

MAIN DINNER

MISO, GREEN SALAD, RICE
+2 SEAWEED

MAIN DISH

CHICKEN TERIYAKI Grilled chicken breast with vegetable on sizzling plate	200
SALMON TERIYAKI or LEMON & SALT Grilled fresh salmon with teriyaki sauce or lemon & salt	200
BEEF TERIYAKI Rib eye steak	28
TOFU TERIYAKI Fried tofu and vegetables with teriyaki sauce on sizzling plate	22
SHRIMP & VEGETABLE TEMPURA Deep fried shrimps with vegetables	25
VEGETABLE TEMPURA Deep fried vegetables	23
LOBSTER TEMPURA Deep fried lobster and vegetables	300
UNAGI DONBURI BBQ. fresh water eel on a bed of rice with house sauce	24
BULGOGI (spicy +\$2) Marinated beef on sizzling plate	25
CHICKEN KATSU Panko breaded deep fried chicken with house-made sauce	24

NOODLE DISH

NABE UDONG Shrimp, tofu, fish cake, scallop, mussel & vegetable in noodle soup	1
TEMPURA UDONG Noodle soup with shrimp and vegetable tempura on the side	22
LOBSTER NABE UDONG Noodle soup with lobster & seafood & vegetable	26
BEEF YAKIUDON	22
CHICKEN YAKIUDON	22

CHEF SPECIAL B E N T O

SASHIMI 6pcs
CHOICE of TERIYAKI (beef +2)
SUSHI 3pcs or
SHRIMP TEMPURA ROLL 6pcs
SHRIMP(2pcs) &
VEGETABLE TEMPURA