



## ROBATA

### Vegetables 野菜

<b>Asparagus</b> アスパラガス	<b>\$8</b>	<b>Shimeji Mushroom</b> しめじ	<b>\$9</b>
<b>Eringi Mushroom</b> エリンギ	<b>\$8</b>	<b>Satoimo (Taro) Potato</b> 里芋	<b>\$7</b>
<b>Shiitake Mushroom</b> 椎茸	<b>\$9</b>	<b>Shishito Pepper</b> ししとう	<b>\$8</b>
<b>Yellow Onion</b> 玉ねぎ	<b>\$7</b>	<b>Tokyo Scallion</b> 長ねぎ	<b>\$7</b>
<b>Japanese Eggplant</b> 茄子	<b>\$7</b>	<b>Enoki Mushroom</b> えのき	<b>\$8</b>
<b>Garlic</b> にんにく	<b>\$7</b>	<b>Petit Onion</b> ペコロス (小玉ねぎ)	<b>\$8</b>
<b>Green Pepper</b> ピーマン	<b>\$7</b>	<b>Okra</b> オクラ	<b>\$8</b>
<b>Ginkgo Nuts</b> 銀杏	<b>\$9</b>	<b>Potato</b> ジャガイモ	<b>\$7</b>

### Dried Products 乾き物

<b>Tatami Iwashi</b> たたみいわし	<b>\$9</b>	<b>Dried Sardine</b> うるめいわし	<b>\$9</b>
<b>Dried Stingray Fin</b> えいひれ	<b>\$9</b>		

### Others その他

<b>Atsuage (Fried Tofu)</b> 厚揚げ	<b>\$7</b>	<b>Roasted Rice Ball (3pcs)</b>	<b>\$9</b>
		焼きおにぎり3ヶ (醤油味・味噌味)	
		( Grilled with Miso or Soy Sauce )	

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### Seafoods 魚介

<b>Kinki (Deep Sea Snapper)</b> きんき	<b>\$65</b>
<i>Shipped directly from Tsukiji Market. Grilled with Salt.</i>	
<b>Daylight Flounder</b> カレイ	<b>\$28</b>
<i>Grilled with Salt.</i>	
<b>Black Rockfish</b> メバル	<b>\$27</b>
<i>Grilled with Salt.</i>	
<b>Yellowtail Fillet</b> ぶり切り身	<b>\$24</b>
<i>Grilled with choice of Salt or Teriyaki Sauce.</i>	
<b>King Crab Leg</b> たらば蟹足	<b>\$27</b>
<i>Grilled with Salt.</i>	
<b>Lobster</b> ロブスター	<b>\$35</b>
<i>Whole Lobster grilled with choice of Salt or Soy Sauce.</i>	
<b>Scallop</b> 帆立貝	<b>\$15</b>
<i>Grilled with dried bonito broth.</i>	
<b>Turban Top Shell</b> さざえ	<b>\$20</b>
<i>Grilled with shell and dried bonito broth.</i>	
<b>Hard Clam</b> はまぐり	<b>\$10</b>
<i>Grilled with Salt and touch of Soy Sauce.</i>	
<b>Oyster</b> 牡蠣浜焼き	<b>\$18</b>
<i>Fresh Oyster of the day.</i>	

### Meats 肉

<b>Wagyu Skewers</b> 牛串 (二本)	<b>\$45</b>
<i>Two Wagyu beef skewers cooked to your desire, original dipping Sauce on side.</i>	
<b>Chicken Thigh Skewers</b> 鳥串 (二本)	<b>\$10</b>
<i>Two skewers grilled with choice of Salt or original "Tare" Sauce.</i>	
<b>Tsukune (Ground Chicken Skewers)</b> つくね (二本)	<b>\$11</b>
<i>Two skewers grilled with choice of Salt or original "Tare" Sauce.</i>	

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## SUSHI

### Nigiri にぎり

<b>Tuna</b> 鮪赤身	<b>\$4.5</b>	<b>Yellowtail</b> はまち	<b>\$5</b>
<b>Med Fatty Tuna</b> 中とろ	<b>\$8</b>	<b>Fatty Tuna</b> 大とろ	<b>\$11</b>
<b>Salmon</b> サーモン	<b>\$4</b>	<b>Japanese Snapper</b> 鯛	<b>\$5</b>
<b>Fluke</b> 鮮	<b>\$4.5</b>	<b>Orange Clam</b> 青柳	<b>\$4</b>
<b>Giant Clam</b> みる貝	<b>\$6</b>	<b>Scallop</b> 帆立	<b>\$4.5</b>
<b>Boiled Shrimp</b> 海老	<b>\$4</b>	<b>Botan Shrimp (Raw)</b> ぼたん海老	<b>\$6</b>
<b>Squid</b> いか	<b>\$4.5</b>	<b>Salmon Roe</b> いくら	<b>\$5</b>
<b>Sea Urchin</b> 生うに	<b>\$6.5</b>	<b>Flying Fish Roe</b> とびこ	<b>\$3.5</b>
<b>Egg Custard</b> 玉子	<b>\$3</b>	<b>Eel</b> うなぎ	<b>\$4.5</b>
<b>Spanish Mackerel</b> さわら	<b>\$3.5</b>	<b>Crab Stick</b> カニカマ	<b>\$3</b>
<b>Kumamoto Oyster</b> 牡蠣	<b>\$5</b>		

### Rolls 巻物

<b>Tekka</b> 鉄火巻	<b>\$6</b>	<b>Yellowtail &amp; Scallion</b> ねぎはまち巻	<b>\$7.5</b>
<b>Eel</b> うなぎ巻	<b>\$7</b>	<b>Salmon</b> サーモン巻	<b>\$5.5</b>
<b>Natto</b> 納豆巻	<b>\$5</b>	<b>Asparagus</b> アスパラ巻	<b>\$5.5</b>
<b>Avocado</b> アボカド巻	<b>\$6</b>	<b>Kappa</b> かっぱ巻	<b>\$5.5</b>
<b>California</b> カリフォルニア	<b>\$6.5</b>	<b>Spicy Tuna</b> スパイシーツナ	<b>\$7.5</b>
<b>Spicy Shrimp Tempura</b> えび天	<b>\$8.5</b>	<b>Dragon</b> ドラゴン	<b>\$16</b>
<b>Soft Shell Crab</b> ソフトシェルクラブ	<b>\$15</b>	<b>Eel Avocado</b> うなぎアボカド	<b>\$8.5</b>
<b>Vegetable</b> 野菜巻	<b>\$9.5</b>	<b>Salmon Avocado</b> サーモンアボカド	<b>\$7</b>
<i>(Combination of Asparagus, Avocado, and Japanese Cucumber)</i>			

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## SUSHI / SASHIMI

### Assorted Sushi 寿司盛り合わせ

**7 Varieties of Nigiri Sushi** にぎり盛り合わせ **\$25**

( Tuna, Yellowtail, Salmon, Fluke, Spanish Mackerel, Cooked Shrimp and Eel )

*\* Strictly no alteration, please.*

**Combination of Roll Sushi** ロールスシ盛り合わせ

*\* Strictly no alteration, please.*

**A. California Roll, Tekka (Tuna) Roll, and Salmon Roll** **\$17**

**B. California Roll, Yellowtail & Scallion Roll, and Eel Roll** **\$19**

### Assorted Sashimi 刺身盛り合わせ

**3 Varieties of Sashimi** 刺身3点盛り **\$35**

( Tuna, Yellowtail, and Squid )

*\* Strictly no alteration, please.*

**5 Varieties of Sashimi** 刺身5点盛り **\$50**

( Tuna, Yellowtail, Med Fatty Tuna, Fluke, and Squid )

*\* Strictly no alteration, please.*

### Sashimi Plate 刺身

	Half / Full		Half / Full
<b>Tuna Sashimi</b> 鮪	<b>\$14 / \$28</b>	<b>Yellowtail Sashimi</b> はまち	<b>\$15 / \$30</b>
<b>Med Fatty Tuna Sashimi</b> 中とろ	<b>\$15 / \$30</b>	<b>Fatty Tuna Sashimi</b> 大とろ	<b>\$35 / \$70</b>
<b>Fluke Sashimi</b> 鰯	<b>\$11 / \$22</b>	<b>Thin Sliced Fluke</b> 鰯薄造り	<b>\$11 / \$22</b>
<b>Japanese Snapper Sashimi</b> 鯛	<b>\$13 / \$26</b>	<b>Spanish Mackerel Sashimi</b> さわら	<b>\$10 / \$20</b>
<b>Orange Clam Sashimi</b> 青柳	- / \$13	<b>Squid Sashimi</b> いか	- / \$15
<b>Scallop Sashimi</b> 帆立貝	- / \$17	<b>Sea Urchin Sashimi</b> 生うに	- / \$26
<b>Giant Clam Sashimi</b> みる貝	- / \$22	<b>Turban Top Shell Sashimi</b> さざえ	- / \$22

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## CHU-BO

### Cold Dishes 冷菜

<b>Kumamoto Raw Oyster</b> 生牡蠣 (くまもと)	<b>\$18</b>
<i>Served with choice of original Ponzu Sauce or Cocktail Sauce.</i>	
<b>Yamaimo Sengiri</b> 山芋千切り	<b>\$8</b>
<i>Yam potato cut into julienne strips.</i>	
<b>Okura Kizami</b> オクラ刻み	<b>\$9</b>
<i>Okra cut into bite size.</i>	
<b>Yama-kake</b> 山かけ	<b>\$11</b>
<i>Grated Yam Potato.</i>	
<b>Natto Tataki</b> 納豆たたき	<b>\$6</b>
<i>Fermented Soy Beans chopped.</i>	
<b>Ika Natto</b> いか納豆	<b>\$9</b>
<i>Squid marinated with fermented Soy Beans.</i>	
<b>Maguro Natto</b> まぐろ納豆	<b>\$11</b>
<i>Tuna marinated with fermented Soy Beans.</i>	
<b>Nameko Oroshi</b> なめこおろし	<b>\$7</b>
<i>Nameko Mushroom topped on bed of grated Daikon Radish.</i>	
<b>Ikura Oroshi</b> いくらおろし	<b>\$12</b>
<i>Salmon Roe topped on bed of grated Daikon Radish.</i>	
<b>Negi-nuta</b> ねぎぬた	<b>\$6</b>
<i>Tokyo Scallion in chef's special Miso Vinaigrette dressing.</i>	
<b>Wakame-su or Wakame-nuta</b> 若布酢 または 若布ぬた	<b>\$6</b>
<i>Seaweed in choice of chef's special Vinaigrette dressing or Miso Vinaigrette dressing.</i>	
<b>Aoyagi-su or Aoyagi-nuta</b> 青柳酢 または 青柳ぬた	<b>\$9</b>
<i>Orange Clam in choice of chef's special Vinaigrette dressing or Miso Vinaigrette dressing.</i>	
<b>Ika-su or Ika-nuta</b> いか酢 または いかぬた	<b>\$10</b>
<i>Squid in choice of chef's special Vinaigrette dressing or Miso Vinaigrette dressing.</i>	

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## CHU-BO

### Salad 生野菜

**Inakaya Salad** 田舎家サラダ **\$11**  
*Fresh tossed green salad with original dressing.*

### Soups 椀

**Miso Soup** みそ汁 (若布・豆腐・なめこ) **\$5**  
*Choice of Seaweed, Tofu, or Nameko mushroom.*

### Hot Dishes 温菜

**Dashimaki Tamago** 出巻玉子 **\$10**  
*Egg Omelet cooked with original broth.*

**Chawan Mushi** 茶碗蒸し **\$9**  
*“Tea Cup Steam” Egg Custard steamed with chicken, shrimp, and vegetables in original broth.*

**Kinki Ni** きんき煮 **\$67**  
*Deep Sea Snapper simmered in original broth.*

**Inaka Ni** 田舎煮 **\$11**  
*Assorted Vegetables simmered in original broth.*

**Satoimo Ni** 里芋煮 **\$10**  
*Taro potato simmered in original broth.*

**Kaku Ni** 豚角煮 **\$14**  
*Berkshire Pork Belly simmered in original broth.*

**Sansai Seiro** 山菜せいろ **\$15**  
*Rice double steamed with assorted mountain vegetables.*

**Harako Seiro** 腹子せいろ **\$17**  
*Rice double steamed with assorted seafood.*

**Chazuke** 茶漬け (梅・のり・鮭・いくら) **\$6-10**  
*Rice in tea broth topped with choice of Ume plum, Seaweed, Salmon, or Salmon Roe.*

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