squid	7 14		

SPECIALTY ROLLS

SHIBUYA avocado, shiso, tobiko, topped with salmon, and lemon	13
GINZA shrimp tempura, avocado, cucumber, topped with torched Hamachi, jalapeno, spicy blue fin tuna	16
KAPPABASHI soy zuke blue fin tuna, mixed with smoked pickled radish and green onion	13
AKIHABARA salmon, avocado topped with unagi and tobiko	14
ROPPONGI magruro, hamachi, snow crab, salmon, avocado, wrapped with cucumber	15
HARAJUKU salmon, avocado, shrimp tempura, topped with tuna, spicy kabayaki, and lotus root	16
SHINJUKU snow crab, avocado, topped with torched A5 wagyu beef, fired garlic, and Sancho pepper	25
ASAKUSA shrimp tempura, topped with assorted fish	16

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献立 DINNER MENU

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野菜 VEGETABLE IPPIN

ひじき煮 STEWED HIJIKI SEAWEED carrot, shitake, lotus root, thinly sliced tofu	7
ほうれん草の胡麻ムース SPINACH WITH SESAME MOUSSE carrot	7
胡瓜大根浅漬けサラダ CUCUMBER AND RADISH SALAD- served with shiokombu dressing	7
青梗菜の胡麻ムース BOK CHOY WITH SESAME MOUSSE burdock root	7
蓮根チップス FRIED LOTUS ROOT CHIPS	5
焼き椎茸柚子ポン酢 GRILLED SHIITAKE MUSHROOM - served with ponzu sauce	8
揚げ出汁豆腐 AGEDASHI TOFU avocado, momiji oroshi, chive, tentsuyu - served in clay pot	9.5
湯豆腐 YU-DOFU tofu, kelp, sea kelp, kikuna, shiitake, dipping sauce - served in clay pot	11

お魚一品 FISH IPPIN

牡蠣と浅利の昆布蒸し STEAMED OYSTER AND ASARI CLAMS ponzu, momij oroshi, kombu	16
鮭粕漬け焼き GRILLED SAKE LEES CURED SALMON	15
銀鱈粕漬け焼き GRILLED SAKE LEES CURED ALASKAN COD	15
大海老あられ揚げ SHRIMP ARARE TEMPURA shrimp, lotus root, nori, tentsuyu	16
穴子一本揚げ ANAGO TEMPURA eel, burdock root, tentsuyu	18
サバの唐揚げ SABA KARAAGE makarel with daikon oroshi and serrano peppers	15

お肉一品 MEAT IPPIN

焼き鳥盛り合わせ ASSORTED CHICKEN SKEWERS tsukune, momo, green onion with momo, yuzu kosho additional \$1.00 for spicy sauce	12
若鶏空揚げ WAKADORI CHICKEN KARAAGE- can request spicy	9
地鶏卵茶碗蒸し JIDORI EGG CHAWANMUSHI crab, mitsuba	8
牛肉串焼き BEEF SKEWERS	8
牛肉叩きとポン酢ジュレ BEEF TATAKI WITH PONZU GELEE	22
牛肉すき焼き風温泉卵と共に BEEF SUKIYAKI Tokyo leek, kikuna - served in hot pot	16
鳥テバ 唐揚げ TORITEBA KARAAGE chicken wings with spicy mayo and shiso salt	15

御飯, 麵類 RICE AND NOODLES

青しそ梅御飯 SOUR PICKLES AND SHISO WITH RICE	7
温泉卵御飯 RICE WITH SOFTLY COOKED EGG nori tsukudani, yuzu kosho	7.5
温卵うどん ONTAMA UDON softly cooked egg	8
海鮮御飯 SEAFOOD DONBURI seasonal sashimi over rice	9.5
海苔茶漬け NORI CHAZUKE roasted seaweed rice - served with savory tea broth	8
鯛茶漬け TAI CHAZUKE sashimi seabream over rice - served with savory tea broth	12
鮭いくら茶漬け SALMON AND IKURA CHAZUKE - served with savory tea soup	11

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