

KATE'S JAPANESE KITCHEN

Welcome Epicureanism!
A Heavenly Place to Learn Gourmet Cooking!

Kate's Onigiri– Stuffing Choice

*** 2 for standard order, 3 or more with additional fees.*

VEGGIES GARDEN:

< Kinpira gobo and tamago yaki >

- Saute burdock and carrots cooked with sweet soy sauce, and savory Japanese egg omelet.

< Green pepper and Eggplant miso itame >

- Saute green pepper and eggplants caramelized with savory Kate's miso sauce

LAND:

< Teriyaki chicken with easy-over- egg >

- Kate's ginger garlic teriyaki chicken with runny pan-fried egg, carrots and lettuce

< Poached okura and seared tender chicken >

- Poached okura and seared tender chicken fillet with picked-plum sauce

< Seared Pork tenderloin with crunchy cucumber and lettuce >

- Seared pork tenderloin in sweet spicy miso marinate sauce with cucumber and lettuce

< Savory beef sobolo with sesame glazed carrots and spinach >

- Saute ground beef caramelized sweet chili soy sauce and sauted sesame carrots and spinach

< Loco Moco Hamburg >

- Demi glazed hamburg steak with sunny side egg, and lettuce



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<Yakiniku with poached asparagus and lettuce>

-Thin sliced beef marinated with Japanese BBQ sauce

< Savory Japanese Meatball with swiss cheese and lettuce>

-Tender meatball caramelized sweet-sour soy sauce with swiss cheese

< German sausages with egg omlette >

-Sausage with fluffy egg omlette, swiss cheese and lettuce

UNDER THE WATER:

< Miso marinated salmon with shiitake mushroom >

- Miso marinated salmon with shiitake mushroom and spinach

< Tuna or Salmon poki with avocado and cucumber > **Additional fee

- Sashimi grade tuna or salmon in Kate's poki sauce with avocado and cucumber

< Shrimp salad with avocado and lettuce >

-Poached shrimp with mayonnaise with sliced avocado and lettuce

< Tuna salad with carrots and lettuce >

-Wild tuna salad with mayonnaise with lightly saute carrots and lettuce

