



前 菜

枝豆 (塩 / ガーリック)
あん肝
生牡蠣
白鮪のカルパッチョ
牛たたき
特選刺身盛り合わせ
ぎょうざ
いか唐揚げ
地鶏唐揚げ
スパイシーツナクリスプライス
揚げ出し豆腐
天ぷら盛り合わせ
ハマチのかま
鮭のかま
季節野菜陶板焼き
あさり酒蒸し
牛タン網焼き
網焼き塩カルビ

サラダ

シーザーサラダ
みやこサラダ
サーモンスキンサラダ

汁・ご飯

吸い物
味噌汁
赤出汁
ご飯 (白米 / 玄米)

STARTER

Edamame Salted \$6 Garlic \$8
Ankimo monkfish liver with ponzu sauce \$12
Fresh Oyster fresh oyster with ponzu sauce 1 pc \$4ea
Albacore Carpaccio \$20 鯛 **Red Snapper** \$26
Beef Tataki with ponzu sauce and sliced onions \$18
Premium Assorted Sashimi Plate 15 pcs - \$48 11 pcs - \$38
Gyoza dumplings with ground pork and vegetables \$8
Fried Calamari fried calamari with tartar sauce \$13
Jidori Karaage fried free range chicken with ginger garlic sauce \$18
Spicy Tuna Crispy Rice spicy tuna on deep fried rice with eel sauce \$15
Agedashi Tofu deep fried tofu with tempura sauce \$8
Assorted Tempura shrimp, fish and vegetable tempura \$22
Hamachi Kama grilled yellowtail collar, sea salt and daikon \$18
Sake Kama grilled salmon collar, sea salt and daikon \$14
Vegetable Tobanyaki assorted vegetable, ponzu sauce \$22
Asari Sakamushi clams steamed with sake, green onion \$16
Amiyaki Beef Tongue grilled beef tongue \$24
Amiyaki Kalbi Grilled salted short rib \$22

SALAD

Caesar Salad fresh romaine hearts, shaved parmesan, garlic croutons with classic Caesar dressing \$12
Add chicken \$16 add salmon \$17
Miyako Salad Organic mix greens, tomatoes, carrots, daikon sprouts, almonds with apple ginger dressing \$12
Salmon Skin Salad oven cooked fresh salmon skin and organic mix greens with sesame dressing \$15

SOUP & RICE

Suimono Soup Clear Soup with white fish and mushrooms \$6
Miso Soup \$3
Akadashi Miso Soup red miso soup \$6
Steamed Rice white or brown \$3

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



アントレー

ご飯と味噌汁が付きます。

地鶏もも焼き

麦富士豚ロースカツ

麦富士豚フィレカツ

牛フィレミニヨン

サーモン照り焼き

銀鱈粕漬焼

天ぷら定食

刺身定食

サーモンと帆立

和牛サーロインステーキ

ENTRÉE

Served with small salad, rice, and miso soup

Grilled Jidori Chicken Thigh free range Jidori chicken with seasonal vegetables, teriyaki sauce \$29

Pork Loin Cutlet Mugifuji pork loin cutlet \$29

Pork Filet Cutlet Mugifuji pork filet cutlet \$29

Filet Mignon US Grass Fed beef filet mignon steak with seasonal vegetables \$45

Salmon Teriyaki grilled salmon with teriyaki sauce \$28

Sake-Miso Marinated Broiled Black Cod broiled black cod with seasonal vegetable \$36

Tempura Dinner 3 pcs of shrimp, 1 pc of white fish and 5 pcs of vegetable tempura \$28

Sashimi Dinner 9 pcs of chef's choice sashimi \$36

Salmon & Scallop salmon saikyo-yaki and grilled scallops with seasonal vegetables \$38

Japanese Wagyu Sirloin Steak A5

Served with seasonal vegetables

6oz - \$80 8oz - \$110 10oz - \$130

サンドウィッチ SANDWICH

クラブサンドウィッチ

Club Sandwich turkey, ham, apple wood smoked bacon, lettuce, tomato, avocado on ciabatta bread \$22

オーストラリア和牛バーガー

Australian WAGYU Burger Washugyu hamburger, onions, tomato, cheese, mayo, mustard, Miyako sauce on brioche bun \$24 Add Bacon \$2 / Add Avocado \$2

地鶏チキンカツバーガー

Jidori Chicken Cutlet free range chicken cutlet, onions, tomato, cheese, mayo, mustard on brioche bun, \$24

麺類

NOODLE

かけ

Kake Hot Soba or Udon with bonito soup \$15

せいろ

Seiro Cold Soba or Udon with a bonito dipping sauce \$15

天ぷら

Tempura Hot or Cold Soba or Udon with 2 pcs of shrimp and 3 pcs of assorted vegetable tempura \$23

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SEASONAL DINNER COURSE SPECIALS

Seasonal Kaiseki-Gozen Dinner

Includes Kobachi appetizer, Assorted appetizer, Sashimi, Tempura, Nimono, Grilled fish, Temari sushi, Dobin-mushi and dessert. \$55

季節の会席御膳

小鉢、前菜三点盛り、お造り、天婦羅、煮物、旬の焼き魚、てまり寿司、土瓶蒸し、デザート



Sushi-Gozen Dinner

Includes Seasonal Amuse Bouche, Assorted appetizer, Assorted Sashimi, Uni Tray, Chawan-Mushi, Nigiri-sushi, Dobin-mushi and dessert. \$79

寿司御膳

小鉢、前菜三点盛り、土瓶蒸し、お造り、生雲丹、握り寿司取り合わせ、茶わん蒸し、デザート



Rib Eye Steak Dinner

Include Chef's choice assorted appetizer, Caesar salad, steak with seasonal vegetable, rice, miso soup and dessert. \$48

特選 US リブアイステーキディナー

前菜三点盛り、シーザーサラダ、リブアイステーキ、ガーリックバターソース、季節の野菜、ご飯、デザート



Ise-Shima Course

Seasonal small appetizer, chef's choice assorted appetizer, assorted sashimi, grilled black cod, yellowtail Shabu-Shabu, Savory Egg custard and steamed rice, miso soup and dessert \$79 (Substitute for Japanese Wagyu A5 for \$15)

季節の小鉢、シェフお任せ前菜、お造り 3 点盛り、銀鱈粕漬焼き、はまちしゃぶしゃぶ、茶碗蒸し、ご飯とお味噌汁、デザート (和牛\$15.00 増し)

Omakase Course

Our chef will create a personalized dinner course using seasonal ingredient. Start from \$100

おまかせディナー、旬の食材を用いたコース料理をお好みに応じシェフが組み立てさせていただきます。

Catch of the Day

Please ask server for today's special seafood

Live Abalone 活あわび

Abalone sashimi or grilled with butter sauce, Small \$25 (per piece) Large \$MP

Live Lobster ライブラブスター

Live Lobster Sashimi or Grilled with butter soy sauce with seasonal vegetable. Main Lobster \$65 California Lobster \$79

Deluxe Assorted Sashimi Platter 特選刺身取り合わせ

Chef's Choice seasonal seafood sashimi for 4-5 people from \$220



SUSHI AND SASHIMI

寿司ディナー

味噌汁付き

SUSHI DINNER

Includes miso soup

にぎり

Assorted Nigiri assorted nigiri sushi and tuna roll \$30

上にぎり

Deluxe Nigiri assorted deluxe nigiri sushi and tuna roll \$40

いせしまにぎり

Ise-Shima Nigiri chef special nigiri sushi and tuna roll \$46

ちらし

Chirashi assorted sashimi, shrimp, omelet and garnish \$30

上ちらし

Deluxe Chirashi assorted deluxe sashimi, omelet and garnish over a bowl of sushi rice \$42

いせしまちらし

Ise-Shima Chirashi chef special sashimi, omelet and garnish over a bowl of sushi rice \$46

巻きもの

MAKIMONO

す巻き又は手巻き

Cut or Hand roll

カリフォルニア

California red crab, cucumber and avocado \$9

スパイシーツナ

Spicy Tuna spicy tuna \$10

海老天ぷら

Shrimp Tempura shrimp tempura, cucumber and avocado \$18

鉄火巻

Tekka tuna \$9

かっぱ

Kappa cucumber \$6

梅じそ

Umejiso plum paste and shiso basil \$8

ねぎはま

Negi-hama yellowtail and green onion \$9

鮭

Sake salmon \$9

うなぎゆう

Una-kyu sea eel and cucumber \$12

野菜巻

Vegetable yama gobo, cucumber, avocado and asparagus \$9

フィラデルフィア

Philadelphia salmon, cream cheese and avocado \$15

キャタピラー

Caterpillar eel, cucumber and avocado \$18

スパイダー

Spider soft shell crab and avocado \$23

レインボー

Rainbow shrimp & 4 assorted sashimi on a California roll \$22

握り・刺身

NIGIRI SUSHI AND SASHIMI

		Nigiri	Sashimi			Nigiri	Sashimi
本まぐろ	Hon-Maguro Bluefin tuna	\$10	\$14	あじ	Aji Spanish mackerel	\$10	\$14
とろ	Toro Fatty tuna	\$16	\$22	ほたて	Hotate Scallop	\$11	\$15
まぐろ	Maguro Tuna	\$9	\$13	たこ	Tako Octopus	\$8	\$12
びんちょう	Bincho Albacore	\$8	\$12	いか	Ika Squid	\$7	\$10
はまち	Hamachi Yellowtail	\$8	\$12	うに	Uni Sea urchin	\$18	\$27
鮭	Sake Salmon	\$8	\$11	うなぎ	Unagi Fresh water eel	\$9	\$13
鯛	Tai Red snapper	\$9	\$13	あなご	Anago Sea water eel	\$11	\$15
海老	Ebi Shrimp	\$6	\$8	いくら	Ikura Salmon roe	\$11	\$15
さば	Saba Mackerel	\$7	\$10	まさご	Masago Capelin roe	\$7	\$11
甘海老	Ama-ebi Sweet shrimp	\$16	\$23	とびこ	Tobiko Flying fish roe	\$9	\$13
しまあじ	Shima-Aji Spanish Mackerel	\$9	\$13	たまご	Tamago Omelet	\$6	\$8
かんぱち	Kanpachi Amberjack	\$9	\$13				

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