

## STARTER

<b>EDAMAME</b> BOILED SOY BEANS IN A POD DASHED WITH SEA SALT	\$9
<b>GARLIC EDAMAME</b> BOILED SOY BEANS WITH GARLIC CHIPS	\$11
<b>GYOZA-CHICKEN</b> <b>GYOZA-PRAWN</b> 4 PAN FRIED DUMPLINGS	\$14 \$16
<b>HARUMAKI</b> 3 VEGETABLE SPRING ROLLS	\$12
<b>PRAWN TEMPURA</b> LIGHTLY BATTERED AND DEEP FRIED PRAWNS WITH ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$22
<b>VEGETABLE TEMPURA</b> LIGHTLY BATTERED AND DEEP FRIED ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$18
<b>CALAMARI TEMPURA</b> LIGHTLY BATTERED AND DEEP FRIED CALAMARI WITH ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$18
<b>HOUSE SEAWEED SALAD</b> SEAWEED SALAD MIX WITH GREENS, TOMATOES, SERVED WITH SESAME DRESSING	\$16
<b>AGEDASHI TOFU</b> CRISPY DEEP FRIED SOFT TOFU SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$14
<b>YAKITORI</b> CHICKEN SKEWER WITH TERIYAKI SAUCE	\$16
<b>KUSHIYAKI</b> PRAWN AND SCALLOP SKEWER WITH TERIYAKI SAUCE	\$18
<b>TAKOYAKI</b> WITH MINCED OCTOPUS AND GREEN ONION TOPPED WITH SAVORY SAUCE, JAPANESE MAYONNAISE, TERIYAKI SAUCE, GREEN SEAWEED FLAKES, AND DRIED BONITO FLAKES	\$15
<b>KARAAGE</b> TENDER, BITE-SIZED CHICKEN MARINATED IN SOY SAUCE, GINGER, AND GARLIC, THEN COATED IN POTATO STARCH AN ULTRA-CRISPY EXTERIOR AND A JUICY INTERIOR DIP WITH YUMMY- YUMMY SAUCE	\$18
<b>TORIKAWA</b> CHICKEN SKIN SKEWER WITH TERIYAKI SAUCE AND SESAME	\$12

