

Soups

Shiromiso	4
house simple white miso	
Suimono	4
clear broth with enoki mushrooms, fish cake, and mitsuba (Japanese cilantro)	
Asarimiso	7.5
manila clams in miso broth (subject to availability)	
Chawan mushi	8
Japanese custard soup with exotic traditional ingredients	
Ochazuke	9
green tea broth rice soup with pickles, seaweed, and crispy baked konbu cured salmon	
Tara Chiri	14
black cod soup with Japanese vegetables and tofu served with a spicy ponzu sauce	

Salads

House Mixed Greens Salad	5
with choice of yuzu tofu or balsamic soy onion dressing	
Shiitake Salad	10
grilled shiitake mushrooms with mixed greens and Japanese citron soy dressing	
Sasa Caesar Salad	10
romaine lettuce tossed with a tangy tofu-yuzu-anchovy dressing, topped with fresh shaved parmesan and house-marinated blue fish (Japanese anchovies when available)	
Tuna Tataki Salad	16
tuna seared in garlic butter and spices served on a bed of organic greens	
Calamari Salad	9
crispy deep fried calamari served on a bed of organic greens with a citrus soy vinaigrette	
Soft Shell Crab Salad	9.5
deep fried soft shell crab served on a bed of organic greens with a citrus soy vinaigrette	

Otsumami Appetizers (Japanese Tapas)

Hot

Sautéed Calamari	10.5
sautéed calamari in sake garlic butter soy or Korean style spicy kochijian sauce with seasonable vegetables	
Saffron Marinara Mussels	12
served with taro and sweet potato crisps	
Tara Saikyo and Yuan	16.95
miso and sweet soy grilled black cod broiled to perfection	
Chilean Sea Bass	20
steamed in black bean sauce and sake or miso pesto and truffle seaweed vinaigrette then topped with ginger and scallions and seared with hot oils	
Maple Leaf Farms Duck Breast	18
plum and miso glazed duck breast served with foie gras risotto	
Angus Choice Tenderloin	17
grilled then broiled in uni wasabi butter	
Gyu No Tataki	16
thinly sliced rare beef served with a spicy ponzu sauce	
Kushikatsu (served two pieces per order)	
breaded deep fried Japanese skewers served with homemade tonkatsu sauce and Japanese onion mayo	
Pork, Chicken, or Salmon	8
Beef Tenderloin	9.5
Kushiyaki (served two pieces per order)	8
grilled Japanese skewers of chicken, beef, or salmon with your choice of teriyaki or house-blended epice spice	
Tatsutaage	7
Japanese deep fried chicken served with ponzu and spices	

Omakase*

A multi-course chef's choice tasting menu specially
designed to give you a well-rounded understanding
of our truly unique cuisine.

\$60, \$80, \$100 and up

*24 Hour Advanced Reservations Recommended

Cold

Sunomono	9
seafood and vegetables served with a Japanese vinaigrette	
Seaweed Salad	9
an assortment of seaweeds and vegetables served with a Japanese vinaigrette	

Vegetarian

Goma ae	8
asparagus, spinach and beets topped with a sesame dressing	
Kinpira Gobo	7
julienned slices of burdock root and carrot sautéed in sweet sake and soy	
Dengaku	9
tofu, eggplant, and yam protein broiled in sweet miso	
Mushroom Tofu	11
deep fried tofu topped with a garlic mushroom sauce	

Tempura

(Served two pieces per order)

Japanese Pumpkin, Sweet Potato, Asparagus, Avocado, Broccoli, Zucchini, Tofu, Onion or Carrot.....	2
Shiitake, Enoki or Portabello Mushrooms.....	2.5
Shrimp, Calamari, Whitefish or Chicken.....	3.5
Oysters or Scallops.....	4.5
Lobster.....	8

Noodles

Cha-soba	9
chilled green tea noodles served with thin-sliced scallions, fresh grated wasabi and soy-based broth for dipping (with yamaimo mountain yam add 1.50)	
Su-udon	10
Japanese wheat-flour noodles in a soy broth with chicken, vegetables, and fish cake (with grilled duck breast add 4.95)	
Ramen Combo	24
Soy based broth topped with vegetables, fish cake and either chashu or duck with a choice of: Assorted vegetable tempura (5 pc) Nigiri: tuna, salmon, shrimp, & yellowtail Maki: spicy tuna roll, California roll, salmon tartare roll or tuna roll Sashimi: tuna, salmon, yellowtail	