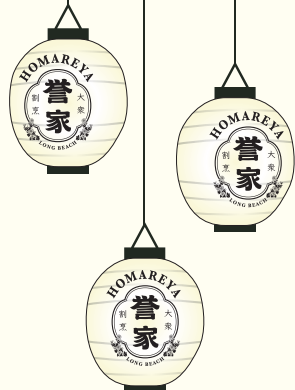


Food Menu



[ATTENTION!]

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASEYOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN INGREDIENTS THAT CAUSE ALLERGIC REACTIONS IN SOME CUSTOMERS. PLEASE ASK THE STAFF IF YOU HAVE ANY CONCERNS

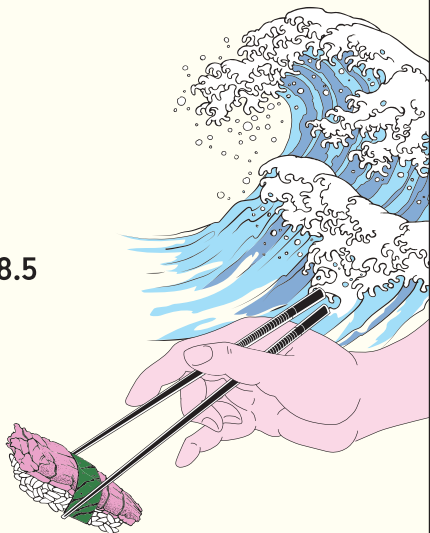


■ To Start はじめに

- **Koji Ontama Potato Salad / 麹温玉 ポテサラ \$11**
Married koji-soy onsen eggs, Simple potato & Cucumber salads, Seaweed wrapping
- **Shredded Cabbage & Cucumber Salad / 鶏皮キャベキュ〜サラダ \$12**
Chicken skin, Cabbage, Japanese cucumber, Red radish, Micro leaf, Aojiso-dressing
- **Charcoal Hued Vegetables / 炭火焼き野菜 \$12**
Shishito, Tokyo turnip, Zukinni, Eringi mushroom, Umami soy and Garlic miso (from Omiso co)

■ Fresh Sashimi Dish 鮮魚の一品

- **Sashimi 5 Kinds / 5 種盛り \$45**
Chef's choice of today's freshest seasonal sashimi.
- **Bluefin Tuna Warishita Soy Sashimi / 本まぐろ割り下醤油で \$28**
Bluefin, Warishita soy, Mountain yam, White sesame seed, Salted kelp
- **White Fish White Ponzu / 白身の刺身と白ポン酢で \$22**
White fish, White ponzu, Yuzu kosho, Jurian Myoga
- **Umami Salmon / 旨みサーモン \$20**
Salmon, Kabosu juice, Onion vinaigrette, Fried bonito
- **Iwagaki Oyster with Sudachi Ponzu / 岩牡蠣の酢橘ポン酢 \$8.5**
Oyster from WA, Sudachi ponzu, Grained daikon, Green onion



■ Nigiri / Sushi 鮓

- **6-ps Nigiri Sushi / 握り 6 貫盛り \$35**
Tuna (1), King fish (2), Salmon (2), White fish (1)
- **Toro / トロ \$16 (Sashimi : \$40)**
- **Tuna / マグロ \$10 (Sashimi : \$25)**
- **King Fish / ヒラマサ \$8 (Sashimi : \$20)**
- **Salmon / サーモン \$7 (Sashimi : \$18)**
- **White Fish / 白身魚 \$8 (Sashimi : \$20)**
- **Blue Fish / 青身魚 \$9 (Sashimi : \$22)**
- **Ikura / いくら \$9**
- **Seasonal Fish / 季節の魚 \$M.P**

■ Hand Roll 手巻き

- **Spicy Kara Tekka / 辛鉄火 \$12**
Soy marinated tuna with ichimi pepper and sesame oil
- **Jewelry / 宝石 \$10**
All assorted fish white miso aioli

■ Futo Maki 太巻き

- **Homare Maki / 誉れ巻き \$18**
Rollup tuna, Assorted fish, Shiso, Cucumber, Natto beans

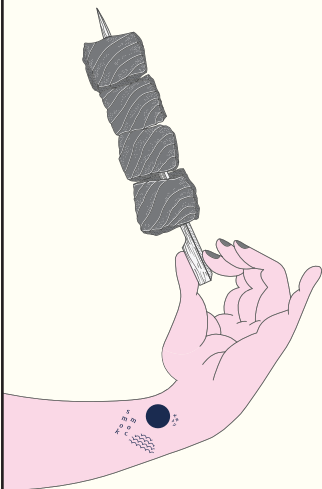
■ Izakaya 居酒屋

- **Chicken Liver Tender / 鳥レバーの刺身** \$10
Sous-vide jidori chicken liver, Sesami oil, Sea salt, Onion, Myoga
- **Dashi Omelet with Shirasu and Grated Daikon / 京風出汁巻き** \$12
Jidori eggs, Kyoto dashi, Grained daikon, Baby sardines, Shiso, Usukuchi soy
- **Kyoto-style Amakara Yakisoba / 京風甘辛焼きそば** \$14
Kurobuta pork belly, Callot, Cabbage, Kyoto ojika yakisoba sauce
- **Quesadilla- Homareya Style (Japa-dilla) / 誉家ケサディア** \$16
Sonoratown tortilla, Soy-simmered beef, Jidori egg, Konnyaku, Mozzarella cheese, Sansyo-pepper, Ichimi
- **Black Mussels Koji-butter Saka-mushi / ムール貝の酒蒸し麴バター** \$20
Koji-butter, Shallot, Garlic, Sake, Green onion, Yuzu juice
- **Shio-Koji Kurobuta Pork Rib / 塩麴黒豚リブ** \$16
Cured Shio koji black pork rib, Corn shiro miso purée, Wakarashi
- **Tempura Corn Rib & Chikuwa Seaweed / もろこしリブと磯辺揚げ** \$14
Corn, Chikuwa fishcake, Aonori, Sea salt
- **Fried Chicken Karaage / 鶏の唐揚げ** \$16
Boneless jidori chicken soy ginger marinated, Yuzu kosyo mayo
- **Wagyu Skirt Steak / 和牛ハラミステーキ** \$21
Wagyu skirt, Mushroom, Japanese BBQ sauce, Yuzukosho chimichurri



■ Charcoal Grilled Skewers 炭火串焼き

- **Chicken Thigh (Salt or Tare) / 地鶏もも** \$4
- **Chicken Tender (Roasted Wasabi) / 地鶏ささみ** \$7
- **Chicken Tail Bonjiri (Salt or Tare) / 地鶏ボンジリ** \$6
- **Chicken Heart (Salt or Tare) / 心** \$5
- **Tsukune Chicken Meatball (Chili Oil) / 地鶏つくね** \$5
- **Kurobuta Pork Belly (Salt Lemon Pepper) / 黒豚ばら** \$4
- **Grilled Yellowtail Collar Hamachi Kama / ハマチのかま** \$12
- **Hokkaido Scallop (Garlic Cumin Butter) / 北海道産ホタテ** \$8



■ Homare Grilled Rice Balls 誉焼きおにぎり

- **Spicy Cod Roe / 明太子** \$8
- **Grilled Salmon / 焼き鮭** \$10
- **Yuzu Ikura / 柚子いくら** \$12

■ Dessert 甘味

- **Matcha Brownie and Azuki Ice Cream / 抹茶ブラウニーと小豆アイス** \$11
Matcha, White chocolate, Azuki beans, Azuki ice cream
- **Black Sesame Pudding with Amazake / 黒胡麻プリン甘酒仕立て** \$10
Amazake soy whip, Soy milk, Black sesame sesame seeds
- **Shiratama Dango and Ice Cream with Kuromitsu Syrup / 黒蜜白玉団子アイス** \$8
Vanilla ice cream, Chargrill shiratamamochi, Kuromitsu syrup, Kinako powder