

SMALL DISHES • 小鉢

Tempura ● 天婦羅 11.

Deep fried shrimp and vegetables in light batter.

Hōrensō & Yaki-Shiitake Ohitashi • ほうれん草と焼き椎茸のおひたし 8.

Spinach and grilled Shiitake mushrooms seasoned in a Yuzu citrus soy sauce.

Iidako Karaage • 飯蛸の唐揚げ 9.

Deep fried seasoned baby octopus.

Tatsuta-age • 竜田揚げ 9.

Japanese style deep fried marinated chicken.

IPPIN RYOURI ● 一品料理 ● DINNER À LA CARTE

Tofu & Yasai Agedashi • 豆腐と野菜の揚出し 11.

Deep fried tofu and vegetables in a soy broth. Served with grated Daikon radish and Nameko mushrooms.

Sakana Saikyo-Yaki • 魚の西京焼き 17.

Broiled fish marinated in Saikyo Miso.

Ebi Shinjo Hasami-Age • 海老しんじょのはさみ揚げ 18.

Deep fried seasoned minced shrimp wrapped in lotus root slices. Served with vegetable tempura.

SUSHI, SASHIMI • 寿司 刺身

*Chirashi・ちらし 32.

Assorted selection of fresh fish, egg omelet, and vegetables over sushi rice.

*Omakase Sushi • おまかせ寿司 35.

Chef's selection of 9 pieces of Nigiri, 6 pieces maki.

*Omakase Sashimi • おまかせ刺し身 37.

Chef's selection of fresh sliced raw fish.

SIDE ORDERS ● サイドオーダー

Misoshiru • 味噌汁 3.

Miso soybean soup.

Akadashi • 赤だし 5.

Red Miso soybean soup.

Gohan • ご飯 2.75
Rice bowl.

Konomono • 香の物 5.

An assortment of Japanese pickles.

Edamame • 枝豆 6.
Boiled green soy beans, lightly salted.

Umaki • 鰻巻き 9.

Roasted eel wrapped in an omelette.

Garden Salad • ガーデンサラダ 5.

Fresh vegetables, served w/ house dressing.

Aji-fry • 鯵フライ 8.

Deep-fried breaded Spanish mackerel.

- *These items may be served raw or undercooked.

 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- Before placing your order, please inform your server if a person in your party has a food allergy.
- 18% gratuity will be added to parties of six or more.
- \$15.00 minimum for credit card charges.
- \$8.00 minimum per person.