

◆ Appetizer / 逸品

Starter / おつまみ

RECOMMENDED

すき焼きハンズ
SUKIYAKI BEEF BUNS (2PCS) \$10
slow cooked beef short plate



ごぼうチップス・アボカドディップ
GOBO & GUACAMOLE \$8
burdock tempura

RECOMMENDED

たたききゅうり・すり胡麻塩タレ
SMASHED CUCUMBER SALAD \$7
grated sesame & white soy



しし唐・ゆず胡椒
SHISHITO PEPPER \$8
bonito flake & yuzu kosho



特濃豆腐
TOFU BURRATA \$7
world selected salt



枝豆
EDAMAME \$6
seasalt

Appetizer / 逸品



エビ餃子・食べるラー油添え
STEAMED SHRIMP DUMPLING \$11
crunchy garlic, crispy shallot & ponzu

RECOMMENDED

竜田揚げ・炭漬けタルタル
TATSUTA FRIED CHICKEN \$11
shibazuke tartar sauce



カリフラワーの天扶良・アイネリディップ
CAULIFLOWER TEMPURA \$10
parmigiano reggiano & aioli dip



RECOMMENDED

エビ天ピリ辛天扶良
CREAMY SPICY SHRIMP TEMPURA \$14
spicy sesame cream & micro greens



リブロースステーキ・柚子おろしポン酢
RIBEYE STEAK \$19
yuzu kosho, grated daikon & ponzu



鴨の塩焼き
GRILLED DUCK BREAST \$13
white ginger soy



エビ天扶良盛り合わせ
ASSORTED SHRIMP TEMPURA \$12



野菜天扶良盛り合わせ
ASSORTED VEGETABLE TEMPURA \$11

◆ Donburi / 丼

Rice bowl | \$3 supplement for small udon

親子丼

OYAKO DON \$16
chicken, onion, egg simmered with sweet dashi broth



かつ丼

KATSU DON \$18
pork cutlet, onion, egg simmered with sweet dashi broth



RECOMMENDED

天扶良丼

TEMPURA DON \$18
shrimp tempura and assorted vegetable tempura with homemade tempura glaze



他人丼

TANIN BEEF DON \$18
beef short plate, onion & egg simmered with sweet dashi broth



RECOMMENDED

海老かき揚げ丼
SHRIMP KAKIAGE DON \$18
kakiage style tempura simmered egg & sweet dashi



RECOMMENDED

まぐろづけ丼
MAGURO ZUKE DON \$22
soy marinated bigeye tuna, onsen egg on sushi rice



RECOMMENDED

サーモンいくら丼
SALMON AND IKURA DON \$24
scottish salmon sashimi & ikura caviar on sushi rice



RECOMMENDED

海鮮丼
KAISEN DON \$26
big eye tuna, salmon, yellowtail, ikura, onsen egg on sushi rice



◆ Toppings

Grated Daikon Radish	\$1	Kitsune deep fried Tofu	\$3	Grilled Salmon	\$4
Parmigiano Reggiano	\$2	White Truffle Oil	\$2	Ikura Caviar (20g)	\$4
Slow cooked egg	\$2	Chicken	\$3	Uni (20g)	\$9
Egg drop	\$2	Mentaiko	\$3	Sliced US Wagyu Ribeye	\$9
Shibazuke Tartar sauce	\$2	Crispy Chicken Tempura	\$4		
Shrimp Tempura (1pc)	\$2	Simmered Sukiyaki Beef	\$4		
Poached Egg Tempura	\$2	Pork Cutlet	\$4		

TAKE OUT : We apologize for the inconvenience. Due to safety purpose of our client and quality of our food, all items are not available for take-out including leftovers.
Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

◆ Appetizer / 逸品

Sashimi & Raw / 刺身

RECOMMENDED

炙りサーモン刺身
SEARED SALMON SASHIMI \$14
ikura caviar, garlic chips, chives & ponzu



マグロのタルタル
SPICY TUNA TARTARE CONE \$12
avocado puree & purple shiso



ハマチと大根
カルパッチョ
HAMACHI DAIKON CARPACCIO \$13
hamachi, watermelon radish



◆ お造り三点盛 **ASSORTED SASHIMI PLATTER** \$23

◆ お造りアラカルト **SASHIMI A LA CARTE** \$ Please inquire

Luxe Sushi / 寿司

RECOMMENDED

雲丹 & キャビア
UNI & CAVIAR \$18
uni, sturgeon caviar, ikura caviar with dashi soy gelee on sushi rice



炙り US 和牛寿司
SEARED US WAGYU SUSHI \$13
2 pieces of US wagyu ribeye slice on sushi rice



Sushi Roll / ロール

海鮮ロール・トリュフ風味
SEA & TRUFFLE \$15
tuna, salmon, yellowtail with truffle oil



マグロ三味ロール・雲丹ソース
MAGURO & UNI SAUCE \$15
tuna, shiso & uni sauce



穴子ロール
ANAGO & TAMAGO \$13
anago, egg custard, & kanpyo



きつね・すき焼きロール
KITSUNE & SUKIYAKI \$12
tofu skin & sukiyaki beef



Salad / サラダ

RECOMMENDED

つるとんたんサラダ
TSURUTON SALAD \$11
mentaiko caviar dressing, crispy udon & parmigiano-reggiano



刺身サラダ
CHEF'S SASHIMI SALAD \$19
tuna, salmon, yellowtail, & sesame ponzu dressing



Ever-popular / 定番

Traditional Dashi stock: Clear fish broth made from kombu kelp and bonito flakes with blend of selected soy sauce

RECOMMENDED

つるとん三昧
TSURUTONTAN DELUXE \$23
shrimp & vegetable tempura, beef short plate, kitsune, egg dropped



肉のおうどん
BEEF UDON \$16
beef short plate & tokyo negi



鶏のおうどん
CHICKEN UDON \$15
chicken & tokyo negi



鴨のおうどん
DUCK UDON \$17
duck breast & tokyo negi



海老天扶良のおうどん
SHRIMP TEMPURA UDON \$17
shrimp & vegetable tempura



RECOMMENDED

US和牛リブロースのしゃぶ肉のおうどん
US WAGYU SHABU UDON \$19
US kobe ribeye, mizuna



大判きつねのおうどん
KITSUNE UDON \$14
simmered fried tofu



海老かき揚げのおうどん
SHRIMP KAKIAGE UDON \$17
kakiage style tempura



野菜天扶良のおうどん
VEGETABLE TEMPURA UDON \$16
assorted vegetable tempura



Ever-popular / 定番

Various traditional broth

RECOMMENDED

すき焼きのおうどん
SUKIYAKI UDON \$19
beef short plate, onsen egg & vegetables



鍋焼きのおうどん
NABEYAKI UDON \$20
shrimp tempura, egg, anago & chicken in clay pot



チゲ鍋のおうどん
SPICY SOONDUBU JIGAE UDON \$19
beef short plate, vegetable & spicy broth in stone pot



きのこ卵とじのおうどん
MUSHROOM EGG DROPPED UDON \$14
shimeji, maitake in egg dropped broth



石焼汁無しすき焼きのおうどん
SIZZLING SUKIYAKI UDON \$18
stir fried udon with beef, vegetable & sweet soy in stone pot



RECOMMENDED

明太鮭かけ玉子とじのおうどん
MENTAIKO ANKAKE UDON \$17
mentaiko caviar in egg dropped broth



明太子クリームのおうどん
MENTAIKO CAVIAR CRÈME \$17



肉汁のおうどん
BEEF TSUKE UDON \$16
beef short plate with sweet dipping broth



鴨汁のおうどん
DUCK TSUKE UDON \$17
duck breast with sweet dipping broth



Curry & Crème カレー、クリーム

RECOMMENDED

カレー三昧のおうどん
TSURUTON CURRY DELUXE \$23
shrimp tempura, pork cutlet & beef short plate



かつカレーのおうどん
KATSU CURRY \$18
pork cutlet



US和牛リブロースのしゃぶ肉カレーおうどん
US WAGYU SHABU CURRY \$23
US wagyu ribeye shabu style



温玉鶏天カレーのおうどん
ONTAMA TORITEN CURRY \$17
crispy chicken tempura & onsen egg



カレーのおうどん
CURRY UDON \$16
slow cooked beef tenderloin



RECOMMENDED

クリーム三昧のおうどん
TSURUTON CRÈME DELUXE \$23
shrimp, salmon, chicken & mentaiko caviar



トリュフクリームと彩りきのこのおうどん
TRUFFLE CRÈME WITH MUSHROOM \$17
shimeji, maitake, white truffle oil & parmigiana reggiano



海老とサーモンクリームのおうどん
SHRIMP AND SALMON CRÈME \$20



鶏とパルメジャンチーズクリームのおうどん
CHICKEN PARM CRÈME \$17
chicken & parmigiano reggiano



Cold Noodle / 冷製

RECOMMENDED

明太子のおうどん
MENTAIKO CAVIAR UDON \$16
spicy mentaiko caviar sauce



明太釜玉のおうどん
MENTAI KAMATAMA UDON \$17
spicy mentaiko caviar sauce with onsen egg



鶏天温玉ぶっかけのおうどん
TORITEN ONTAMA UDON \$16
crispy chicken tempura & onsen egg



ざるのおうどん
ZARU UDON \$11
with cold soy dipping sauce



天ざるのおうどん
TEMPURA ZARU UDON \$17
with assorted tempura



RECOMMENDED

雲丹の冷製おうどん
UNI UDON \$24
fresh uni, shiso, nori & uni dashi sauce



サーモンと彩りきのこのサラダおうどん
SALMON MUSHROOM SALAD \$17
salmon sashimi, mushrooms & sesame citrus sauce



きざみきつねおろしのおうどん
KIZAMI KITSUNE UDON \$14
sliced kitsune & grated daikon in cold soy broth



ライムおろしのおうどん
LIME OROSHI UDON \$11
lime & grated daikon in cold soy broth

