



# SUSHI BAYASHI

## APPETIZER

### アッペタイザー

#### Chicken Gizzard "Sunagimo" \$5.00

砂肝素揚げ

Fried gizzards marinated in a mix of soy, garlic, ginger, and sake

#### Japanese Pumpkin "Tori Soboro" \$5.00

かぼちゃ鶏そぼろ

Japanese pumpkin simmered with ground chicken in soy sauce, sake, and mirin

#### Braised Pork Belly "Buta-Kakuni" \$5.50

豚の角煮

Pork belly braised in a sweet sauce of soy, sake, mirin, ginger, garlic, and green onion

#### Agedashi Tofu \$5.50

揚げだし豆腐

Panko-fried tofu with a soy, bonito, and mushroom sauce

#### Octopus "Tako Katsu" Croquettes \$5.50

タコかつ

Minced octopus with ginger, green onion, and panko-fried hanpen  
Served with tonkotsu sauce

#### "Pari-Pari" Bou Gyoza \$6.00

パリパリ棒餃子

A mix of ground pork, cabbage, garlic, onion, and green onion wrapped in a wonton skin, pan-fried and steamed  
Served with a spicy sesame and soy dipping sauce

#### Tempura Appetizer \$10.00

天ぷらアペタイザー

Tempura fried shrimp, asparagus, sweet potato, eggplant, squash, zucchini, onion, broccoli, and a shiso leaf  
Served with a soy and bonito sauce

#### Grilled Yellowtail Collar "Hamachi Kama" \$12.00

ハマチかま

Seasoned with salt and pepper  
Served with ponzu sauce

## JAPANESE CURRY

### ジャパニーズカレー

#### Chicken Katsu Curry \$10.00

チキンカツカレー

White rice and a panko-fried chicken breast covered in Japanese curry with potatoes, onions, and carrots

#### Beef Aigake Curry \$12.00

ビーフ合いがけカレー

Sliced beef simmered in a sauce of garlic, onion, green onion, soy, sake, and mirin.  
Served with white rice and Japanese curry with potatoes, carrots, and onions

## WAZEN

### 和膳

#### Tokyo Teishoku Wazen \$18.00

東京定食和膳

A tray of small dishes chosen by both the sushi bar and kitchen

## NOODLES

### 麺類

#### Tonkotsu "Genkotsu" Ramen \$10.00

豚骨拳骨ラーメン

Pork broth ramen with rolled porkbelly, bean sprout, green onions, nori, and a soft boiled egg

#### Tokyo Miso Ramen \$10.00

東京味噌ラーメン

Miso broth with ground chicken, cabbage, bean sprouts, and green onions

#### Chanpon Noodle \$12.00

"My Tokyo Neighborhood Taste"

東京ちゃんぽん

Pork and chicken broth with soymilk, shrimp, scallop, pork belly, kanikama crab, wood ear mushrooms, garlic, onions, and fish cake

## DESSERT

### デザート

#### Sweet Age Udon \$4.00

スイート揚げうどん

#### Monaka Ice Cream \$6.00

最中アイスクリーム

#### Wagashi Dessert Plate \$8.00

和菓子デザートプレート



# SUSHI BAYASHI

## WINE

	Glass	Bottle
La Gioiosa Prosecco		\$22.00
Toro de Piedra Chardonnay	\$10.00	\$30.00
V.No Chardonnay	\$7.00	\$21.00
Haymaker Sauvignon Blanc	\$6.00	\$18.00
Grace Lane Reisling	\$6.50	\$21.00
Santa Cristina Pinot Grigio	\$9.50	\$30.00
Skyfall Merlot	\$8.50	\$27.00
Bridlewood Cabernet	\$7.50	\$24.00
Elouan Pinot Noir	\$10.00	\$30.00
Gioioso Moscato	\$6.00	\$18.00

## BEER

COEDO - Ruri	\$6.00
COEDO - Shikkoku	\$6.00
COEDO - Beniaka	\$6.50
Orion Beer	\$6.00
Asahi - Super Dry	\$6.00
Asahi - Kuronama	\$5.00
Sapporo - Light	\$5.00
Sapporo - Premium	\$6.00
Kirin Light	\$5.00
Kirin Ichiban	\$5.00
Budlight	\$3.50
Coors Light	\$3.50
Miller Light	\$3.50

## SAKE

### JUNMAI

KIBO	180ml	\$8.00
Ichinokura	720ml	\$42.00
Urakasumi	720ml	\$42.00
REI	300ml	\$12.00
Kurosawa	300ml	\$16.00
Nihon Sakari "Gokun"	300ml	\$15.00
Karatamba	300ml	\$16.00
Suigei	300ml	\$22.00
Yukikage	720ml	\$32.00
Karen "Coy"	500ml	\$32.00
Yamadanishiki	300ml	\$15.00

### GINJO

Kubota - Senju	720ml	\$45.00
Katana Extra Dry	180ml	\$9.00
Yoshinogawa	300ml	\$16.00
Bishonen	720ml	\$29.00
Kikusui	300ml	\$20.00
Cowboy Yamahai	720ml	\$42.00
Otokoyama	300ml	\$22.00

### DAIGINJO

Osakaya Chobei	720ml	\$45.00
MU	300ml	\$24.00
Wakatake	300ml	\$26.00
Kirin Zan	720ml	\$100.00
Ken	720ml	\$120.00

### NIGORI

Homare Strawberry	300ml	\$15.00
Shiro Sasa	300ml	\$13.00
Momokawa	300ml	\$13.00

### SPARKLING

Shirakabe MIO	300ml	\$12.00
Hana Fuga Peach	250ml	\$12.00
Hana Awaka	250ml	\$12.00
Poochi Poochi	300ml	\$18.00

### PLUM WINE

Takara	glass	\$5.00
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### KARAKUCHI

MASUMI	720ml	\$40.00
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### FLAVORED SAKE

Hakushika - White Peach	8oz	\$10.00
Hakushika - Japanese Pear	8oz	\$10.00
Hakushika - Pineapple	8oz	\$10.00
Hakushika - Yuzu	8oz	\$10.00

### WARM SAKE

Ozeki Warm Sake – Large	\$6.00
Ozeki Warm Sake - Small	\$4.00