



鳥心

TORISHIN





Chef's Omakase Course

Signature Full Course Experience \$148 / person (15 Course)

Amuse-Bouche | 先付

Seasonal Appetizer | 前菜

Yakitori | 焼鳥

Chef's Selected Skewers (Five 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

House Made 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

\$97/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 | ぽんじり
- Back Soft Bone | 腰軟骨
- Knee Gristle | ひざ軟骨

A La Carte Skewers

Thigh Meat \$7.00
かしわ

Thigh Meat with Yuzukosho \$7.50
* Yuzukosho : Citrus Flavored Spicy Pepper
ゆず胡椒

Thigh Meat with Saikyomiso \$9.00
* Saikyo Miso : White Sweet Miso from Kyoto
西京味噌

Thigh Meat with Yuan Sauce \$7.50
* 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 \$7.00
ねぎ巻き

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



A La Carte Skewers



Rib \$7.00
はらみ

Crispy Skin \$7.00
かわ

Crispy Wing \$8.00
手羽先



Hearts \$6.50
ハツ

Gizzard \$6.50
砂肝



Quail Egg \$6.00
うずらの卵

Pork \$9.00
豚串

Duck Breast \$9.50
鴨



Vegetable Skewers

| | |
|--|--------|
| Atsuage Deep Fried Tofu | \$6.00 |
| Ginnan (Ginkgo Nuts) <small>SEASONAL</small> | \$6.00 |
| Nagaimo Yam Potato | \$7.00 |
| Golden Creamer Potato | \$6.50 |
| Shishito Green Pepper | \$6.00 |
| Shiitake Mushroom | \$6.50 |
| Sweet Corn <small>SEASONAL</small> | \$6.50 |
| Tokyo Scallion | \$6.50 |
| 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
枝豆

\$7.00

Assorted Japanese Pickles
漬け物盛り合わせ

\$12

Beef

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

MP

Chicken

Chicken Cha-shu
チキンチャーシュー

\$22





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

Signature Delight

Grilled Scallop \$27

帆立の磯焼

-A dish featuring fresh scallops grilled in their shells, allowing you to savor the natural aroma and rich flavor of the sea.

Chicken Nanban \$25

鳥南蛮

-Our signature Torinanban features fried chicken thigh, seasoned with our homemade sweet vinegar sauce, and topped with a original tartar sauce made from smoked eggs.

Grilled TARAKO(Cod Roe) \$12

たらこ炭火焼き

-Tarako is salted Cod roe.

We lightly grill tarako over premium Binchotan to enhance it's natural Umami and aroma.

New! Soboro Don Bento \$21

そぼろ丼弁当

(Take out only)