

# ROBATA

a la carte

## ROBATA 炉端焼き ..... 1 skewer

GRILLED skewers of meat, seafood, or vegetables on an open fire

### CHICKEN 焼とり

Choose sea salt or an original seasoned yakitori sauce

NEGIMA-BREAST & SCALLION .....	\$2 <sup>25</sup>
MOMO-THIGH .....	\$2 <sup>25</sup>
MUNE-BREAST WITH UME SHISO OR WASABI .....	\$2 <sup>50</sup>
TEBA-WING .....	\$2 <sup>95</sup>
TSUKUNE-MEAT BALL .....	\$3 <sup>00</sup>

### BEEF 牛肉

Served with an original seasoned yakiniku miso-garlic sauce

STEAK .....	\$3 <sup>95</sup>
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### BACON ROLL ベーコン巻き

ASPARAGUS & BACON .....	\$3 <sup>00</sup>
QUAIL EGG & BACON .....	\$3 <sup>75</sup>

### SEAFOOD 海鮮 天ぷら or choose tempura skewer

Served with ponzu, miso-garlic or if tempura with tentsuyu sauce

EBI-SHRIMP 天ぷら .....	\$3 <sup>00</sup>
HOTATE-SCALLOP 天ぷら .....	\$3 <sup>75</sup>
IKA-SQUID 天ぷら .....	\$2 <sup>75</sup>
TAKO-OCTOPUS 天ぷら .....	\$3 <sup>00</sup>
SAKE-SALMON WITH MISO SAUCE .....	\$5 <sup>25</sup>
SABA-MACKEREL WITH MISO SAUCE .....	\$5 <sup>25</sup>

### VEGETABLES 野菜 天ぷら or choose tempura skewer

Served with ponzu, miso-garlic or if tempura with tentsuyu sauce

ASPARAGUS 天ぷら .....	\$2 <sup>50</sup>
SHIITAKE MUSHROOM 天ぷら .....	\$2 <sup>75</sup>
SWEET BELL PEPPER 天ぷら .....	\$2 <sup>25</sup>
ZUCCHINI 天ぷら .....	\$2 <sup>25</sup>
JAPANESE PUMPKIN 天ぷら .....	\$2 <sup>75</sup>
JAPANESE EGGPLANT 天ぷら .....	\$2 <sup>75</sup>
TOFU WITH MISO-GARLIC SAUCE .....	\$3 <sup>00</sup>

## KUSHI-KATSU 串かつ ..... 1 skewer

FRIED bread crumb skewers naturally battered and served with an original seasoned katsu sauce

CHICKEN .....	\$2 <sup>50</sup>
PORK .....	\$2 <sup>75</sup>
QUAIL EGG .....	\$2 <sup>75</sup>
SHRIMP .....	\$3 <sup>00</sup>
SCALLOPS .....	\$3 <sup>75</sup>
ASPARAGUS .....	\$2 <sup>50</sup>
SHIITAKE MUSHROOM .....	\$2 <sup>50</sup>
ZUCCHINI .....	\$2 <sup>25</sup>
JAPANESE EGGPLANT .....	\$2 <sup>50</sup>
ONION .....	\$2 <sup>00</sup>

## ROBATA OTANOSHIMI PLATTER ...\$15<sup>00</sup>

Chef's best: negima, momo, tsukune, asparagus & bacon, squid, and a vegetable

# SUSHI

a la carte

## NIGIRI 握り鮓 ..... 2 pieces

PALM sized sushi with seafood atop

MAGURO-TUNA .....	\$4 <sup>75</sup>
SAKE-SALMON .....	\$4 <sup>75</sup>
HAMACHI-YELLOWTAIL .....	\$4 <sup>95</sup>
EBI-SHRIMP .....	\$4 <sup>50</sup>
UNAGI-EEL .....	\$5 <sup>25</sup>
IKA-SQUID .....	\$4 <sup>25</sup>
TAKO-OCTOPUS .....	\$4 <sup>25</sup>
TAMAGO-EGG .....	\$3 <sup>50</sup>
IKURA-SALMON ROE .....	\$4 <sup>95</sup>
MASAGO-CAPELIN ROE .....	\$4 <sup>25</sup>
TOBIKO-FLYING FISH ROE .....	\$4 <sup>50</sup>
KANI-CRAB .....	\$4 <sup>75</sup>
SABA-MACKEREL .....	\$4 <sup>25</sup>
AMAEBI-SWEET SHRIMP .....	\$5 <sup>50</sup>
MUTSU-WHITE TUNA [ALBACORE] .....	\$5 <sup>50</sup>

## ROLLS 巻鮓

SPECIALTY artisan sushi rolls

CALIFORNIA .....	\$6 <sup>25</sup>
crab, capelin roe, avocado, cucumber	
SPICY TRIO .....	\$7 <sup>95</sup>
tuna, salmon, yellowtail, cucumber, lettuce, & spicy mayo	
FLYING CATERPILLAR .....	\$10 <sup>95</sup>
eel, tobiko, egg omelet - avocado layered outside	
RAINBOW .....	\$12 <sup>95</sup>
crab, cucumber - avocado, wasabi, tobiko, chef's choice of fish outside	
ISLAND .....	\$13 <sup>95</sup>
tempura shrimp, eel & sauce, avocado, mango, lettuce, tobiko	
WINTER .....	\$14 <sup>95</sup>
tempura shrimp, salmon, eel & sauce, avocado, cucumber, lettuce, tobiko, spicy mayo	
SPIDER .....	\$10 <sup>95</sup>
katsu soft-shell crab, yama-gobo, lettuce	
EBITEN BIG TEN .....	\$8 <sup>75</sup>
tempura shrimp, yama-gobo, cucumber, lettuce, & eel sauce	
BISTRO .....	\$7 <sup>50</sup>
shrimp, shiitake, egg omelet, kanpyo, yama-gobo, cucumber	
ROBATA .....	\$7 <sup>25</sup>
yakitori chicken & sauce, yama-gobo, shiso, lettuce	
SPICY SALMON .....	\$6 <sup>95</sup>
salmon, avocado, cucumber, lettuce, spicy mayo	
SPICY TUNA .....	\$6 <sup>95</sup>
tuna, yama-gobo, cucumber, lettuce, spicy mayo	
VEGAN .....	\$6 <sup>75</sup>
avocado, sweet bell pepper, yama-gobo, cucumber, lettuce	
KAPPA .....	\$4 <sup>25</sup>
cucumber [or replace with avocado]	
TEKKA .....	\$4 <sup>75</sup>
tuna [or replace with salmon]	

## SUSHI OTANOSHIMI PLATTER .....\$19<sup>00</sup>

Chef's best: 6 pieces of Chef's choice NIGIRI, and 6 pieces of kappa roll

## DESSERT MENU

### MOCHI ICE CREAM add 50 cents for tempura

CHOCOLATE .....	\$2 <sup>00</sup> / \$2 <sup>50</sup>
VANILLA .....	\$2 <sup>00</sup> / \$2 <sup>50</sup>
STRAWBERRY .....	\$2 <sup>00</sup> / \$2 <sup>50</sup>
GREEN TEA .....	\$2 <sup>00</sup> / \$2 <sup>50</sup>

### MOCHI TRIO add 50 cents for tempura

STRAWBERRY, VANILLA, GREEN TEA .....	\$5 <sup>50</sup> / \$6 <sup>00</sup>
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### GATEAU CHOCOLAT

CHOCOLATE CAKE & GREEN TEA ALA MODE .....	\$6 <sup>50</sup>
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### MACCHA BROWNIE

GREEN TEA & WHITE CHOCOLATE .....	\$2 <sup>95</sup>
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### MACAROON

2 GREEN TEA / 2 BLACK SESAME .....	\$3 <sup>50</sup>
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