

おでん ODEN

関東煮 or 味噌おでん

Kanto-daki : light salt & dashi broth based oden
Miso-oden : rich haccho-miso based oden

- ・盛り合わせ 5 Kinds Chef's Choice Assorted.....\$8
- ・たまご Free Range Egg
- ・大根 Daikon Radish
- ・こんにゃく Taro Jelly
- ・厚揚げ Fried Tofu
- ・しらたき Taro Jelly Noodles.....\$2 pc
- ・だし巻き Fried Egg
- ・ちくわ Chikuwa Fish Cake
- ・はんぺん Fluffy Fish Cake.....\$2.5 pc
- ・もち巾着 Mochi Tofu Bag
- ・牛すじ (味噌のみ) Beef Gristle (only miso oden).....\$3.5 pc

・枝豆 Edamame **VG** S: \$4.5 R: \$8
sea salted

・タコのワサビ和え Takowasa S: \$4.5 R: \$8
wasabi marinated octopus & wasabi stem, served w/ 5pcs of nori seaweed

・鶏軟骨カラアゲ Nankotsu S: \$5.5 R: \$9
deep-fried chicken knee cartilage w/ side salt & pepper

・インゲン豆フライズ **VG** Green Bean Fries S: \$5.5 R: \$9
green bean tempura served w/ side Japanese mayo

・イカの真っ黒味噌カラマリ Miso Calamari S: \$6.5 R: \$11
deep-fried "ume" marinated squid w/ black "haccho-miso" sauce

・カリフラワーの唐揚げ **VG** Cauliflower Karaage S: \$6.5 R: \$11
"konbu" marinated cauliflower karaage w/ side Japanese mayo

・鳥からあげガーリックマヨ Chicken Karaage S: \$7.5 R: \$13
chicken karaage w/ side garlic mayo

・銀鱈カマのグリル Gin Kama Grill S: \$8.5 R: \$15
grilled ginger-soy marinated black cod cheek

・豚トロのグリル柚子胡椒ポン酢 Ton Toro S: \$8.5 R: \$15
sea salted grilled pork cheek w/ yuzu ponzu

・マグロのタタキ Tuna Tataki S: \$9.5 R: \$17
lightly seared tuna sashimi on sliced onions, dressed w/ ponzu sauce, topped w/ scallion & garlic chips

・彼の海老マヨ Ebi Mayo S: \$9.5 R: \$17
prawn tempura w/ chili mayo

・山芋のわさび漬 **VG** Yamaimo \$5.8
wasabi & vinegar pickled Japanese yam

・ナスの揚げ浸し **VG** Nasu \$5.8
ginger soy eggplant topped w/ green onion

・芽キャベツのニンニク揚げ **VG** Mekyabetsu \$6.8
deep-fried brussel sprouts w/ garlic salt

・揚げ出しモzzarella Mozzarella \$6.8
"agedashi" mozzarella cheese in a dashi broth, topped w/ nori seaweed & green onion

・クラゲとキュウリ棒棒鳥サラダ Bang Bang G \$7.8
chicken breast, onion, cucumber & jelly fish salad w/ sesame dressing

・海老とアボカドの我殿サラダ Ga-den Salad \$8.8
prawn & avocado salad w/ wasabi dressing

・牛ハラミ焼肉時自家製コチジャン Harami \$9.8
grilled "Harami" beef skirt steak w/ homemade "gochujang" chili paste

・豚の八丁味噌角煮 Kakuni \$10.8
"Hocco-Miso" braised pork belly with sous vide egg

・鴨チャーシュー焦がし味噌マヨネーズ Kamo Miso \$10.8
roasted "Cha-Shu" duck breast w/ seared miso mayo

・名物！牛タンステーキ茶漬 Gyu Tongue Chazuke \$7.5
beef tongue steak on rice topped w/ green onion, nori, & wasabi served w/ side kanto-daki soup

・うなぎのちらし温寿司 Unagi Nuku-Sushi \$8.8
steamed "chirashi" style sushi in a traditional chinese steamer, topped w/ bbq eel, sliced omelet, shiitake mushroom & snap pea, served with sliced nori & "sansho" pepper

・焼きサバの島寿司 Saba Shima-Sushi \$8.8
seared pickled mackerel sushi served w/ Japanese mustard

・炙りサーモン押し寿司 Salmon Oshi-Sushi \$10.5
a block shaped, cajun seared sockeye salmon sushi topped w/ sliced onion & ponzu

・石焼キムチビビンバ Kimchi Bibimbap \$10.5
pan-fried pork & kimchi on rice w/ egg in a hot stone bowl

"It is not rude to yell out 'sumimasen!' calling your server at Izakaya."

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

クラシック Izakaya Classics

アラカルト A La Carte

米 Carbohydrates

"Daily special menu is available separately."

"Food will be served when cooked, in traditional izakaya style."