



SUSHI BAYASHI

~ Tokyo Taste from a Tokyo Chef ~



STARTERS

Edamame

Boiled soy beans in pod

Agedashi Tofu

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

Iidako Skewers

Baby octopus and green onion skewers

Shishito Peppers

Flash fried Japanese peppers

Ika Geso Kara-age

Fried squid legs

Fried Tako Yaki

Octopus croquettes served with tonkatsu sauce

Vegetable Gyoza

Pan-seared vegetable dumplings served with soy-ginger sauce

Pari-Pari Bou Gyoza

Pan-seared pork dumplings served with sesame-soy

Sunagimo Kara-age

Fried chicken gizzards marinated in soy, garlic, ginger, and sake

Spicy Tuna Gyoza

Pan-seared tuna dumplings served with sesame-ponzu

Gyu Tan Shioyaki

Grilled beef tongue served with sweet ponzu

Enoki Mushroom Butter Yaki

Enoki mushroom, onions, salmon and yellowtail in butter sauce

Enoki Uni Ankimo Gesso

Enoki mushroom, onions, monkfish liver and squid legs in an uni-butter sauce



Fish

Bronzini

European seabass sakamushi (sake steamed)

Hamachi Kama

Grilled yellowtail collar

Hamachi Ganbara

Grilled yellowtail rib bones over pickled ginger



~ JOSHU WAGYU BEEF HOTROCK ~
6oz premium A4 grade wagyu from Japan



GREENS

Green Salad

Ginger-soy or creamy sesame dressing

Seaweed Salad

Marinated mix seaweed

Squid Salad

Marinated mix smoked squid and vegetables

Jellyfish Salad

Marinated jellyfish

