#### MISO SOUP 3

#### FRESH HOUSE SALAD

ハウスサラダ Green Salad

Dressing: Ginger / Creamy sesame



HIJIKI

ひじき 5.5

Cooked dark seaweed with deep fried tofu, carrot



SEAWEED SALAD

海藻サラダ

#### DAIKON SALAD

大根サラダ

Japanese DAIKON white radish, Oba, Kaiware, with plum dressing



4



## **TAPAS**

小皿料理

おつまみ

FROM KITCHEN



EDAMAME 枝豆 \* Spicy or Garlic (+ \$1.00)

Spicy & Garlic (+\$1.50)



YAKI GYOZA

焼き餃子

7.5

\*Side House made Spicy oil (+ \$1.50)

Grilled pork & chicken mixed dumpling (6pc)



たこ焼き Deep fried octopus balls



#### AGEDASHI TOFU

揚げだし豆腐

6.5

Deep fried tofu with Japanese dashi soup, bonito, green onion





KINPIRA GOBO

きんぴら牛蒡

Stir fried Burdock Root and Konjac with Sweet Soy Sauce



TAKOWASA

たこわさ

Marinated raw octopus with wasabi

### TRUFFLE CHAWAN MUSHI

トリュフ茶わん蒸し

Japanese steam egg with truffle ankake. Shrimp, Scallop, Chicken, Fish cake



## **ENOKI BUTTER**

えのきバター

Enoki mushroom and spinach cooked with butter & soy sauce







KARAAGE 8 鶏の唐揚げ

- \*Side Spicy Mayo (+ \$1.50)
- \*Side Japanese Mayo (+\$2)

Japanese style fried chickenThigh



A G E N A S U 揚げ茄子

Deep fried eggplant with garlic soy sauce



揚げハラペーニョ 7.5

Deep fried jalapeño with garlic soy sauce



NASU DENGAKU

ナス田楽

Deep fried and grilled eggplant with special miso base sauce \*Sauce contains walnuts



IKAGESO KARAAGE

イカゲソ唐揚げ

\*Side Spicy Mayo (+ \$1.50)

Deep fried squid tentacles



OKONOMI BRUSSELS SPROUTS 7

お好み風味の芽キャベツ

Deep Fried Brussels Sprouts, Yakisoba sauce, Bonito Flake, Mayo, Green Onion, Sesame

### R E N K O N H A S A M I A G E

蓮根はさみ揚げ 8.5

Deep fried Lotus root with chicken & Shrimp cake



#### **OYSTER FRY**

牡蠣フライ

13

Deep fried oyster with panko served with housemade tartar sauce





CRISPY FISH KARAAGE 9

小魚のさくさく唐揚げ

Deep Fried Crispy White Fish "GUCHI" Japanese Croaker Fish



#### EBI MAYO 13

エビマヨ

Deep fried Shrimp with sweet & sour mayonnaise sauce



#### WAGYU BEEF STEAK 36

和牛ステーキ

Wagyu Beef steak with Japanese sauce



#### PORK MISOZUKE \* 15 ポーク味噌漬け

Miso marinated and grilled pork



#### TEMPURA 15

天ぷら盛合せ

Two shrimps, seafood and assorted vegetables



#### TARA MISOZUKE \* 18

銀鱈味噌漬け

Broiled Miso marinated Black Cod (\*SMALL PORTION)



# BURIKAMA \* 18 SHIOYAKI

ブリカマ塩焼き

Salted and Grilled yellowtail collar



#### SHIO SABA \* 13.5

塩サバ

HITSUMABUSHI

鰻ひつまぶし 39

1st : As is 2nd: With condiments

Grilled Eel over the rice in 3

different ways to enjoy.

3rd: With Dashi soup

Salted and Grilled Mackerel (please be mindful of small bones)



#### \* ---

UNAGI

These items take about 20-25 minutes to grill

## NOODLE & RICE 麺とご飯

#### KITSUNE UDON 9.5

Udon with deep fried tofu

#### NIKU UDON 11

Udon with beef and onion

#### CHICKEN SUKIYAKI UDON

Udon with chicken, mushroom, vegetable

#### TEMPURA UDON 18.5

Shrimp and vegetable tempura aside

YAKISOBA 焼きそば 1

Stir fried egg noodle, pork and vegetables

YAKIUDON 焼きうどん

Stir fried udon noodle, pork and vegetables

#### SALMON OCHAZUKE 鮭茶漬け 8

Rice in dashi soup, top with grilled salmon

#### SHRIMP & LETTUCE FRIED RICE 14

海老とレタスの炒飯 Shrimp, Iceberg lettuce, Egg

#### SEAFOOD CHAMPON 海鮮ちゃんぽん

Pork broth egg noodle topped with stir fried 16 seafood, pork and vegetables





SEAFOOD CHAMPON

SARA UDON

#### SARA UDON 皿っとん 16

Deep fried crispy noodle topped with pork and vegetables

starchy sauce

### TAN TAN MEN 16

#### 担々麺

Zen special spicy Ramen.
Pork bone TONKOTSU broth
TAN TAN MEN



#### NIKU MABUSHI

肉まぶし 25

Rice Bowl Top with Stir Fry Wagyu Beef with Mushroom, Onion, Garlic, Soft-boiled Egg.

Served with Miso Soup



NIKU MABUSHI



#### KATSU DON かつ丼 15.5

Rice bowl top with Pork Katsu, Onion, Dashi, Half-cooked Egg, Green onion

KATSU DON

KATSU CURRY カツカレー 15.5 Curry rice with Pork Katsu

**HAMBURG CURRY** ハンバーグカレー 15.5

Curry rice with Japanese Hamburg steak

\*A 20% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE.



MOCHIICE 4.5

Matcha / Strawberry / Mango





SASA DANGO 4.5

Sticky rice cake with red bean inside, wrapped with bamboo leaf

#### MATCHA CHESTNUT CAKE

5.5

Small cake covered with Matcha and chestnut cream





YUZU CHEESE CAKE

5.5

Cheese cake with Yuzu (Japanese citrus) flavor

# Thank you for dining with us! ご来店ありがとうございます





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JOOGIE THANK YOU FOR YOUR SUPPORT!



