



鳥心

TORISHIN





Chef's Omakase Course

Signature Full Course Experience \$143 / person (15 Course)

A Choice of A5 Wagyu Beef or Iberico Pork \$118 / person (14 Course)

Amuse-Bouche | 先付

Seasonal Appetizer | 前菜

Yakitori | 焼鳥

Chef's Selected Skewers (Six Meats and Two Vegetables)

Today's Choice of Special Grill | 焼き物

- A5 Grade Japanese Wagyu Beef Steak
- Bellota Iberico Pork from Spain

Seasonal Refreshener | 箸休

Last Dish | お食事

Please ask the staff for more information

Dessert | 甘味

[CHOOSE ONE FROM BELOW]

- Shiso (Japanese Herb) Sorbet
- Matcha (Green Tea) Ice Cream
- Panna Cotta

* Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Chef's omakase Course and Pre theatre Course cannot be shared. The Course Menu is for the entire party.

Pre Theater Course

\$88 / person

- Pickled Vegetables
- Grated Daikon
- Chef's Selected Skewers (Seven Meats and Three Vegetables)

Special Skewers

Special skewers can be ordered additionally by customers who ordered "Chef's Omakase Course" and "Pre Theater Course".



- Sot l'y Laise | ソリレス
- Fillet | ロース
- Root of Wing | ふりそで
- Belly Skin | トロ皮
- Tail | ぼんじり
- Back Soft Bone | 腰軟骨
- Knee Gristle | ひざ軟骨

ORGANIC



CHICKEN

A La Carte Skewers

Thigh Meat \$6.50

かしわ

Thigh Meat with Yuzukosho \$7.00

* Yuzukosho : Citrus Flavored Spicy Pepper

ゆず胡椒

Thigh Meat with Saikyomiso \$8.00

* Saikyo Miso : White Sweet Miso from Kyoto

西京味噌

Thigh Meat with Yuan Sauce \$7.00

* Yuan Sauce : Soy with Sake, Mirin and Citrus Juice

ゆうあん

Breast Meat with Plum & Shiso \$6.50

梅しそ巻き

Breast Meat with Scallion \$6.50

ねぎまき

Tender Loin with Wasabi \$6.50

ささみさび焼き

Chicken Meatball \$7.00

つくね

Special Meatball \$9.00
(Chicken and Duck Meat)

棒つくね



ORGANIC



CHICKEN

A La Carte Skewers



Rib
はらみ \$6.50

Crispy Skin
かわ \$6.00

Crispy Wing
手羽先 \$7.50



Hearts
ハツ \$6.00

Gizzard
砂肝 \$6.00



Quail Egg
うずらの卵 \$5.50

Pork
豚串 \$8.50

Duck Breast
鴨 \$9.50



Vegetable Skewers

Atsuage Deep Fried Tofu	\$5.50
Ginnan (Ginkgo Nuts) SEASONAL	\$6.00
Nagaimo Yam Potato	\$7.00
Golden Creamer Potato	\$6.00
Shishito Green Pepper	\$5.50
Shiitake Mushroom	\$6.00
Sweet Corn SEASONAL	\$6.50
Tokyo Scallion	\$6.00
Sweet Honey Tomato	\$6.00
Zucchini with House made sauce	\$6.50

and more Seasonal Vegetables
Ask your server or chef for details





Small Plates



Appetizer

Organic Edamame \$7.00
枝豆

Assorted Japanese Pickles \$12
漬け物盛り合わせ

Liver Cheese \$18
レバーチーズ



Beef

Wagyu Beef 55g MP
(A5 Grade Finest Beef from Japan)
最高級国産和牛



Chicken

Chicken Cha-shu \$22
チキンチャーシュー

Seafood

Broiled "Aburi-Uni" Sea Urchin \$39
箱うにあぶり

Grilled Scallop \$27
帆立磯焼き

Grilled Fresh Cod Roe \$27
たらこ炭火焼





Rice Dish

Kiji Don \$23
(Grilled Chicken Thigh over Rice)
きじ丼

Soboro Don \$21
(Ground Chicken over Rice)
そぼろ丼

Mentai Chazuke \$21
(Hot Rice in Bonito Broth with
Spicy Cod Roe)
明太茶漬け

Dessert

Shiso (Japanese Herb) Sorbet \$7.00
しそシャーベット

Matcha (Green Tea) Ice Cream \$7.00
抹茶アイスクリーム

Panna Cotta \$7.00
パンナコッタ

Omiyage

Torishin Bento (Take out only) \$40
鳥心弁当

* Minimum Order \$40/person,
Credit Card Use \$40/minimum