

"Irrashaimasé"

means "Welcome"
and you'll hear this traditional greeting
anytime you walk into a Japanese Izakaya.

"quick start"

- Miso Soup** 4 **Seaweed Salad** 4
Edamamé 4 **Tsukemono** 4
chamamé assorted
[make it spicy +1] Japanese pickles

salad "yasai"

Salmon Skin Salad 7

kaiware sprouts, cabbage, daikon
yuzu pickled red onions, carrots,
shiso, shungiku, masago,
wasabi soy vinaigrette

Farm Salad 10

little gem lettuce, daikon, lotus root tempura, red onions,
shishito peppers, Brussels sprouts, seasonal farm vegetables,
carrot ginger vinaigrette
[add to any salad: avocado +2 dried baby anchovy +1]

Komé Salad 7

spring mix, daikon, radishes,
tomatoes, cucumbers, carrots, red
onions, sunflower seeds & puffed rice
creamy sesame dressing

grilled "yaki"

Yakitori 7

skewered chicken thigh & onion, sweet taré

Yakiniku-kushi* 10

skewered beef & onion, savory sauce

Saba Shio 12

mackerel, ginger, daikon [has bones]

Hamachi Kama 13

yellowtail collar, ponzu [has bones]

Salmon Kama 12

miso-glazed salmon collar [has bones]

Ika-Yaki 12 whole squid, ginger taré

Suzuki & Kinoko 16

steamed Asian mushroom mix, garlic,
ponzu, truffle oil, cilantro, negi, shiso

Shio-Koji Salmon* 12

fresh wasabi, yamagobo

Shishamo 8

head on whole smelt fish with roe

Buta-Kimchi 11 grilled pork belly, kimchi

Yakibuta* 10

grilled pork belly, shungiku, shiso, daikon,
fried shallots, yuzu pickled red onion, egg,
fermented chili soy vinaigrette

Tofu Steak 9 mushroom yuzu ankake or sweet & sour with vegetables

Mabo-Tofu 8

tofu & ground pork, spicy Szechuan sauce

sushi bar

Uni Box* 23 sushi rice, ikura, shiso

Sashimi Sampler* 22

yellowtail, salmon, sea bass, bluefin tuna

Hotate Carpaccio* 16

scallop, tobiko, yuzu powder, daikon,
spinach, cloud mushroom, sunomono sauce

Beef Carpaccio* 13 raw beef, onion, garlic chips, cloud mushroom, shiso, ponzu

Takowasa* 6

raw octopus, wasabi, quail egg

Suzuki Kimchi* 9 striped bass, kimchi

Kim Tako* 7 octopus, cucumber, kimchi sauce, dynamite sauce

Sunomono* 9

shrimp, octopus, cucumber, daikon, cloud
mushroom, wakame, tomatoes
[add snow crab and surf clam +4]

Poisson Cru* 13

yellowfin tuna, gold tobiko, red onions,
cucumbers, oranges, ogo nori, Thai chili,
Thai basil, coconut milk, lime, shrimp chips

Komé-Viché* 10 salmon, mango, lemon & lime, madai, yuzu powder

Katsuo Tataki* 10

spinach, cucumbers, tomatoes, daikon,
cloud mushrooms, wakamé, garlic chips,
negi, ginger, ponzu

Tuna Poke* 14

avocado, bluefin tuna, seaweed salad, quail
egg, sesame oil, shrimp chips

Ankimo Kobachi* 9

monkfish liver, cucumbers, tomatoes, spicy
daikon, cloud mushroom, wakame, ponzu

Harusame & Snow Crab* 8

shiitake soy vinaigrette, carrots, cucumbers,
tomatoes, radishes

"Our dinner menu is based around
traditional Izakaya style dining.
Dishes arrive as ready & are meant
to be shared family style."



street food "yatai"

Okonomiyaki 11

seafood pancake, Yatai toppings

Takoyaki* 10

doughy octopus dumplings,
Yatai toppings

Tonpeiyaki* 10

pork belly & cabbage omelet,
Yatai toppings

Yatai toppings: Japanese mayo, tonkatsu sauce,
bonito flakes, nori powder, beni shōga, & negi

Homemade Gyoza 6

These pork & cabbage dumplings are
made in house with a recipe that has
been a part of the Asazu family for
many years.



fried "agé"

Tori-teba Wings 6

Nagoya style, caramelized soy, shichimi

Dynamite Wings 6

honey-chili glazed

Kara-agé 6

boneless chicken thighs
Japanese mayo or Thai chili sauce

Shumai 4.5 shrimp & pork dumplings

Komé Fries 4.5

ao-nori salted, honey wasabi aioli

Agé-dashi Tofu 6

bonito flakes, negi, ginger, dashi soy

Iidako 7.5 baby octopus

Shishito Peppers 5

Kani Cream Korokke* 10

blue crab, béchamel

Vegetable Korokke 6.5

mashed potato

Camembert Tempura 8

cheese & local honey

Vegetable Tempura 7

Brussels sprouts, kabocha, onion
[add shrimp tempura +6]
[add softshell crab +4]

Ebi Fry 6.5 panko shrimp, tartar sauce

Kaki Fry 8.5 panko oysters, tartar sauce

rice "komé"

Komé Set 5.5

rice, miso soup & pickles

Komé Chazuké* 9.5

rice ball, salmon, dashi soy

Yaki-Onigiri 6

miso salmon, yamagobo, nori, bonito

noodles "mén"

Half Miso Ramen* 6 ground pork, aji-tama, mustard greens, naruto, wakamé, negi [add spicy chili paste & kimchi +1]

Half Tonkotsu Ramen* 6 pork belly, aji-tama, bamboo shoots, corn, pickled ginger, naruto, spinach, negi, fried shallots, nori [add spicy chili paste & kimchi +1]

Half Vegan Miso Ramen 5 wakamé, corn, spinach, bamboo shoots, negi

Kitsuné Udon 8 inari, spinach, wakamé, naruto, negi

Kayaku Udon* 12 Kitsune toppings plus chicken thigh, shrimp tempura, tamago

Hiyashi Chuka* 12 cold ramen noodles, krab stick, salmon sashimi, spinach, corn, cucumbers, pickled ginger, tomatoes, Japanese mayo, spicy mustard, vinaigrette

Kamo-Soba* 16 duck breast, sobatsuyu, yuzu, negi, shishito peppers, daikon

Omu-Soba 14 pan fried noodles, squid, vegetables, yakisoba sauce, egg omelet

Substitutions & modifications politely declined

= vegetarian
 = items prepared with gluten free ingredients but not a
dedicated gluten free facility
20% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness