

## SIMPLE STARTERS

EDAMAME	枝豆	6.00
GARLIC EDAMAME	ガーリック枝豆	6.50
SPICY EDAMAME	ピリ辛枝豆	6.50
TAKO WASA Wasabi marinated octopus	たこわさ	7.75
MISOKYU Thick cuts of cucumber with miso sauce	味噌きゅう	7.75
GRILLED SHISHITO Grilled Japanese shishito peppers with dried bonito flakes and freshly ground ginger	ししとう焼き	8.00
AGEDASHI TOFU Crispy deep fried tofu in the tempura sauce	揚げ出し豆腐	8.75
GYOZA Pan fried chicken and pork dumplings	餃子	7.75
Siu Mai Steamed shrimp dumplings	海老シュウマイ	8.75

## 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	9.00
SEAWEED SALAD Made with different varieties of dried seaweed with sesame seed, sesame oil, and onion powder	海藻サラダ	8.50
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	13.00
SEAFOOD SALAD Tuna, yellowtail, salmon, and albacore, radish sprouts, asparagus, and garden vegetable with special house dressing	海鮮サラダ	21.00
MISO SOUP	お味噌汁	4.00
MISO SOUP W/ASARI Miso soup with short-neck clams	あさりのお味噌汁	8.50
MINI UDON	ミニうどん	8.75
MINI SEAFOOD UDON	ミニ海鮮うどん	12.75
CHAWANMUSHI Steamed egg custard in a cup	茶碗蒸し	9.75

## SUSHI NOGUCHI'S SIGNATURE SPECIALTIES

SUSHI TRIOLET	変わり握り三種盛り	26.00
Three different kinds of Noguchi's special presentation of sushi		
BLUE FIN SUSHI TRIOLET	本マグロ握り三種盛り	23.00
Blue Fin Tuna, Blue Fin Toro and Blue Fin Ootoro Sushi		
CRISPY SPICY TUNA	クリスピースパイシーツナ	18.00
Crispy deep fried sushi rice with spicy tuna and jalapeño		
SPICY TUNA TARTARE	スパイシーツナタルタル	12.50
Spicy tuna tartar with avocado on crispy wonton skins		
SPICY SALMON TARTARE	スパイシーサーモンタルタル	11.50
Spicy salmon tartar with avocado on crispy wonton skins		
YELLOW TAIL SASHIMI		
WITH JALAPENO SAUCE	はまち刺身 ハラピーニョソースかけ	17.75
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	18.75
ALBACORE SASHIMI HIRO STYLE	びん長まぐろ刺身 フライドオニオンのせ	17.75
Slices of seared albacore with fried onions and jalapeño sauce		
USDA PRIME RIB-EYE TATAKI	極上リブたたき	29.00
USDA PRIME Rib-Eye seared, thinly sliced and served with special house ponzu sauce		
POKI TUNA	フィッシュ ポキ	18.25
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	19.00
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	18.25
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	9.25
SHISHITO TEMPURA Deep fried shishito peppers Japanese style	しし唐の天麩羅	9.25
AGENASU Deep Fried eggplants in the tempura sauce	揚げ出し茄子	7.75
VEGETABLE TEMPURA Deep fried vegetables Japanese style	野菜の天麩羅盛り合わせ	9.75

### SEAFOOD

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	10.50
BAKED GREEN MUSSEL Baked half shell green mussels with creamy miso sauce	ムール貝焼き	11.00
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	11.50
STEAMED CLAM Steamed short neck clams with sake	あさりの酒蒸し	12.50
DYNAMITE Baked Scallop, onion and mushroom with house special creamy sauce	帆立のマヨソース焼き	12.50
MIXED TEMPURA	天婦羅盛り合わせ	13.50
SALMON TO-BAN YAKI	鮭の陶板焼き	15.50
GINDARA MISOYAKI Broiled black cod marinated in sweet miso sauce	銀鱈の味噌漬け焼き	15.50
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	26.00
GRILLED SALMON COLLAR Grilled salmon cheek	鮭のかま塩焼き	17.50
GRILLED YELLOWTAIL COLLAR Grilled yellowtail cheek	はまちのかま塩焼き	19.50
GRILLED AMBERJACK COLLAR Grilled amberjack cheek	かんぱちのかま塩焼き	19.50
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	10.50
Free range chicken marinated in special house sauce and deep fried		
CHICKEN TERIYAKI (free range chicken)	チキン照り焼き	10.00
SPICY CHICKEN TERIYAKI	スパイシーチキン照り焼き	10.00
HITOKUCHI KATSU	一口カツ	11.00
Deep fried bite sized pork tenderloin with panko		
SAUTEED PORK	ポークソテー	12.50
Kurobuta pork sauteed with special house sauce		
USDA PRIME RIB-EYE STEAK	極上リブステーキ	30.00
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	59.00
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	27.00
Grilled free range chicken with special house teriyaki sauce.		
GRILLED SPICY CHICKEN TERIYAKI	スパイシーチキン照り焼き	28.00
Grilled free range chicken with special house teriyaki sauce		
TEMPURA DINNER	天麩羅盛り合わせ	29.00
Shrimps and vegetables tempura		
USDA PRIME RIB-EYE STEAK	極上リブステーキ	49.00
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	51.00
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	83.00
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) 12.95**

## DESSERTS

CAKE OF THE DAY	9.50	MOCHI ICE	5.00
MATCHA MONT BLANC	6.75	BLACK SESAME MONT BLANC	6.75
ICE CREAM	5.50	(GREEN TEA, RED BEAN and VANILLA)	