





Signature Full Course Experience \$1

\$143 / person (15 Course)

A choice of Today's meat or Today's seafood

\$118 / person (14 Course)

Amuse-Bouche | 先付

Seasonal Appetizer | 前菜

Yakitori | 燒鳥

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

Today's Choice of Special Grill | 焼き物

Today's Meat

Today's Seafood

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.

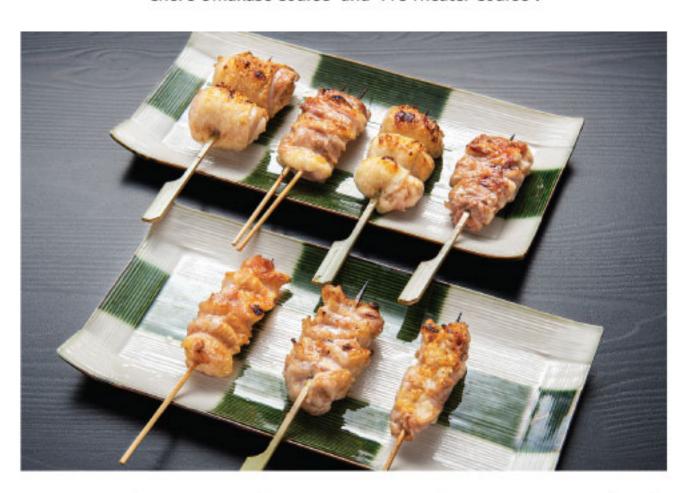
Pre Theater Course

\$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 I'y Laisse | ソリレス • Fillet | ロース • Root of Wing | ふりそで • Belly Skin | トロ皮

• Tail ばんじり • Back Soft Bone | 腰軟骨 • Knee Gristle | ひざ軟骨



A La Carte Skewers

Thigh Meat かしわ

\$6.50

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

ささみさび焼き

\$6.50

Chicken Meatball

\$7.00

つくね

Special Meatball (Chicken and Duck Meat) \$9.00

棒つくね









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	\$9.50	



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







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

Seafood

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

Grilled Scallop 帆立磯焼き

Grilled Cod Roe (Tarako) from \$12 Tsukiji Outer Market, Japan たらこ炭火焼









Rice Dish

Kiji Don (Grilled Chicken Thigh over Rice) きじ井	\$23
Soboro Don (Ground Chicken over Rice) そぼろ井	\$21
Mentai Chazuke (Hot Rice in Bonito Broth with Spicy Cod Roe) 明太茶漬け	\$21

Dessert

Shiso (Japanese Herb) Sorbet しそシャーペット	\$7.00
Matcha (Green Tea) Ice Cream 抹茶アイスクリーム	\$7.00
Panna Cotta パンナコッタ	\$7.00

Omiyage

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

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