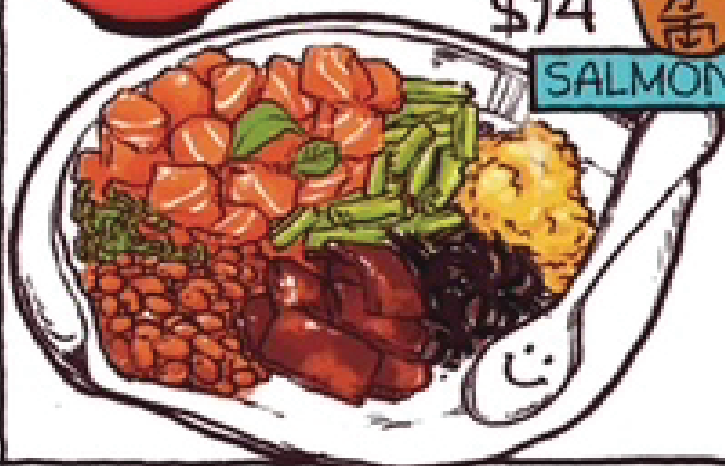




\$14

SALMON NATTO



- MISO EGGPLANT ————— \$15
grilled miso glazed eggplant, parmigiano cheese
- GRILLED MACKEREL ————— \$15
- TONTORO SHISHITO ————— \$15
pork jowl, japanese chilli pepper, bonito flakes
- SAUSAGE PLATTER ————— \$19
5 types of sausages
- BLACK COD ————— \$19
sweet miso marinated black cod, 4oz
- SEAFOOD TTEOKBOKKI // \$20

- SESAME CUCUMBER ————— \$6
- TAKO WASA ————— \$8
- EDAMAME ————— \$8
- POTATO SALAD+CRACKERS \$11
- CAPRESE SALAD ————— \$11
cherry tomato, green grape, balsamic, basil oil
- MUSHROOM ITAME ————— \$13
- YUKKE ————— \$21
korean style beef tartare
cucumber, asian pear, quail egg yolk, sesame seed

CHEESE OKONOMIYAKI

japanese pancake

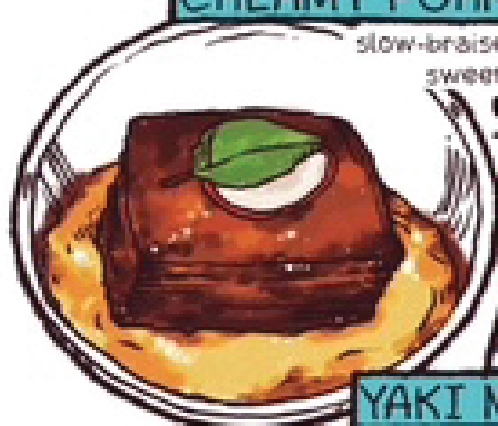
\$22



CREAMY PORK BELLY

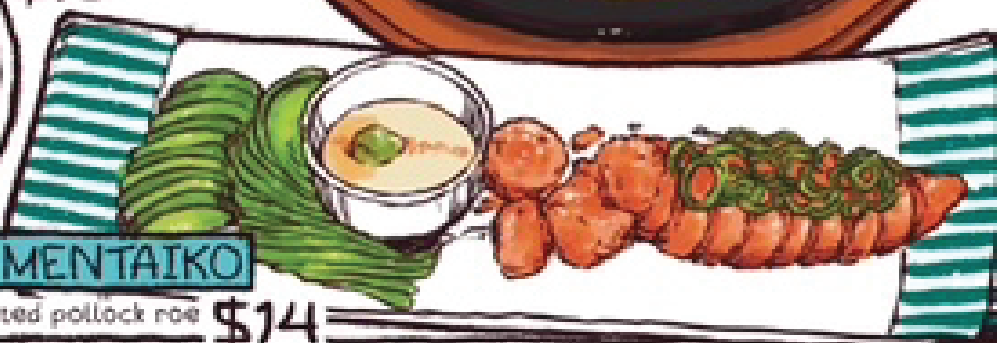
slow-braised pork belly,
sweet potato puree

\$19

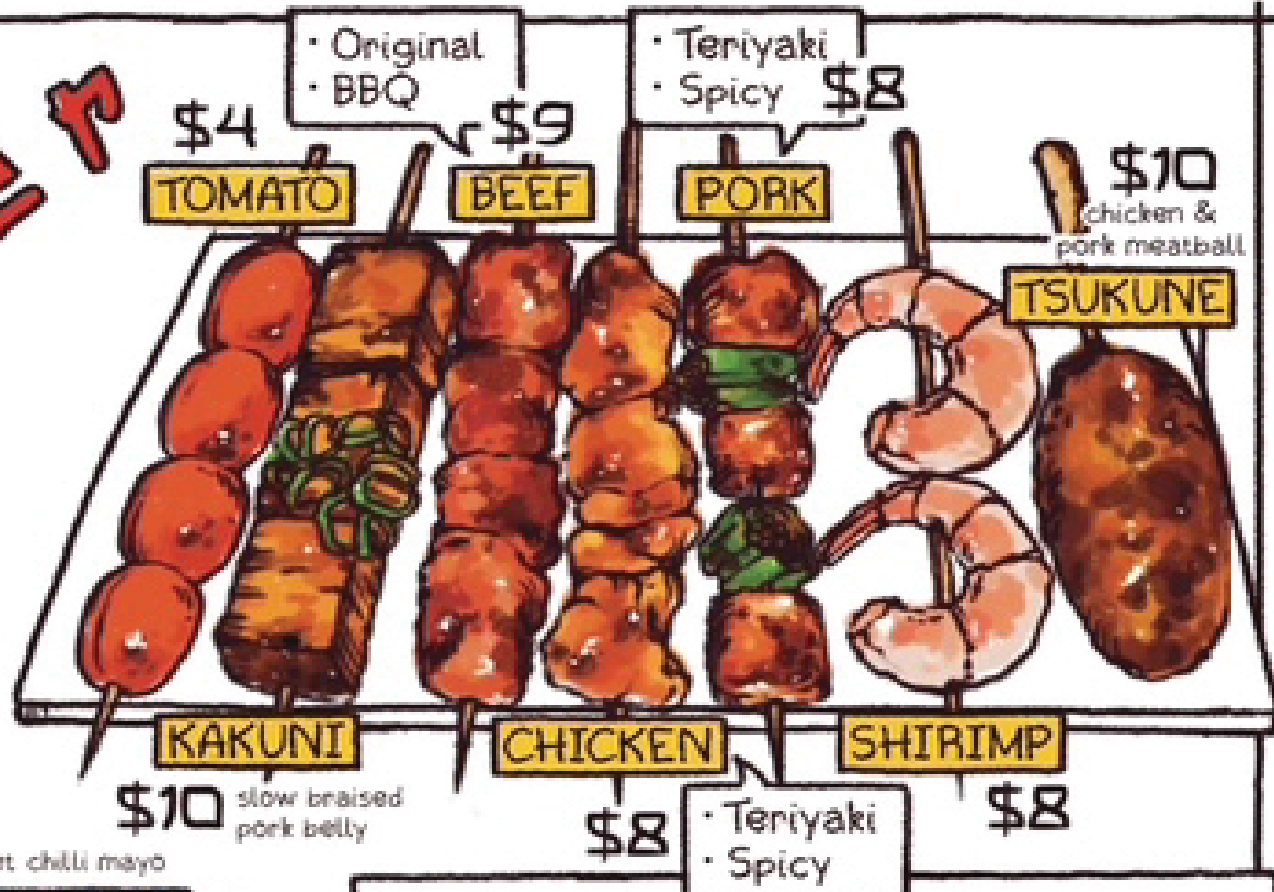


YAKI MENTAIKO

salted pollock roe \$14

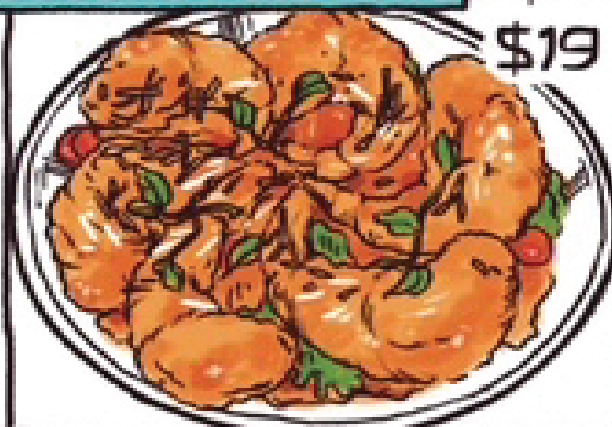


SKWERS



COCONUT EBI MAYO (6pcs)

\$19



- POTATO FRIES _____ \$10
- TARO CHIPS _____ \$12
- + ADD GUACAMOLE _____ \$5
- KARAAGE _____ \$14
chicken thigh, yuzu mayo
- NANKOTSU KARAAGE _____ \$14
chicken cartilage, sweet chili sauce
- MAPLE SWEET POTATO _____ \$15

- DEEP FRIED SQUID _____ \$19
- HASHI WINGS _____ \$20
hashi special soy sauce (1lb, 10-12 pcs)
- TONKATSU _____ \$22
pork cutlet, mashed sweet potato, cabbage, rice
- ROASTED CHICKEN DRUMSTICKS _____ \$22
fries, green salad
- BBQ SHORT RIB _____ \$33
korean kalbi sauce marinated short rib (12pcs)

- GUACAMOLE TACOS (3pcs) _____
romaine lettuce, cucumber, tomato, jalapeno, tartar sauce
- + ADD 1 pc — \$6.5 / \$7(tuna)

IKA BUTTER YAKI

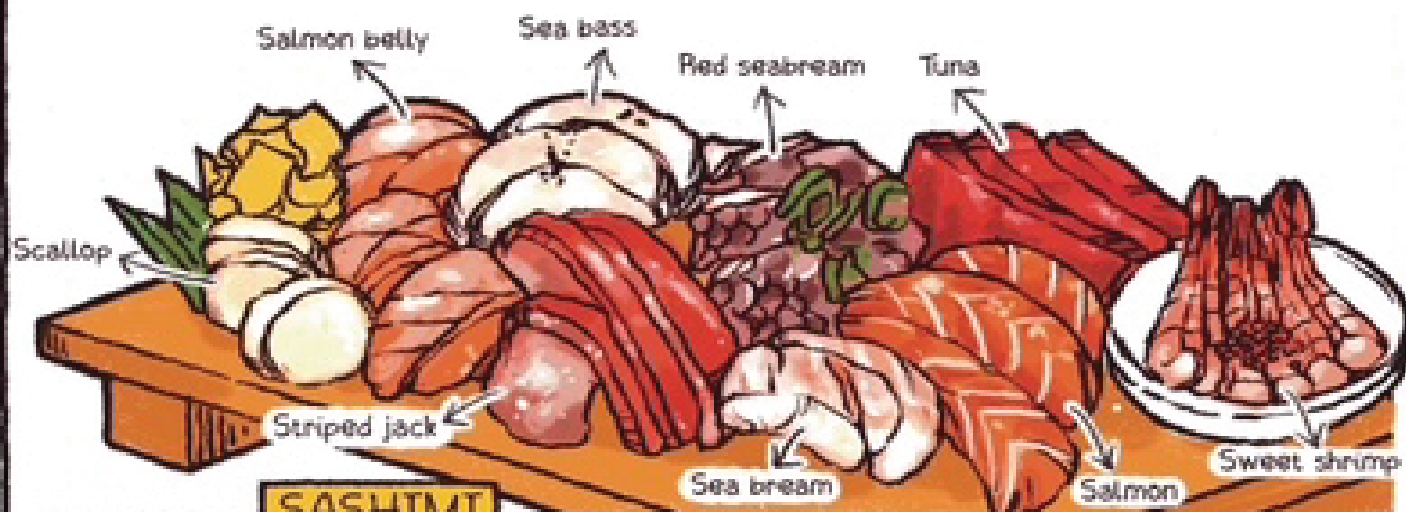
grilled whole squid, soy butter sauce

\$19



- BULGOGI _____ \$19
- PULLED PORK _____ \$19
- TUNA _____ \$20

RAW BAR



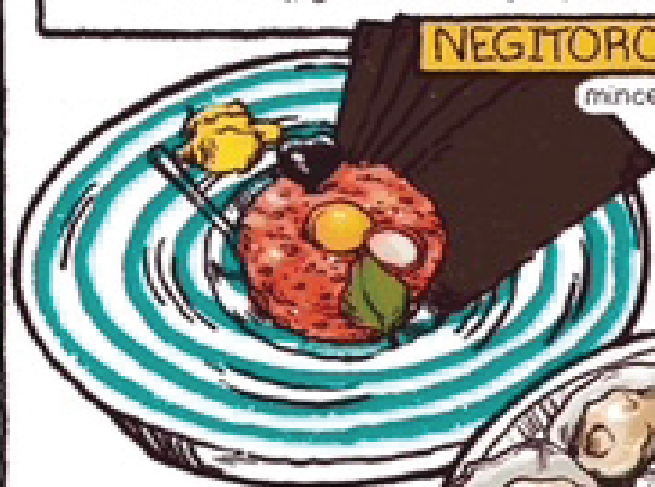
SASHIMI

- 12 PCS ————— \$26
salmon, tuna, sea bream, red sea bream, sea bass
- 25 PCS ————— \$50
salmon, tuna, sea bream, red sea bream, sea bass, striped jack, salmon belly, greater amberjack, scallop, sweet shrimp

NEGITORO TARTARE

minced fatty tuna, nori

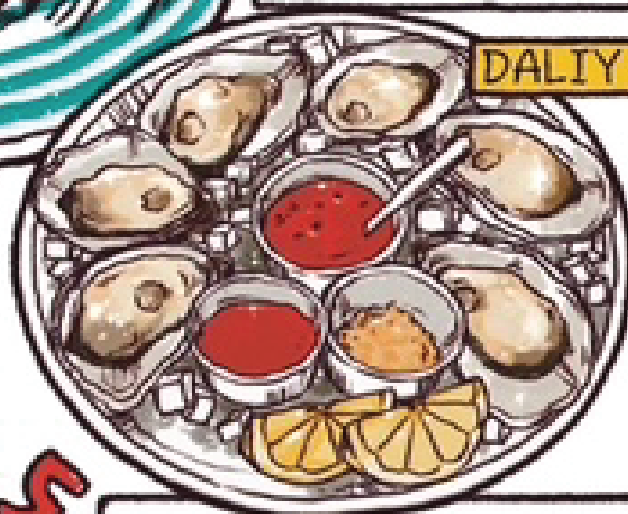
\$19



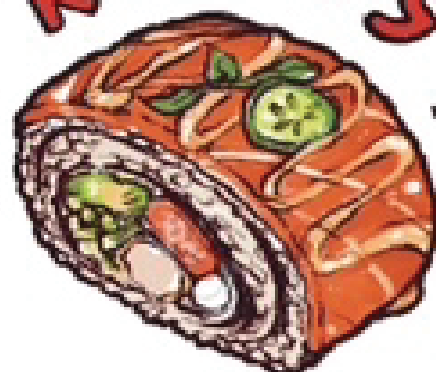
- SEA BREAM SASHIMI ——— \$19
white kimchi, salt and sesame oil sauce, nori
- SPICY SASHIMI SALAD ——— \$20

DAILY OYSTERS

- HALF DZ ——— \$21
- ONE DZ ——— \$40



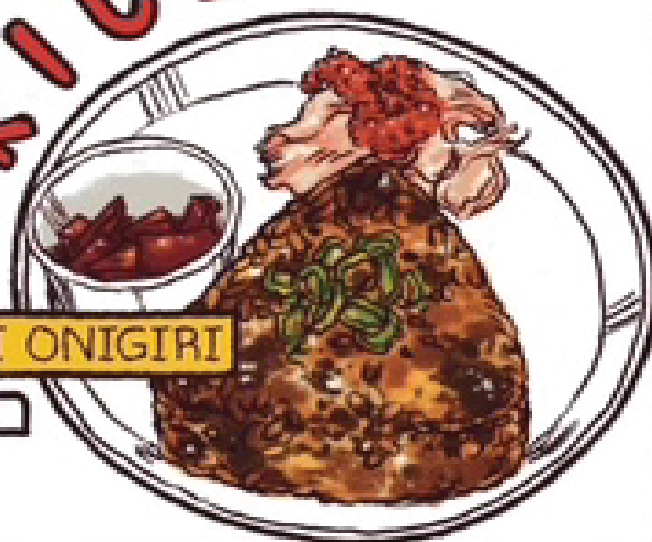
ROLLS



- SALMON LOVER ROLL ————— \$20
crispy shrimp, spicy salmon, crabmeat, avocado, cucumber, spicy mayo, unagi sauce
- ABURI SALMON ROLL ————— \$20
torched salmon, spicy tuna, avocado, crabmeat, cucumber, aburi mayo, unagi sauce
- ENERGY UNAGI ROLL ————— \$21
crispy shrimp, BBQ eel, spicy tuna, avocado, cucumber, crabmeat, cream cheese, sesame mayo, unagi sauce

- GYU DON ————— \$18
sweet marinated beef
- OYAKO DON ————— \$18
chicken thigh, mushroom, egg, garlic soy
- UNAGI DON ————— \$20
BBQ eel
- SPICY SASHIMI DON — \$22

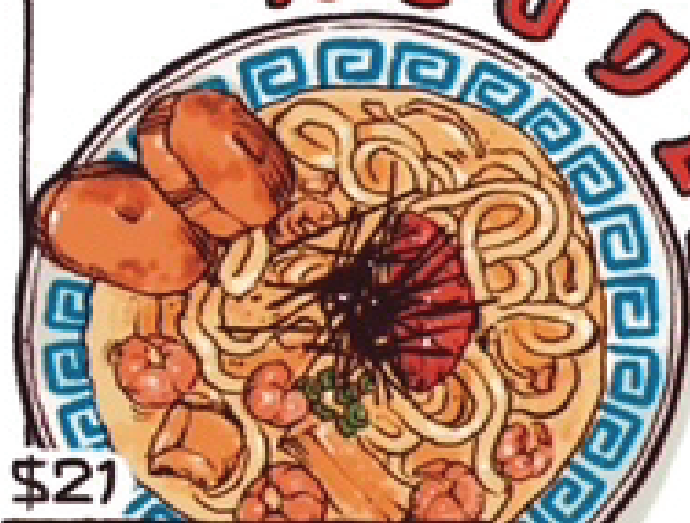
RICE



TUNA MAYO YAKI ONIGIRI

\$10

NOODLES



\$21

MENTAIKO SHRIMP CREAM UDON

- SEAFOOD UDON ————— \$18
bonito based udon soup
- SPICY BEEF YAKI UDON — \$21
stir fried beef udon, egg yolk, parmesano cheese, bulgogi sauce
- SPICY SEAFOOD YAKI UDON \$21
stir fried seafood udon, spicy oyster sauce
- UNI PASTA ————— \$24
shrimp, garlic, fish eggs, squid ink noodle

HOT POT

\$26

- regular
- spicy

ODEN

bonito based soup
fish cake, boiled egg



\$6.5

GELATO

home made
italian gelato
from
"GELATO
NORTH"

- SPICY MUSSEL SOUP — \$18
- SEUJI TANG ————— \$40
beef tendon soup
- + ADD UDON NOODLES — \$3

SIDE

- RICE ————— \$3
- SUSHI RICE — \$3
- MISO SOUP ————— \$3



Please note, we have 2 hour seating limit(during our peak hours).
18% gratuity will be charged for group of 8 or more.
We apologize, we can only split a bill up to 4 transactions maximum.