

ODEN MENU

WHAT IS ODEN?

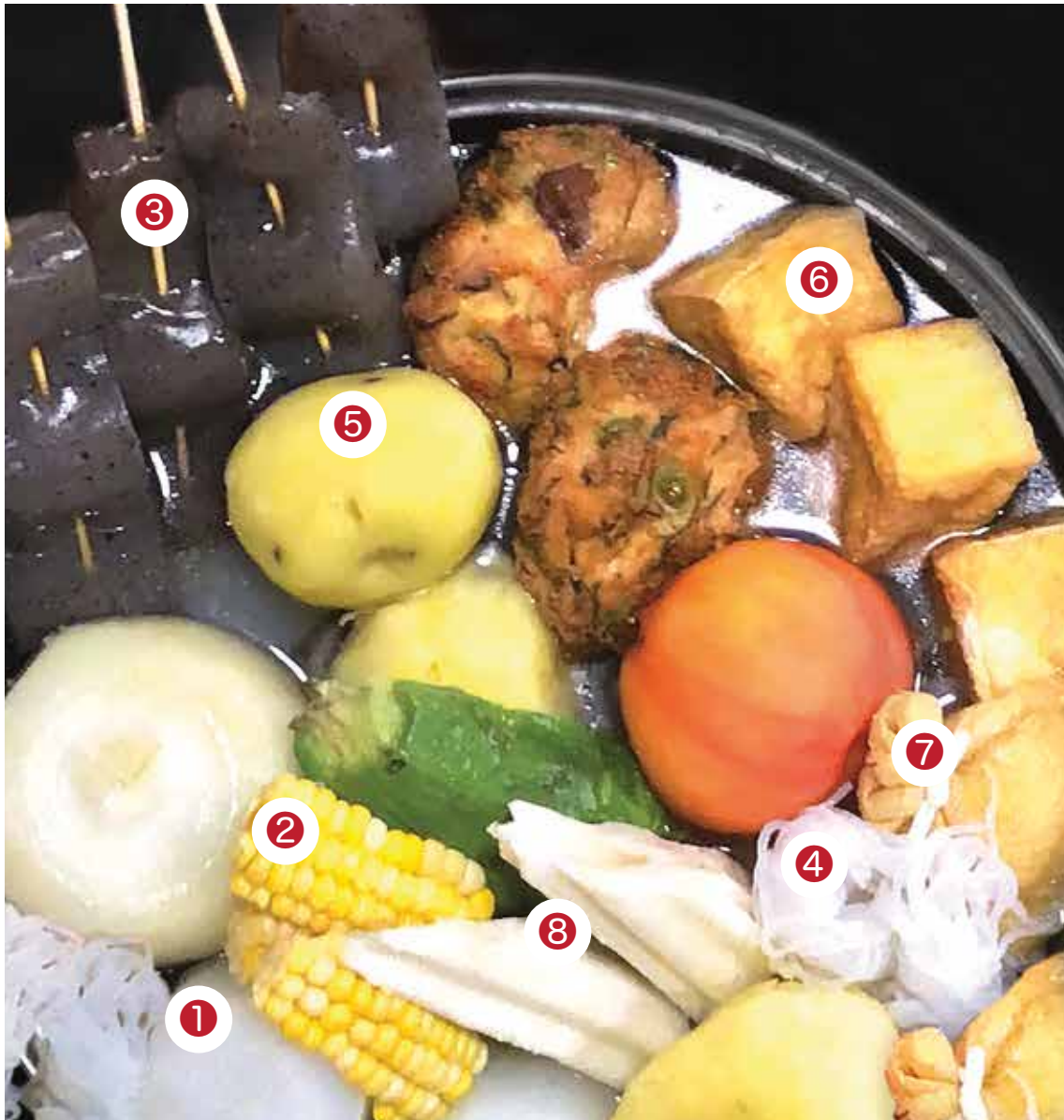
Oden is a Japanese one pot dish with several ingredients, such as daikon radish, boiled egg, puffy hanpen fish cake, and konnyaku taro potato jell, in a light dashi broth soup. It is a hugely popular winter comfort food in Japan with a long history. If you have been to Japan, you may noticed that many konbini (convenience store) have oden stand with several ingredients to pick.

The recipes differ according to different regions.

ONE OF A KIND CREATIVE ODEN

- **🍅 Tomato** 丸ごとトマトの冷製仕立て 柚子かんずりジュレと共に 7.00
Cold Oden Stewed Tomato With Yuzu & Kanzuri Gelee
- **🍍 Ganmo** おっきな手作りがんもどき 8.00
House Made Deep Fried Tofu Mixed Vegetables
- **Potato** こころポテトのチーズ揚げだし 7.00
Battered Oden Stewed Nugget Potato With Cheese In Oden Broth
- **Tamanegi** 丸ごと玉ねぎにシラスと佃煮が出会った 7.00
Oden Stewed Whole Onion With Simmered Shiitake Mushroom, Kelp & Dried Japanese Anchovy
- **Avocado** いくらとカニ詰めアボカドの汁びたし 9.00
Oden Stewed Avocado Stuffed Crab Meat & Salmon Roe With Bechamel Mayonnaise In Oden Dashi Broth
- **Satsumaage** 紫蘇かおるおっきな手作りさつま揚げ 8.00
House Made Deep Fried Shrimp, Fish & Vegetables Cake With Shiso Herb
- **Horumon** おでんの汁で煮込んだホルモン 8.00
Oden Stewed Pork Intestine & Gobo Burdock
- **Roll Cabbage** おでんの汁で煮込んだ手作りロールキャベツ 9.00
Stewed House Made Minced Barley Fed Pork Wrapped With Cabbage In Oden Broth
- **Kakuni** 当たり前田の大根角煮 9.00
Oden Stewed Daikon Radish With KAKUNI (Stewed Sweet & Tender Simmered Pork Belly)
- **Warabi Mochi** まるでデザート!ワラビ餅のような揚げ豆腐 6.00
Like A Dessert! Deep fried Oden Tofu With Vanilla Ice Cream, Black Sugar Sauce And Soy Bean Powder

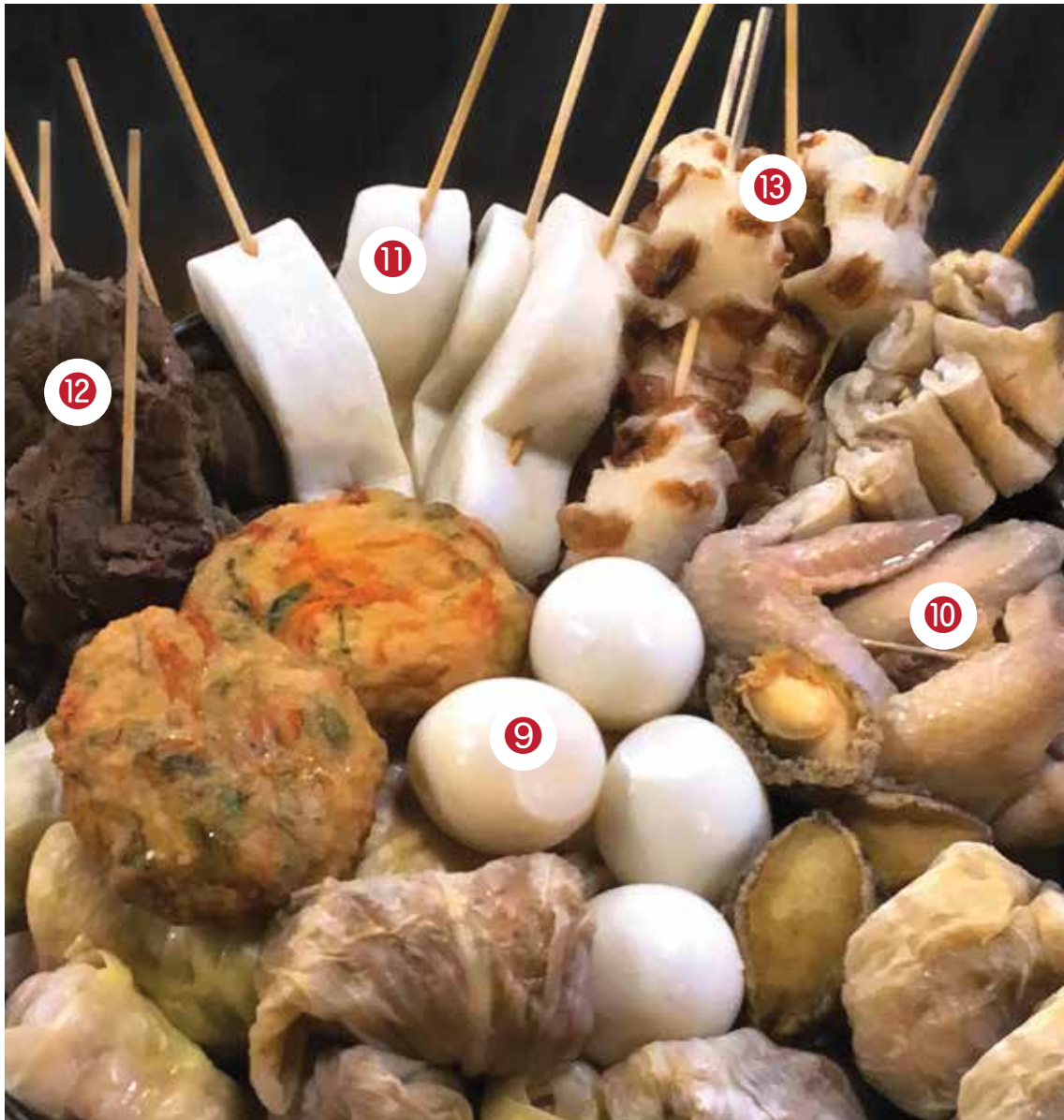
House Of



Classic Oden

- ① 当たり前田の大根 Vegetarian Friendly Daikon
- ② もろこし Vegetarian Friendly Sweet Corn
- ③ 串刺し板こん Vegetarian Friendly Taro Potato Skewer
- ④ 結びこんにゃく Vegetarian Friendly Taro Potato Noodle
- ⑤ ころころポテト Vegetarian Friendly Whole Nugget Potato Skewer
- ⑥ 揚げ豆腐 Vegetarian Friendly Deep Fried Tofu
- ⑦ もち巾着 Vegetarian Friendly Stuffed Rice Cake
- ⑧ ちくわぶ Vegetarian Friendly Flour Paste Stick

Oden



Classic Oden

- ⑨ まだまだ半熟卵 Half Boiled Egg ⑩ 丸ごと手羽先 Full Chicken Wing
⑪ 棒はんぺん Puffed Fish Cake Skewer ⑫ 牛串 Beef Shank Skewer ⑬ チー串 Fish Cake

おでん盛り Oden Mori 11.00

5 kinds assorted oden, please pick your selection or chef's choice

* no more than 2 of each item




SHABU SHABU

HOW TO ENJOY SHABU SHABU

- Make sure the broth soup is boiling
- Our seafood plates are sashimi quality. Just "shabu shabu" for several seconds. Please cook well with meat, meat rolls, and vegetables.
- Once everything is cooked, dip with ponzu or sesame sauce for kelp broth shabu shabu. Other broth, pop them in your mouth BUT be careful not to burn yourself.
- Lastly, put noodles or rice to the broth stock. Add cheese or egg if you wish. Enjoy the whole umami in your pot with another dish you just made!

BROTH

please pick two soup broth

-  kelp • tomato • spicy miso • white cream • Japanese curry • pork broth
- comes with  ponzu sauce &  sesame sauce

MEAT

和牛ゴールド5A NYストリップ Wagyu Gold 5A NY Striploin	23.00
AAA牛リブアイ AAA Rib Eye	15.00
大麦豚ロイン Barley Fed Pork	12.00
ラムショルダー Lamb Sholder	12.00
鶏胸肉 Chicken Breast	10.00


MEAT Rolls

肉巻き モッツァレラ、トマト、エリンギ、うずら卵、ニラ	15.00
Assorted Sliced Pork Wrapped (inside: mozzarella, grape tomato, king oyster mushroom, quail egg, chive)	

SEAfood

銀ダラ Sablefish	15.00
ハマチ Yellowtail	15.00
アトランティックサーモン Atlantic Salmon	15.00
赤海老 Red Prawn	15.00
本日のお魚 Today's Fish (please ask server)	15.00

VEGETABLE

 ベジヌードル 種状豆腐、大根、ズッキーニ、人参、ピーツ	12.00
Assorted Shredded Vegetable Noodles (tofu, daikon, zucchini, carrot, beets)	

Finish Up

うどん Udon Noodles	4.00
ラーメン Ramen Noodles	4.00
ご飯 Rice	4.00

Topping




たまご2個 Egg (2pc)	4.00
チーズ Cheese	4.00

 Vegetarian Friendly

IZAKAYA MENU

IZAKAYA TAPAS MENU

STARTER

-  **Chibita's Oden** チビ太のおでん三種串刺し 9.00
3 kinds of chef choice assorted oden on skewer (ask server)
- 揚げ漬枝豆 6.00
deep fried sweet soy marinated edamame beans
-  **Tsukemono** 本日の丸ごとお野菜のお漬け物 7.00
house made assorted Japanese style pickled vegetable
-  **On Yasai** 盛り盛り温野菜 13.00
steamed assorted vegetables with tofu and anchovy dipping sauce
- **Buddha Style Bang-Bang Salad** 棒棒鶏サラダ 15.00
steamed chicken breast with quinoa, seasonal chunky veggies and sesame dressing and mixed nuts


IZAKAYA

- **Koji Karaage** 塩麹漬け若鶏のジューシー唐揚げ 8.00 / small 15.00 / large
salt rice-malt marinated deep fried chicken thigh comes
with garlic mayo, edamame sauce, black sesame sauce, and sweet soy sauce
- **Oyster Fritter** 牡蠣のフリッター 12.00
oyster fritter with edamame sauce, sesame sauce, and tomato basil (6pc)
- **Saba Sub** 鯖サンド 14.00
pickled seared mackerel sandwich on a baguette
- **Ebi Taco** 海老タコス 15.00
beer battered prawns and ground pork taco with lettuce, salsa,
radish, carrots, guacamole and cheese (2pc)
- **Guuu'd Poutine** 石焼きカレープーティーン 15.00
Japanese beef curry poutine in hot stone bowl
- **Lamb Chop** ラムチョップ西京味噌漬け焼き 25.00
saikyo miso marinated grilled lamb chop (2pc)
-  **Healthy Namul** ヘルシーナムル石焼き飯 15.00
assorted namul on rice with spicy garlic sauce in hot stone bowl
- **Kaisen Meshi** 石焼き海の恵飯 20.00
real crab flake, salmon roe and sea urchin paste on rice with seaweed sauce in hot stone bowl

SWEETS

- **Daifuku** 求肥で雪見大福 7.80
matcha ice cream wrapped with mochi sheet
- **Sundae** 白玉サンデェ黒蜜がけ 9.00
Guuu'd sundae with sticky rice ball and black honey
- **Amazake Terrine** 酒粕の甘酒テリーヌ 7.00
sake lees amazake with cream cheese terrine

 Vegetarian Friendly

 "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.