



## APPETIZER



枝豆

**EDAMAME** ..... 7  
steamed green soy bean

たこわさび

**TAKOWASABI\*** ..... 12  
seasoned raw octopus with wasabi

漬物盛り合わせ

**ASSORTED PICKLES** ..... 9  
omakase 4 kinds assorted japanese pickles

いぶりがっこクリームチーズ

**SMOKED PICKLES CREAM CHEESE** ..... 9  
cream cheese, chopped smoked radish pickles  
served with cracker

豆腐の味噌汁

**TOFU MISO SOUP** ..... 4  
tofu, seaweed , green onion

きゅうりのキムチ風サラダ

**KIMCHEE CUCUMBER** ..... 9  
glazed with original kimchee sauce

クリームチーズのわさび醤油漬け

**WASABI CREAM CHEESE** ..... 9  
cream cheese marinated in wasabi  
soy sauce served with cracker

あん肝

**ANKIMO** [MONK-FISH LIVER] ..... 14  
steamed monkfish liver served with  
ponzu sauce, grated daikon , green onion

自家製ポテトサラダ

**POTATO SALAD** ..... 9  
housemade potato salad  
[egg, carrot, cucumber pickles]

with **IKURA**[SALMON ROE] +8

with **MENTAIKO**[COD ROE] +6

\*A 4% SERVICE CHARGE WILL BE ADDED TO ALL SALES AND DISTRIBUTE TO OUR KITCHEN STAFF

\*20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OVER 6 MORE \*5% CHARGE WILL BE ADDED TO TAKE-OUT ORDERS

\*CONSUMING RAW OR UNDER COOKED MEATS , POULTRY , SEAFOOD SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*WE POLITELY DECLINE ANY MODIFICATIONS AND ANY SUBSTITUTES TO OUR MENU. (NO EXCEPTION)

\*PLEASE INFORM YOUR SERVER ANY ALLERGIES.



お刺身 3 種盛り合わせ

**3 KINDS SASHIMI PLATE** ..... 38

tuna, salmon, hamachi \*NO SUB

おまかせお刺身5種盛り合わせ

OMAKASE

**5 KINDS SASHIMI PLATE** ..... 58

chef choice \*NO SUB

## INDIVIDUAL

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マグロ

**TUNA** ..... 26

はまち

**HAMACHI** ..... 24

サーモン

**SALMON** ..... 22

鯛

**SNAPPER** ..... 24

ホタテ

**SCALLOP** ..... 23

炙りしめ鯖

**SEARED PICKLED MACKEREL** ..... 18

海老の天ぷら

**SHRIMP TEMPURA** ..... 16

5pcs

天ぷら



**TEMPURA**

穴子の天ぷら

**Anago Tempura** ..... 21

conger eel

ソフトシェルの天ぷら

**Soft Shell Crab Tempura** ..... 20

野菜の天ぷら

**Vegetables Tempura** ..... 15

\*NO SUB



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## A LA CARTE

鶏もも肉の唐揚げ

**KARAAGE ..... 10**

[4] deep-fried chicken thigh  
with lemon, chili mayo on the side

たこ焼き

**TAKOYAKI [OCTOPUS DUMPLINGS] ..... 10**

[8] octopus dumplings topped with  
brown sauce, mayonnaise, bonito flakes  
and seaweed flakes

焼き餃子

**PORK GYOZA ..... 10**

[6] pan-fried pork dumplings  
served with gyoza sauce

揚げ出し豆腐

**AGEDASHI TOFU ..... 10**

[4] deep-fried tofu with dashi sauce,  
green onion, bonito flakes

豚カツ・チキンカツ

**PORK KATSU**

CHOICE OF:

**CHICKEN KATSU ..... 13**

deep-fried breaded pork loin/chicken  
thigh served with brown katsu sauce

野菜の春巻き

**VEGETABLE SPRING ROLL ..... 10**

[4] deep-fried vegetable spring roll  
served with sweet chili sauce

はまちカマの塩焼き

**HAMACHI KAMA ..... 26**

grilled yellowtail collar  
served with ponzu sauce

銀鱈の西京焼き

**MISO BUTTER FISH ..... 22**

grilled black cod marinated with  
special miso sauce

マグロのトロの幽庵焼き

**AHI BELLY YU-AN YAKI ..... 24**

grilled ahi belly marinated with  
special soy sauce based sauce



**\*GRILLED FISH MAY TAKE**

**EXTRA TIME DURING BUSY TIME**

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## TRADITIONAL & RECOMMENDED

TO PRESERVE THE AUTHENTICITY AND FLAVOR OF OUR TRADITIONAL DISHES,  
WE POLITELY DECLINE SUBSTITUTIONS OR MODIFICATIONS. IF YOU HAVE ANY ALLERGIES,  
PLEASE INFORM YOUR SERVER.

すき焼き

### BEEF SUKIYAKI ..... 32

cooked beef brisket, chinese cabbage, onion, shirataki(yam noodle)  
shitake mushroom, tofu with original sukiyaki sauce in hot pot

**\*\*NOT AVAILABLE TO GO\*\***

**\*IT MAY TAKE TIME 20-30 MIN**

お好み焼き

### OKONOMIYAKI ..... 26

grilled mixed okonomiyaki batter(wheat flour and egg)  
cabbage, red ginger, pork belly topped with brown sauce,  
mayonnaise, bonito flake, aonori flake

**\*IT MAY TAKE TIME 20-30 MIN**

だし巻き玉子

### DASHIMAKI EGG ..... 16

japanese traditional rolled egg served with grated radish and green onion

**\*IT MAY TAKE EXTRA TIME DURING BUSY TIME**

with STEWED BEEF ..... +9

with IKURA<sup>[SALMON ROE]</sup> ..... +8

with MENTAICO<sup>[COD ROE]</sup> ..... +6

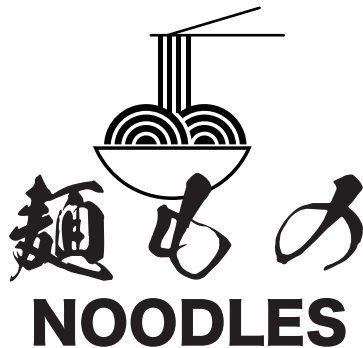
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## RAMEN

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豚骨らーめん

### CREAMY TONKOTSU RAMEN ..... 18

original pork bone broth with HM noodles,  
pork chashu, wood ear mushroom, bok choy,  
green onions and sesame seeds

辛豚骨らーめん

### SPICY TONKOTSU RAMEN..... 19

original spicy pork bone broth with  
HM noodles, pork chashu, bok choy,  
wood ear mushroom, green onions  
and sesame seeds

野菜らーめん

### VEGETABLE RAMEN ..... 18

vegetable creamy broth with HM noodles,  
seasoned fried tofu, bok choy,  
wood ear mushroom, green onions  
and sesame seeds

焦がしにんにくの豚骨らーめん

### BLACK TONKOTSU RAMEN ..... 19

original pork bone broth with HM noodles,  
**burnt garlic oil**, pork chashu, bok choy,  
wood ear mushroom, green onions  
and sesame seeds

醤油らーめん

### SHOYU RAMEN ..... 18

chicken and shoyu based broth  
with HM noodles, pork chashu, bok choy,  
wood ear mushroom, green onions  
and sesame seeds

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## UDON

肉うどん

### BEEF UDON ..... 20

original shoyu based broth with udon noodles,  
stewed beef, fish cake, green onions  
and tempura bits

カレーうどん

### BEEF CURRY UDON ..... 21

original curry broth with udon noodles,  
stewed beef, fish cake, green onions  
and tempura bits

かけうどん

### KAKE UDON ..... 13

original shoyu based broth with udon noodles,  
fish cake, green onions and tempura bits

#### EXTRA TOPPING FOR NOODLES

PORK CHASHU ..... 6

STEWED BEEF ..... 9

RAMEN NOODLE<sup>[for REFILL]</sup> ..... 3

UDON NOODLE<sup>[for REFILL]</sup> ..... 3

RAMEN EGG\* ..... 3

SPICY RED BOMB ..... 2

FRIED TOFU ..... 2

WOOD EAR MUSHROOM ..... 1

FRIED GARLIC ..... 1

BOK CHOY ..... 1

FISH CAKE ..... 2

GREEN ONION ..... 1

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KAMA-MESHI IS A TRADITIONAL JAPANESE RICE DISH COOKED IN AN IRON POT WITH OUR HOUSE-MADE DASHI. STEAMED TOGETHER WITH SEASONAL INGREDIENTS, IT'S SERVED HOT AND FULL OF COMFORTING, AUTHENTIC FLAVOR.

\*KAMAMESHI IS PREPARED TO ORDER. IT TAKE TIME 30 MIN  
\*IT MAY TAKE EXTRA TIME DURING BUSY TIMES.  
\*NO SUB/NO ADD \*NOT AVAILABLE TO-GO

鶏の釜飯  
CHICKEN ..... 18

たこの釜飯  
OCTOPUS ..... 19

鯛の釜飯  
SNAPPER ..... 19

しいたけの釜飯  
SHITAKE ..... 17

## RICE BOWL

親子丼  
OYAKO DON ..... 18  
rice topped with chicken thigh, onion  
and egg in shoyu based dashi stock,  
green onion

牛丼  
GYU DON ..... 20  
rice topped with stewed beef brisket  
and onion, red ginger

豚カツ丼  
PORK KATSU DON ..... 19  
rice topped with pork katsu and egg  
in shoyu based dashi stock, green onion

チキンカツ丼  
CHICKEN KATSU DON ..... 19  
rice topped with chicken katsu and egg  
in shoyu based dashi stock, green onion

照り焼きチキン丼  
TERIYAKI CHICKEN DON ..... 18  
rice topped with teriyaki chicken,  
bok choy, seasoned egg, green onion  
sesame seeds

うなぎ丼  
UNAGI DON ..... 28  
rice topped with grilled eel with  
eel sauce

天丼  
TEN DON ..... 20  
rice topped with [2] shrimp tempura,  
vegetable tempura, original tempura sauce

RICE BALL  
特製肉巻きおにぎり  
PORK WRAPPED MUSUBI ..... 6  
rice ball wrapped with pork belly  
glazed with teriyaki sauce





\*OUR SUSHI RICE IS MADE WITH PREMIUM RED VINEGAR (AKAZU),  
KNOWN FOR ITS DEEP FLAVOR AND REFINED QUALITY.  
PLEASE NOTE THIS IS NOT BROWN RICE.

源べえの太巻き寿司

### GENBE ROLL ..... 16

rolled with egg, eel, tuna,  
crab mix, cucumber, kanpyo, fish flakes

スパイシーロール

### SPICY ROLL

CHOICE OF: Tuna ..... 20 / Hamachi ..... 19 / Salmon ..... 17  
Snapper ..... 18 / Scallop ..... 18

rolled with avocado, cucumber, topped with  
fish, spicy mayo, tobiko

フィラデルフィアロール

### PHILLY ROLL ..... 18

rolled with salmon, cream cheese, avocado  
topped with tobiko, sesame seeds

スモーキー鯖ロール

### SMOKEY SABA ROLL ..... 24

rolled with cream cheese, avocado,  
smoked radish pickles, topped with  
seared pickled mackerel

いなり寿司

### INARI SUSHI [2pcs] ..... 7

wrapped with seasoned fried tofu

海老天ロール

### SHRIMP CRUNCHY ROLL ..... 19

rolled with shrimp tempura, avocado  
cucumber, topped with eel sauce, tobiko  
tempura bits, sesame seeds

カリフォルニアロール

### CALIFORNIA ROLL ..... 16

rolled with avocado, cucumber, crab mix  
topped with tobiko, sesame seeds

スパイダーロール

### SPIDER ROLL ..... 23

rolled with softshell crab tempura,  
avocado, cucumber, topped with  
eel sauce, tobiko, sesame seeds

うなぎロール

### EEL ROLL ..... 28

rolled with avocado, cucumber  
topped with eel, sesame seeds

メデューサロール

### MEDUSA ROLL ..... 16

rolled with avocado, cucumber  
topped with seaweed salad

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## HOSOMAKI ROLL

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かっぱ巻き

**KAPPA MAKI** ..... 8

cucumber

鉄火巻き

**TEKKA MAKI** ..... 10

tuna

アボカド巻き

**AVOCADO MAKI** ..... 8

ネギトロ巻き

**NEGI-TORO MAKI** ..... 10

ground tuna, green onion

干瓢巻き

**KANPYO MAKI** ..... 8

simmered dried gourd

トロタク巻き

**TORO-TAKU MAKI** ..... 10

ground tuna, radish pickles

梅きゅう巻き

**UME-KYU MAKI** ..... 9

cucumber, plum



甘味もの

**DESSERTS**

自家製クレームブリュレ

**HOMEMADE CREME BRULEE** ..... 6

抹茶チーズケーキ

**MATCHA CHEESE CAKE** ..... 8

with azuki bean, brown syrup

自家製抹茶プリン

**HOMEMADE MATCHA PUDDING** ..... 6

ニューヨークチーズケーキ

**NY CHEESE CAKE** ..... 8

with strawberry sauce

わらび餅

**WARABI MOCHI** ..... 8

with azuki bean, brown syrup

バニラアイス

**VANILLA ICE CREAM** ..... 4

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