

## 冷

## Cold Dish

- お刺身 / Today's Sashimi  
Please check out our daily special menu!
- 生たこわさび / Raw Takowasa  
5.00  
Wasabi marinated raw octopus
- 炙りサーモン鰹だれ / Aburi Salmon  
7.20  
Cajun spiced seared salmon sashimi with onion dressing
- 牛肉ステーキスパイスたたき / Beef Tataki  
7.80  
Steak spiced seared beef sashimi with onion dressing & wasabi mayo
- まぐろアボカドユッケ / Yukke   
8.30  
Sweet sesame soy sauce marinated tuna sashimi & avocado with wasabi mayo
- スモークツナたたき / Smoked Tuna Tataki  
11.00  
Salt sauce marinated & smoked tuna sashimi with onion dressing & wasabi dressing
- 豆腐アボカドサラダ / Tofu Avocado Salad  
8.20  
Tofu & avocado on house greens with Guuu'd original dressing & sesame dressing
- 刺身サラダ / Sashimi Salad  
10.50  
Assorted sashimi on house greens with plum dressing & wasabi mayo

## 煮

## Stewed Dish

- 石焼キムチ鍋 / Kimchi Nabe  
9.30  
Pork & kimchi hot pot (add ramen noodles for \$3)
- おでん盛り合わせ / Assorted Oden 5pc  
8.50  
Japanese style stew with bonito, kelp & soy broth
- おでん 玉子 / Oden Egg  
2.00
- おでん 大根 / Oden Radish  
2.00
- おでん ちくわ / Oden Fish Cake Tube  
2.00
- おでん 厚揚げ / Oden Fried Tofu  
2.10
- おでん こんにゃく / Oden Taro Jelly  
2.10
- おでん ハンペン / Oden Puffy Fish Cake  
2.20
- おでん 牛すじ / Oden Beef Shank  
2.20

## 飯

## Carbo Dish

- 梅と青紫蘇の焼うどん / Ume Udon  
9.80  
Pan fried udon noodle with beef, mushroom, green onion & plum paste
- 担々麺 / Tan Tan Men  
10.00  
Soupless ramen with ground pork & spicy sesame sauce
- 本日の石焼飯 / Today's Hot Stone Bowl Rice  
Check out our daily special menu!!

## 焼

## Grilled Dish

- かわはぎ / Kawahagi  
6.60  
Seared dried file fish
- ホルモン / Horumon  
7.20  
Pan fried pork intestine with house spicy galic soy sauce
- 豚トロネギ胡麻油 / Tontoro  
7.90  
Grilled pork cheek with garlic sesame green onion sauce
- 牛舌ガーリックバター醤油 / Beef Tongue  
8.90  
Pan fried beef tongue with soy garlic butter sauce
- ほっけ / Hokké  
9.20  
Grilled atka mackerel

## 揚

## Deep Fried Dish

- 揚げ枝豆 / Edamame  
4.20  
..NO it's not boild! Deep fried edamame...just try it!!
- たこ焼き / Takoyaki  
6.00  
Deep fried octopus balls
- 揚げ出し豆腐 / Agedashi Tofu  
6.00  
Deep fried tofu with kelp soy broth
- 海老マヨ / Ebi Mayo  
10.50  
Everyone's favourite! Deep fried prawns with chili mayo
- 鶏唐揚げ / Karaagé  
8.60  
Deep fried chicken thigh with Guuu'd sauce & garlic mayo
- 佐々木さん家のハニーベーコン / Honey Bacon Fries  
7.90  
Honey bacon on fries with spicy ketchup & garlic mayo

## 甘

## Sweets

- 抹茶アイス / Green Tea Ice Cream  
4.00
- 杏仁豆腐 / The Smoothest Almond Tofu  
4.00
- バナナ天と抹茶アイス  
Banana Tempura With Green Tea Ice Cream  
7.20



## "Kizuna Project"

When you order a dish with this logo on the menu, \$1 will be donated directly to elementary schools in Miyagi prefecture which need support after the earthquake and tsunami affected Japan's Tohoku region on March 11, 2011.  
Thank you for supporting Tohoku through the Kizuna Project.

"Please alert your server of any food allergies before ordering."

## 酒 Sake

Sake Flights (three kind, 1oz each)  
\$12

Kuheiji	\$23 / 5oz	\$72 / ½L	\$200 / 1.8 L
Tatenokawa	\$17 / 5oz	\$55 / ½L	\$170 / 1.8 L
Kagatobi Gokkan	\$14 / 5oz	\$44 / ½L	\$136 / 1.8 L
Tengumai Umajun	\$13 / 5oz	\$42 / ½L	\$128 / 1.8 L
Kirakucho Tokubetsu	\$13 / 5oz	\$42 / ½L	\$128 / 1.8 L
Van Go Funk	\$12 / 5oz	\$38 / ½L	\$118 / 1.8 L
Hitokoishi	\$9 / 5oz	\$28 / ½L	\$100 / 1.8 L
Dento House	\$9 / 5oz	\$28 / ½L	\$100 / 1.8 L
Yu Nigori	\$32 / 375ml		

\*1.8L sake is available to a party of five or more people with valid ID.

## 焼 Shochu

•Barley		
lichiko	\$8 / 1oz	\$14 / 2oz
•Sweet Potato		
Yamaneko	\$10 / 1oz	\$18 / 2oz
•Shiso Herb		
Tan Taka Tan	\$8 / 1oz	\$14 / 2oz
•Rice		
Yoroshiku Senman	\$8 / 1oz	\$14 / 2oz

## 果 Plum Wine / Yuzu Sake

Takara Plum	\$7 / 2oz	\$38 / ½L
Nakano Plum	\$7 / 2oz	\$38 / ½L
Kodakara Yuzu	\$9 / 2oz	\$48 / ½L

## 葡 Wine

•Red			
GUUUD! Merlot 2014, Okanagan	\$9 / 5oz	\$30 / ½L	\$42 / 750ml
•White			
GUUUD! Pinot Blanc 2014, Okanagan	\$8 / 5oz	\$24 / ½L	\$36 / 750ml
Painted Turtle Pinot Grigio	\$8 / 5oz	\$24 / ½L	\$36 / 750ml

## 麦 Beer

Sapporo Draft	\$6 / pint (16oz)	\$18 / pitcher (60oz)
Asahi	\$11 / 630ml bottle	
GUUUD!ALE	\$12 / 650ml bottle	
Orion	\$14 / 633ml bottle	
Kokanee	\$6 / 341ml bottle	

## 蒸 Hard Liquor

Jack Daniel's	\$6 / 1oz	\$10 / 2oz
Jameson	\$6 / 1oz	\$10 / 2oz
Glenlivet	\$7 / 1oz	\$12 / 2oz
Hibiki	\$14 / 1oz	\$24 / 2oz
Van Gogh Espresso	\$6 / 1oz	\$10 / 2oz
Grey Goose	\$7 / 1oz	\$12 / 2oz
Kraken Rum	\$6 / 1oz	\$10 / 2oz
Jose Cuervo	\$6 / 1oz	\$10 / 2oz

## 混 Cocktail

Strawberry Slush	\$8
vodka (1oz), rum (1oz), calpico, yuzu syrup	
Yuzu Mojito	\$7
vodka (1oz), yuzu syrup, soda	
Strawberry Mojito	\$7
vodka (1oz), strawberry, syrup, soda	
Sake Mojito	\$9
dento (2oz), plum wine (1oz), ramune, mint, lime	
Lulu Melon	\$7
bols melon (1oz), vodka (1.5oz), guava	
Lychee Lychee	\$6
soho(1oz), tonic, lychee juice	
Vodka Guava	\$6
vodka (1oz), plum wine (0.5oz), guava juice	
Malibu Coke	\$8
kraken (1oz), malibu (1oz), coke, lime	

## 清 Soft Drink

Perrier	\$3
Ramune	\$3.5
Strawberry Mojito	\$5
Yuzu Mojito	\$5
Gokuri Grape fruit juice	\$5

## 得 Daily Special

Sun & Mon	Sapporo Pitcher	\$18→\$15
Tue	Plum Wine or Yuzu Sake	\$2 off
Wed	5oz Sake	\$2 off, 1/2L Sake \$5 off
Thur	5oz Wine	\$2 off
Fri	1oz Tequila	\$6→\$5
Sat	1oz Jameson or Jack	\$6→\$5