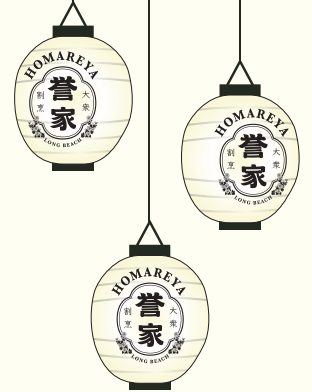


# Food Menu



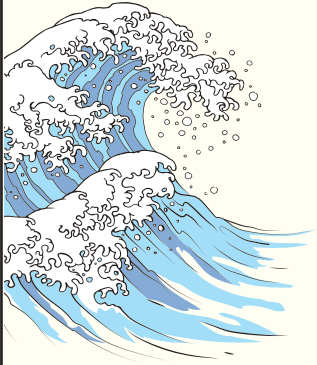
[ATTENTION!]

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR 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**  
Marinated 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, Zucchini, Eringi mushroom, Seasonal vegetables, Umami soy and Garlic miso (from Omiso co)



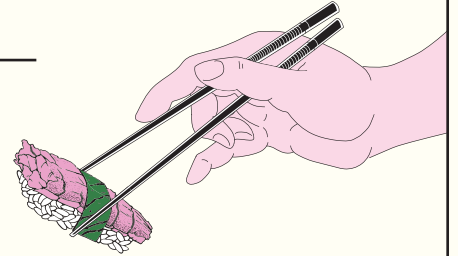
## ■ Fresh Sashimi Dish 鮮魚の一品

- **Sashimi 5 Kinds / 5種盛り \$45**  
Chef's choice of today's freshest seasonal sashimi.
- **White Fish White Ponzu / 白身の刺身と白ポン酢で \$22**  
White fish, White ponzu, Seaweed noodles, Micro red radish
- **Umami Trout / 旨みトラウト \$20**  
Steelhead trout, Shikuwasa, Onion vinaigrette, Itogaki bonito

## ■ Izakaya 居酒屋

- **Dashi Omelet with Shirasu and Grated Daikon / 京風出汁巻き \$12**  
Jidori eggs, Kyoto dashi, Grated daikon, Baby sardines, Shiso, Usukuchi soy
- **Kyoto-style Amakara Yakisoba / 京風甘辛焼きそば \$14**  
Kurobuta pork belly, Carrot, 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, Sansho 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, Served with Toasted Focaccia (from H.B.B)
- **Shio-Koji Kurobuta Pork Rib / 塩麴黒豚リブ \$18**  
Cured Shio koji black pork rib, Corn shiro miso purée, Wakarashi
- **Monkfish Karaage / アンコウ竜田揚げ \$16**  
Tender Monkfish Lightly Marinated with Shiso Soy and Sesame oil
- **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 \$26**  
Wagyu skirt, Mushroom, Japanese BBQ sauce, Yuzukosho chimichurri

# SUSHI



## ■ Nigiri 握り鮓

- Assorted Omakase Nigiri (6pcs) / おまかせ握り 6貫盛り \$35  
Selection varies by daily availability

## ■ Hako Zushi 箱鮓

- White Gem Boxes / 白身の箱鮓 \$21  
White fish, Shiso leaf, Yuzu kosho, Salted kombu, Tonburi
- Red Gem Boxes / 海マスの箱鮓 \$23  
Ocean trout, Ikura, Crispy onion, Assorted fish white miso aioli

## ■ Futo Maki 太巻き

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

## ■ Hand Roll 手巻き

- Spicy Kara Tekka / 辛鉄火 \$12  
Soy marinated tuna with Ichimi pepper and chili oil
- Wasa Kan / わさカン \$10  
Pickled wasabi, Chopped kanpachi
- Jewelry / 宝石 \$10  
All assorted fish white miso aioli

# SUMIBIYAKI

## ■ Charcoal Grilled Skewers 炭火串焼き

- Chicken Thigh (Salt or Tare) / 地鶏もも \$4.5
- Chicken Tender (Roasted Wasabi) / 地鶏ささみ \$7
- Chicken Tail Bonjiri (Salt) / 地鶏ボンジリ \$6
- Chicken Liver (Salt or Tare) / 地鶏レバー \$7
- Chicken Heart (Salt or Tare) / 心 \$6
- Chicken Breast Cartilage (Salt or Tare) / 地鶏むね軟骨 \$5
- Tsukune Chicken Meatball (Chili Oil) / 地鶏つくね \$7
- Kurobuta Pork Belly (Salt Lemon Pepper) / 黒豚ばら \$4.5
- Hokkaido Scallop (Garlic Cumin Butter) / 北海道産ホタテ \$8
- Grilled Yellowtail Collar Hamachi Kama / ハマチのかま \$13

## ■ Homare Grilled Rice Balls 誉焼きおにぎり

- Spicy Cod Roe / 明太子 \$9
- Grilled Trout / 焼きマス \$10
- Yuzu Ikura / 柚子いくら \$13

# 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 Amazake Pudding / 黒胡麻甘酒プリン \$10  
Soy milk, Black sesame, Amazake, kuromitsu sauce
- Shiratama Dango and Ice Cream with Kuromitsu Syrup / 黒蜜白玉団子アイス \$8  
Vanilla ice cream, Charcoal-grilled shiratama mochi, Kuromitsu syrup, Kinako powder

