

# ・ 寿司 iwamoto

にぎり さしみ  
**nigiri/sashimi** \$ nigiri x2 & sashimi x3 pieces

## TUNA FAMILY

AKAMI japanese blue fin tuna \$12/\$18  
CHU TORO fatty japanese blue fin tuna \$15/\$22  
OO TORO japanese blue fin tuna belly \$18/\$27  
SHIRO MAGURO canadian albacore tuna \$10/\$15  
MAGURO hawaiian big eye “ahi” tuna \$11/\$16  
BONITO japanese skipjack tuna \$10/\$15

## SALMON FAMILY

TOFINO british columbia king salmon \$11/\$15  
LOCH DUART scottish atlantic salmon \$11/\$16  
KAWA MASU cherry smoked local trout \$11/\$16  
UMI MASU tanzanian ocean trout \$11/\$16

## JACK FAMILY

HAMACHI japanese yellowtail \$10/\$15  
BURI wild japanese yellowtail \$13/\$19  
AKABANA japanese amberjack \$12/\$18  
SHIMA AJI japanese striped jack \$11/\$16

## WHITE FISH

KISU japanese greenling \$11/\$16  
MIKANDAI japanese orange snapper \$10/\$15  
KINMEDAI japanese golden eye snapper \$12/\$18  
ITOYORI japanese threadfin sea bream \$12/\$18  
HIRAME east coast halibut \$11/\$16

## SILVER FISH

AJI japanese spanish mackerel \$10/\$15  
SABA japanese spotted mackerel \$10/\$15

## SHELLFISH & ROE

HOTATE japanese day boat scallop \$11/\$16  
JIMOTO UNI local sea urchin roe \$12/\$18  
NIHON UNI japanese sea urchin roe \$13/\$19  
IKURA marinated alaskan salmon roe \$9/\$13  
TAMAGO free range egg omelette \$8/\$12  
MUSHI EBI steamed blue prawn \$12/\$18  
BOTAN EBI raw blue prawn \$12/\$18

# 巻きもの

## HOUSE ROLLS

WIKI WIKI	spicy ahi tuna, tobiko, avocado & kaiware/albacore tuna, ponzu, crispy garlic oil & scallions	\$18
HOTSUI	snow crab, avocado & cucumber/red snapper, yellowtail jack, ponzu & sizzling sesame-chili oil	\$19
LOMI LOMI	king salmon, crispy salmon skin, shiso & cucumber/ocean trout, yuzu-aonori aioli & ikura	\$17
OYAMA	bbq eel, tobiko, avocado & kaiware/spicy crab, eel sauce, tempura flakes, scallion & aonori	\$18
MAMASAN	tempura shrimp, avocado & cucumber/spicy ahi tuna, jalapeno, eel sauce, tobiko & cilantro	\$18
PAKU PAKU	spicy yellowtail, avocado & green bean/big eye tuna, spicy aioli, tobiko & shiso	\$17
YOJIMBO	king salmon, avocado & shiso/seared hokkaido scallop, lemon, tobiko & red shiso yukari	\$19
MIDORI	salmon, albacore tuna, scallion, jalapeno & kaiware/avocado, ponzu, tempura flakes & togarashi chili	\$19
TANPOPO	spicy ahi tuna, snow crab, avocado & shiso/tempura style with eel sauce & spicy aioli	\$16

## USUAL SUSPECTS

ALASKA	king salmon, avocado, cucumber & sesame	\$12
CALIFORNIA	snow crab, avocado, cucumber, tobiko & sesame	\$11
HAWAII	big eye tuna, avocado, cucumber & macadamia nut	\$12
NEW YORK	steamed shrimp, avocado, cucumber & aonori	\$10
SPICY TUNA	spicy ahi tuna, cucumber, kaiware, scallion & togarashi chili	\$11
ROCK N ROLL	bbq eel, cucumber, kaiware, eel sauce & sansho pepper	\$11
SHRIMP TEMPURA	tempura shrimp, avocado, kaiware, spicy aioli & eel sauce	\$12
THREE SAMURAI	big eye tuna, yellowtail jack, king salmon, avocado & shiso	\$15

板前 TAKA IWAMOTO

\*Many of our items are served raw or undercooked, including many aiolis which are prepared using organic raw egg yolk. Per the FDA, eating raw or under-cooked foods in general may seriously increase the risk of contracting a food borne illness especially if you have certain medical conditions or are pregnant. Peanuts, other tree nuts, shellfish, gluten, dairy and many other food allergens are very present in our kitchen. Although we make efforts to keep these items seperated, we can not guarantee that any of our products will be completely free of these or any other allergens even when specified.



# mamanoko<sup>子</sup>

## SNACKS

JAPANESE SNACK MIX	assorted rice crackers, peanuts & wasabi peas	\$5
ORGANIC EDAMAME	served chilled & salted or steamed & spicy with crispy garlic-shichimi oil	\$8
AHI POKE	big eye tuna, sesame, macadamia nut, maui onion & gyoza crisps	\$16
TORO CAKES	blue fin tuna belly, truffle-sesame oil, wasabi creme fraiche & crispy rice cakes	\$21

## TATAKI

SHIRO MAGURO	albacore tuna, crispy shallots & ginger-oroshi ponzu	\$20
UMI MASU	ocean trout, ikura & yuzu-kosho ponzu	\$21

## DUMPLINGS

CHICKEN GYOZA	griddled mary's chicken & shiitake mushroom dumplings	\$12
PORK GYOZA	griddled snake river farms pork & ginger dumplings	\$12
SHRIMP SHUMAI	steamed gulf of mexico shrimp & scallion dumplings	\$12

## SLIDERS

UMAMI	snake river farms "kobe" beef, spicy shallot aioli & ginger pickles	\$11
TONKATSU	breaded srf kurobuta pork loin, tonkatsu sauce & shiso-spicy mustard slaw	\$12

## TEMPURA

SHRIMP	rock shrimp, sweet corn & aonori fritters with tentsuyu dipping sauce	\$14
KAKIAGE	seasonal vegetable fritter with tentsuyu dipping sauce	\$11

## STICKS

KUSHI	acme breaded day boat scallop, niman bacon & shiso kushikatsu	\$14
YAKITORI	grilled mary's chicken meatballs, ginger tareyaki sauce & cucumber namasu	\$12
BIBIMAPU	grilled spicy miso marinated srf kurobuta pork & cucumber namasu	\$11
KARAAAGE	japanese fried mary's chicken & miso-sambal buffalo sauce	\$13

## SALADS, TOKA

GREENS & GOMAAE	county line baby lettuce, puffed red rice, shiso salt & miso-tahini dressing	\$11
LITTLE GEM ZARUSOBA	mary's chicken, soba noodles, peanuts, crispy shallots & orange-sesame vinaigrette	\$13
WAKAME	sesame marinated seaweed with hijiki & lemon	\$9
MISO SOUP	organic white miso, scallion, crumbled tofu & wakame	\$7
STEAMED WHITE RICE		\$4

板前 TAKA IWAMOTO と DEIBER TZAB と サム

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居酒屋

ママンコ

# mamanoko<sup>子</sup>

## cocktails カクテルズ

- SPIRITED AWAY** jasmine tea infused toki whisky, carpano antica, grand marnier, angostura bitters \$13
- HIGH BALL** green tea whisky, sparkling mineral water \$12
- MUKASHI** white oak grain whiskey, averna amaro, honey, lemon, orange bitters \$13
- MR.ROBOTO** sipsmith gin, yuzu tonic, blood orange \$11
- GINGER & HONEY** oolong infused vodka, ginger, honey, lemon, sparkling sake \$11
- HAIKU** spiced rum, lemongrass syrup, lime juice \$11
- JIMOTO** junmai sake, mint, cucumber, lemon, tonic \$10
- IMPROVED JAPANESE COCKTAIL** apple brandy, orgeat, lemon, peychauds bitters \$12

## sake<sup>さけ</sup>

### DRY & CRISP

	GLASS/BOTTLE
Kurosawa Kimono Junmai	\$10/\$50
HOPESuisen Shuzo KIBO “Hope” Junmai	\$14
Kamazawa Tensei “Song of the Sea” Ginjo	\$15/\$75
Ichinokura Taru “Cedar Barrell” Junmai	\$16/\$60

### BRIGHT & FRUITY

Yoshinogawa “Winter Warrior” Junmai Ginjo	\$10/\$48
Hatkutsuru Sho Une “Soaring Cloud” Daiginjo	\$12/\$59
Shimizu No Mai “Pure Dusk” Junmai Daiginjo	\$32
Hoyo Kura No Hana “Fair Maiden” Daiginjo	\$15/\$64
Wakatake Shuzo “Demon Slayer” Daiginjo	\$16/\$92

## beer<sup>ビール</sup>

- ASAHI LARGE \$9
- ASAHI small \$6
- COEDO PREMIUM PILSNER \$9
- HIDEJI DARK CHOCOLATE ALE \$11
- HITACHINO RED RICE ALE \$10
- HITACHINO WHITE ALE \$10
- YOHO UMAMI IPA \$9
- YOHO YONA YONA PALE ALE \$9
- KIRIN in a CAN \$4
- ERDINGER NA \$6

### RICH & FULL-BODIED

	GLASS/BOTTLE
Murai Family “Sugidama” Ginjo	\$10/\$50
Tomita Shichi Hon Yari “Seven Spearsman” Daiginjo	\$12/\$60
Minato Tsuchizaki Nama Genshu	\$13/\$75
Konteki Higashiyami “Tears of Dawn” Daiginjo	\$15/\$81
Masumi Nanago “Seventh Heaven” Daiginjo	\$17/\$106

### SPECIALTY SAKE

Sayuri “Little Lily” Nigori	\$18
Sake One Organic Nigori	\$11/\$44
Hakutsuru Awa Yuki “Gentle Falling Snow” Sparkling	\$8/\$16
Dewatsuru Sakeuraemaki “Rose Sake”	\$16/\$48