

The background is a dense, textured field of dark charcoal and glowing embers. The embers are in various stages of burning, with some showing bright orange and red hues. A large, golden, brushstroke-like shape is centered in the image, containing the Japanese characters '鳥心' (Torishin) in black ink.

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 | 簀休

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 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

ORGANIC



CHICKEN

## A La Carte Skewers

### Thigh Meat

かしわ

\$7.00

### Thigh Meat with Yuzukosho

\* Yuzukosho : Citrus Flavored Spicy Pepper

ゆず胡椒

\$7.50

### Thigh Meat with Saikyomiso

\* Saikyo Miso : White Sweet Miso from Kyoto

西京味噌

\$9.00

### Thigh Meat with Yuan Sauce

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

ゆうあん

\$7.50

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### Breast Meat with Plum & Shiso

梅しそ巻き

\$6.50

### Breast Meat with Scallion

ねぎまき

\$7.00

### Tender Loin with Wasabi

ささみさび焼き

\$6.50

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### Chicken Meatball

つくね

\$7.00

### Special Meatball

(Chicken and Duck Meat)

棒つくね

9.00



ORGANIC



CHICKEN

## A La Carte Skewers



Rib  
はらみ \$7.00

Crispy Skin  
かわ \$7.00

Crispy Wing  
手羽先 \$8.00

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Hearts  
ハツ \$6.50

Gizzard  
砂肝 \$6.50

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Quail Egg  
うずらの卵 \$6.00

Pork  
豚串 \$9.00

Duck Breast  
鴨 \$9.50



## 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

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## 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

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## 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 Torinaban features fried chicken thigh, seasoned with our homemade sweet vinegar sauce, and topped with a original tartar sauce made from smoked eggs.

## **Grilled TARAHO(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**

### **そばろ丼弁当**

(Take out only)