

The background is a dense field of dark, charred wood and glowing embers. The embers are in various shades of red, orange, and yellow, contrasting with the dark, almost black, charcoal. A large, golden-yellow brushstroke, resembling a star or a burst, is centered in the image. Within this brushstroke, the Japanese characters '鳥心' (Torishin) are written in a bold, black, calligraphic style.

鳥心

TORISHIN





Chef's Omakase Course

Signature Full Course Experience

\$160 /person

Amuse-Bouche | 先付

"Hassun" Seasonal Appetizer | 八寸

Yakitori | 焼鳥

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

Today's Choice of Special Grill | 焼き物

Seasonal Refreshener | 箸休

Last Dish | お食事

Please ask the staff for more information

Dessert | 甘味

* 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

\$107/person

- 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 Laisse | 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



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	SEASONAL	\$7.00
Golden Creamer Potato	SEASONAL	\$6.00
Shishito Green Pepper	SEASONAL	\$5.50
Shiitake Mushroom	SEASONAL	\$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

Beef

Wagyu Beef 55g (1.94 oz) MP
from Japan
最高級国産和牛

Chicken

Chicken Cha-shu \$22
チキンチャーシュー





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 Limited

Dessert

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

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