

OCTOBER
2009

SOUSAKU
ORIGINAL CREATIONS

- EDAMAME sauteed in garlic, shallot, tamari soy sauce or with Okinawan sea salt. 4/3
- FRESH ALBACORE CARPACCIO sashimi style, julienne cucumber, spicy sesame and white miso dressing. 9
- ORGANIC HEIRLOOM BEET SALAD saikyo miso cured tofu, sea salt, shiso, extra virgin olive oil. 7.5
- FISHERMAN'S CARPACCIO chef's choice of sashimi, marinated in karashi and soy sauce with hot sesame oil. 12
- DOHYO chefs signature take on tuna tartare: avocado, tofu, chilli oil, parmesan, endive, gyoza chips. 12
- HEARTS OF ORGANIC ROMAINE mizuna, tofu croutons, kaiware, enoki and miso-caesar dressing. 7
- WAKAME SEAWEEED "SUNOMONO" SALAD with Japanese cucumber, mizuna, sanbaizu vinaigrette. 7
- "HARI-HARI" SALAD organic baby spinach, mustard leaf, Kobe style tri-tip, balsamic soy dressing. 10
- KOBE BEEF "SUSHI" lightly grilled tri-tip, Japanese eggplant, Bloomsdale spinach, sweet miso sauce. 13
- GRILLED GARLIC TIGER SHRIMP oyster sesame barbeque sauce, Hijiki seaweed salsa, asparagus. 15
- DUNGENESS CRAB AND SALMON YUBA ROLL cilantro and cream cheese filling, wasabi aioli. 16
- TENPURA LOBSTER BLOSSOMS lobster, shrimp, scallops, shitake, tentsuyu dipping sauce. 13
- KAKIAGE tempura fritters with baby shrimp and Monterey scallops. 13
- ORGANIC SEASONAL VEGETABLE TENPURA lightly battered with tentsuyu dipping sauce. 12

KAMAYAKI
WOOD BURNING OVEN ROASTED

- SEASONAL ORGANIC VEGETABLES roasted on cedar paper with spicy aka miso. 8
- BURI KAMA 10 OZ. smoked roasted hamachi collar with Okinawan sea salt, daikon-seaweed tsuyu broth. 16
- OKINAWA ROCK SUGAR BRAISED SHORT RIBS 4 OZ. peach compote and yellow onion veal jus. 14
- SMOKED ORGANIC YORKSHIRE PORK CHEEKS with tamari meyer lemon beurre noisette. 14
- N.Z FREE RANGE BABY LAMB CHOPS 3 Pc. mint smoked with Sendai miso demi and lamb jus. 26
- KUROBUTA PRIME PORK RIB 10 OZ. in ginger Sendai miso with roasted garlic jus. 25
- FREE RANGE ORGANIC HALF CHICKEN with housemade teriyaki glaze and rosemary chicken broth. 22

SUMIYAKI
BINCHOTAN SUMI CHARCOAL GRILLED

- DAY-BOAT DIVER SCALLOPS Sendai miso-lobster sauce, roasted red beet puree. 17
- GINDARA BLACK COD 6 OZ. marinated in saikyo miso, served with kinoko mushroom soy ankake broth. 20
- WILD PACIFIC KING SALMON 5 OZ. saikyo miso beurre blanc, wakame and pepper sunomono. 17
- GYU TONGUE SENDAI-STYLE 4 OZ. flash grilled with yuzu salt, "ao togarashi" miso, chopped sesame negi. 13
- GRASS FED BLACK ANGUS RIB EYE 8 OZ. shitake mushrooms, and white chanterelle demi. 26

Genmai brown rice 3 Tamanishiki rice 2 Sendai miso soup 3

EXECUTIVE CHEF
SHOTARO "SHO" KAMIO

卷脩

Sushi Rolls

CALIENTE ROLL

albacore tuna, jalapeno tempura, chili soy crepe 10

SPICY GEISHA

spicy shrimp tempura, snow crab, maguro 15

BANZAI

unagi, cucumber, hamachi, avocado, wasabi mayo 12

SARUSA

shrimp, avocado, lemon, white fish, king crab salsa 14

JAPONES

maguro and hamachi, cilantro, jalapeño, avocado, chili oil, tobiko, lime 13

TENPURA ROLL

Shrimp tempura, avocado, daikon sprouts, cucumber, tobiko 10

SPICY DRAGON

shrimp tempura, unagi, avocado, eel sauce, spicy aioli 15

CALIFORNIA

snow crab and avocado 7

SPICY TUNA

maguro, cucumber, chili aioli 6

SPIDER

tempura crab, cucumber, tobiko, daikon sprouts, sesame 12

CRISPY SPICY HAMACHI

tempura hamachi roll with spicy aioli and tobiko 11

NATSU "SUMMER" MAKI

California roll, scallop and jalapeno tomato miso 11

脩刺身

Nigiri | Sashimi

2 Pieces Nigiri | 5 pieces sashimi

OH TORO • fatty blue fin tuna	MP / MP
MAGURO • big eye tuna	5 / 10
ALBACORE • white tuna	4.5 / 9
HAMACHI • yellowtail tuna	5 / 10
SAKE • salmon	4.5 / 9
AMA EBI • sweet prawn	6.5 / 13
EBI • prawn	4.5 / 9
UNAGI • freshwater eel	5 / 10
HIRAME • flounder	5 / 10
AJI • horse mackerel	5 / 10
IKURA • salmon caviar	5 / 10
HOTATE • apanese scallop	5 / 10
TAI • sea bream	5 / 10
SABA • mackerel	4 / 8
ANAGO • saltwater eel	8 / 14
KANI • snow crab leg	5.5 / 11
UNI • sea urchin	7 / 14
TAKO • octopus	4.5 / 9
KANPACHI • amberjack	5 / 10
MIRUGAI • giant clam	8 / 16
TAMAGO • omelette	3

盛込み Morikomi sushi and sashimi combinations

BIG BAND NIGIRI COMBINATION

maguro, hamachi, sake, hirame, shiromaguro, ebi, ikura, hotate, unagi, tai (one each) 26

HIGH NOTE COMBINATION

Nigiri one each : maguro, hamachi, sake, ebi, unagi
Sashimi 3 pieces each : maguro, hamachi, sake 29

ICHIBAN SASHIMI

maguro, hamachi, sake, white fish (8 pieces) 18

NIBAN SASHIMI

maguro, hamachi, sake, tai, ama ebi, albacore, uni (14 pieces) 31