

# おでん ODEN

"Daily special menu is available separately."

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

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

## お野菜 Vegetables

- ・枝豆 Edamame S: \$5 R: \$8
- ・インゲン豆フライズ Green Bean Fries S: \$6 R: \$10  
green bean tempura served w/ side Japanese mayo
- ・山芋のわさび漬 Yamaimo S: \$6 R: \$10  
wasabi & vinegar pickled Japanese yam
- ・ナスの揚げ浸し Nasu S: \$6 R: \$10  
ginger soy eggplant topped w/ green onion
- ・カリフラワーの唐揚げ Cauliflower Karaage S: \$7 R: \$12  
"konbu" marinated cauliflower karaage w/ side Japanese mayo
- ・芽キャベツのニンニク揚げ Mekyllabetsu S: \$7 R: \$12  
deep-fried brussel sprouts w/ garlic salt

## クラシック Izakaya Classics

- ・タコのワサビ和え Takowasa S: \$5 R: \$8  
wasabi marinated octopus & wasabi stem,  
served w/ 5pcs of nori seaweed
- ・鶏軟骨カラアゲ Nankotsu S: \$6 R: \$10  
deep-fried chicken knee cartilage w/ side salt & pepper
- ・イカの真っ黒味噌カラマリ Miso Calamari S: \$7 R: \$12  
deep-fried "ume" marinated squid w/ black "haccho-miso" sauce
- ・鳥からあげガーリックマヨ Chicken Karaage S: \$8 R: \$14  
chicken karaage w/ side garlic mayo
- ・銀鱈カマのグリル Gin Kama Grill S: \$9 R: \$16  
grilled ginger-soy marinated black cod cheek
- ・豚トロのグリル柚子胡椒ポン酢 Ton Toro S: \$9 R: \$16  
sea salted grilled pork cheek w/ yuzu ponzu
- ・マグロのタタキ Tuna Tataki S: \$10 R: \$18  
ponzu dressed seared tuna sashimi on sliced onions,  
topped w/ scallion & garlic chips
- ・彼の海老マヨ Ebi Mayo S: \$10 R: \$18  
prawn tempura w/ chili mayo

## 米 Carbohydrates

- ・名物！牛タンステーキ茶漬 Gyu Tongue Chazuke \$8  
beef tongue steak on rice in dashi soup topped w/ green onion, nori, & wasabi
- ・うなぎのちらし温寿司 Unagi Nuku-Sushi \$9  
steamed "chirashi" sushi in a bamboo steamer, topped w/ bbq eel, sliced omelet,  
shiitake mushroom & snap pea, served w/ sliced nori & "sansho" pepper
- ・焼きサバの島寿司 Saba Shima-Sushi \$10  
seared pickled mackerel sushi served w/ Japanese mustard
- ・炙りサーモン押し寿司 Salmon Oshi-Sushi \$11  
a block shaped, cajun seared sockeye salmon sushi  
topped w/ sliced onion & ponzu
- ・石焼キムチビビンバ Kimchi Bibimbap \$11  
pan-fried pork & kimchi on rice w/ egg in a hot stone bowl

## アラカルト A La Carte

- ・揚げ出しモッツアレラ Mozzarella \$7  
"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 \$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 \$9  
prawn & avocado salad w/ wasabi dressing
- ・牛ハラミ焼肉時自家製コチジャン Harami \$10  
grilled "Harami" beef skirt steak w/ homemade "gochujang" chili paste
- ・大麦豚の蜂蜜醤油スペアリブ Spareribs \$12  
honey soy braised barley fed pork spare ribs  
comes with mashed kabocha squash
- ・鴨チャーシュー焦がし味噌マヨネーズ Kamo Miso \$12  
roasted "Cha-Shu" duck breast w/ seared miso mayo

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

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