

SIMPLE STARTERS

EDAMAME	枝豆	7.00
GARLIC EDAMAME	ガーリック枝豆	7.50
SPICY EDAMAME	ピリ辛枝豆	7.50
TAKO WASA Wasabi marinated octopus	たこわさ	8.95
GRILLED SHISHITO Grilled Japanese shishito peppers with dried bonito flakes and freshly ground ginger	ししとう焼き	9.25
AGEDASHI TOFU Crispy deep fried tofu in the tempura sauce	揚げ出し豆腐	9.75
GYOZA Pan fried chicken and pork dumplings	餃子	8.75
Siu Mai Steamed shrimp dumplings	海老シュウマイ	9.75

SOUP AND SALAD

GREEN SALAD Garden vegetables with house dressing	野菜サラダ	9.50
SUNOMONO Slices of cucumber and tasty sweet vinegar sauce with choice of sea food (octopus, crab, shrimp)	きゅうりの酢の物	10.50
SEAWEED SALAD Made with different varieties of dried seaweed with sesame seed, sesame oil, and onion powder	海藻サラダ	10.00
SALMON SKIN SALAD Crispy baked salmon skin with radish sprouts, burdock roots, cucumber, garden vegetables, shredded dried bonito flakes, and special house dressing	サーモンスキンサラダ	14.75
SEAFOOD SALAD Tuna, yellowtail, salmon, and albacore, radish sprouts, asparagus, and garden vegetable with special house dressing	海鮮サラダ	24.00
MISO SOUP	お味噌汁	4.50
MISO SOUP W/ASARI Miso soup with short-neck clams	あさりのお味噌汁	9.00
MINI UDON	ミニうどん	9.50
MINI SEAFOOD UDON	ミニ海鮮うどん	13.50
CHAWANMUSHI Steamed egg custard in a cup	茶碗蒸し	10.00

SUSHI NOGUCHI'S SIGNATURE SPECIALTIES

SUSHI TRIOLET	変わり握り三種盛り	29.00
Three different kinds of Noguchi's special presentation of sushi		
BLUE FIN SUSHI TRIOLET	本マグロ握り三種盛り	26.50
Blue Fin Tuna, Blue Fin Toro and Blue Fin Ootoro Sushi		
SCALLOP GARLIC PERMESAN	北海道帆立パルメザンチーズ	18.00
Hokkaido Scallop on the shell with Permesan Garlic Butter		
CRISPY SPICY TUNA	クリスピースパイシートナ	19.50
Crispy deep fried sushi rice with spicy tuna and jalapeño		
SPICY TUNA TARTARE	スパイシートナタルタル	15.00
Spicy tuna tartar with avocado on crispy wanton skins		
YELLOW TAIL SASHIMI		
WITH JALAPENO SAUCE	はまち刺身 ハラピーニョソースかけ	20.00
Slices of yellowtail sashimi with jalapeño sauce		
BLUE FIN TUNA SASHIMI		
WITH JALAPENO SAUCE	本マグロ刺身ハラピーニョソースかけ	22.00
ALBACORE SASHIMI HIRO STYLE	びん長まぐろ刺身 フライドオニオンのせ	20.00
Slices of seared albacore with fried onions and jalapeño sauce		
USDA PRIME RIB-EYE TATAKI	極上リブたたき	33.00
USDA PRIME Rib-Eye seared, thinly sliced and served with special house ponzu sauce		
POKI TUNA	フィッシュ ポキ	21.00
Tuna and albacore in Hawaiian style spicy garlic ponzu sauce		
JAPANESE CEVICHE	シーフードマリネ セビチェ風	22.00
Tuna, yellowtail, salmon lightly marinated in fresh yuzu juice, olive oil and minced garlic		
SALMON CARPACCIO	サーモンのカルパッチョ	20.00
Thinly sliced smoked salmon with yuzu juice, olive oil, red onion and garlic		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We accept Visa, MasterCard, and American Express.

Management reserves the right to refuse service.

**We charge an 20% gratuity for a party of 6 or more people and
\$25.00 corkage fee per bottle**

JAPANESE TAPAS

VEGETABLE

SAUTÉED GARLIC ASPARAGUS	アスパラガスのソテー	9.50
SHISHITO TEMPURA Deep fried shishito peppers Japanese style	しし唐の天麩羅	9.75
AGENASU Deep Fried eggplants in the tempura sauce	揚げ出し茄子	8.00
VEGETABLE TEMPURA Deep fried vegetables Japanese style	野菜の天麩羅盛り合わせ	9.75

SEAFOOD

SHRIMP WITH BABY BELLA MASHROOM Sauteed Shrimp and Baby Bella Mushroom with Special Garlic Sauce	海老のガーリックソテー	10.00
CALAMARI	イカリング揚げ	11.50
SHRIMP SKEWERS Deep Fried shrimps with panko	渦巻風エビフライ	11.50
BAKED GREEN MUSSEL Baked half shell green mussels with creamy miso sauce	ムール貝焼き	12.50
HALIBUT ASPARAGUS TEMPURA Thinly sliced halibut or white meat fish wrapped around asparagus and deep fried in Japanese style	平目とアスパラの天麩羅	13.50
STEAMED CLAM Steamed short neck clams with sake	あさりの酒蒸し	13.00
DYNAMITE Baked Scallop, onion and mushroom with house special creamy sauce	帆立のマヨソース焼き	14.00
MIXED TEMPURA	天婦羅盛り合わせ	15.00
SALMON TO-BAN YAKI	鮭の陶板焼き	16.00
GINDARA MISOYAKI Broiled black cod marinated in sweet miso sauce	銀鱈の味噌漬け焼き	16.00
CHILEAN SEABASS CHINOIS STYLE Lightly pan fried Chilean seabass with crispy exterior served in a chinois style sweet and sour sauce	シーバスの甘酢あんかけ	29.00
GRILLED SALMON COLLAR Grilled salmon cheek	鮭のかま塩焼き	18.00
GRILLED YELLOWTAIL COLLAR Grilled yellowtail cheek	はまちのかま塩焼き	20.00
GRILLED AMBERJACK COLLAR Grilled amberjack cheek	かんぱちのかま塩焼き	20.00
DANCING CLAW Deep fried soft shell crab with cilantro wasabi sauce	ソフトシェルクラブ	MP

MEAT

CHICKEN KARAAGE	鳥のから揚げ	12.00
Free range chicken marinated in special house sauce and deep fried		
CHICKEN TERIYAKI (free range chicken)	チキン照り焼き	11.50
HITOKUCHI KATSU	一口カツ	12.00
Deep fried bite sized pork tenderloin with panko		
SAUTEED PORK	ポークソテー	13.50
Kurobuta pork sauteed with special house sauce		
USDA PRIME RIB-EYE STEAK	極上リブステーキ	33.00
USDA Prime Rib-Eye grilled on a flame and sliced into bite pieces		
MIYAZAKI WAGYU STEAK (GRADE A5)	宮崎和牛ステーキ	65.00
The wagyu from Miyazaki is considered the world's finest Japanese wagyu		
Miyazaki wagyu has won two consecutive competitions in Japan		

DINNER

SERVED WITH AMUSE-BOUCHE, GREEN SALAD, AND RICE

GRILLED CHICKEN TERIYAKI	チキン照り焼き	30.00
Grilled free range chicken with special house teriyaki sauce.		
TEMPURA DINNER	天麩羅盛り合わせ	33.00
Shrimps and vegetables tempura		
USDA PRIME RIB-EYE STEAK	極上リブステーキ	52.00
USDA Prime Rib-Eye grilled on a flame and sliced into the bite pieces		
CHILEAN SEABASS CHINOIS STYLE	シーバスの甘酢あんかけのせ	54.00
Lightly pan fried Chilean seabass with crispy exterior		
served in a chinois style sweet and sour sauce		
MIYAZAKI WAGYU STEAK (GRADE A5)	宮崎和牛ステーキ	93.00
The wagyu from Miyazaki is considered the world's finest Japanese wagyu		
Miyazaki wagyu has won two consecutive competitions in Japan		

KID'S MEAL (UNDER 12 YEARS OLD) 15.00

DESSERTS

CAKE OF THE DAY	10.00	MOCHI ICE	5.25
MATCHA MONT BLANC	7.00	BLACK SESAME MONT BLANC	7.00
ICE CREAM	5.95	(GREEN TEA, RED BEAN and VANILLA)	