### STARTER

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Edamame</td>
<td>Steamed soy beans (salt or garlic)</td>
<td>$6</td>
</tr>
<tr>
<td>Agedashi Tofu</td>
<td>Deep fried tofu with tempura sauce</td>
<td>$6.50</td>
</tr>
<tr>
<td>Gyoza</td>
<td>Dumplings with ground pork and vegetables</td>
<td>$6</td>
</tr>
<tr>
<td>Fried Calamari</td>
<td>Fried calamari with tartar sauce</td>
<td>$9</td>
</tr>
<tr>
<td>Asari Sakamushi</td>
<td>Steamed clams with sake, green onion</td>
<td>$12</td>
</tr>
<tr>
<td>Assorted Tempura</td>
<td>Shrimp, fish and vegetable tempura</td>
<td>$15</td>
</tr>
<tr>
<td>Washugyu Tobanyaki</td>
<td>Beef with vegetables, butter, ponzu sauce</td>
<td>$22</td>
</tr>
<tr>
<td>Seasonal Vegetable Tobanyaki</td>
<td>Grilled vegetables, ponzu sauce</td>
<td>$18</td>
</tr>
<tr>
<td>Jidori Karaage</td>
<td>Fried free range chicken with ginger-garlic sauce</td>
<td>$12</td>
</tr>
<tr>
<td>Spicy Tuna Crispy Rice</td>
<td>Spicy tuna on fried rice with eel sauce</td>
<td>$10</td>
</tr>
<tr>
<td>Blue Crab Dip</td>
<td>With avocado and tomato</td>
<td>$20</td>
</tr>
<tr>
<td>Ankimo</td>
<td>Monkfish liver with ponzu sauce</td>
<td>$9</td>
</tr>
<tr>
<td>Fresh Oyster</td>
<td>Fresh oyster with ponzu sauce (1 pc)</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Albacore Carpaccio</td>
<td>Red Snapper</td>
<td>$21</td>
</tr>
<tr>
<td>Wagyu Tataki Beef</td>
<td>With ponzu sauce and sliced onions</td>
<td>$18</td>
</tr>
<tr>
<td>Assorted Sashimi Plate</td>
<td>15 pcs - $45, 11 pcs - $35, 9 pcs - $29</td>
<td></td>
</tr>
</tbody>
</table>

### SOUP & RICE

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Suimono Clear Soup</td>
<td>With white fish and mushrooms</td>
<td>$7</td>
</tr>
<tr>
<td>Miso Soup</td>
<td></td>
<td>$3</td>
</tr>
<tr>
<td>Akadashi Miso Soup</td>
<td>Red miso soup</td>
<td>$7</td>
</tr>
<tr>
<td>Steamed Rice</td>
<td>White or brown</td>
<td>$3</td>
</tr>
</tbody>
</table>
昼定食
ご飯、味噌汁、サラダバー付き

チキンカツ定食
Chicken Cutlet Lunch free range chicken cutlet $17

麦富士豚ロースカツ定食
Pork Loin Cutlet Lunch Mugifuji pork loin cutlet $17

麦富士豚フィレカツ定食
Pork Filet Cutlet Lunch Mugifuji pork filet cutlet $19

唐揚げ定食
Karaage Lunch Japanese fried chicken $17

豚生姜焼定食
Pork Ginger Lunch Japanese style sautéed pork with ginger sauce $17

海老フライ定食
Fried Shrimp Lunch 5 pcs of fried shrimp and 3 pcs of fried assorted vegetable $18

天ぷら定食
Tempura Lunch 3 pcs of shrimp, 1 pc of white fish and 5 pcs of assorted vegetable tempura $18

焼鮭定食
Grilled Salmon Lunch grilled salmon with lemon butter sauce $18

刺身定食
Sashimi Lunch 7 pc s of chef’s choice sashimi $21

天ぷら弁当
Tempura Bento tempura, pork ginger and small dishes $23

サーモン照り焼弁当
Salmon Teriyaki Bento teriyaki salmon, chicken karaage and small dishes $23

うなぎ定食
Unagi Lunch charbroiled fresh water eel with unagi sauce, kobachi appetizer, nimono vegetable and steamed rice $28

和洲牛ステーキ
Washu Beef Steak grilled washu beef steak with seasonal vegetables $32

Ise-Shima Bento
いせしま弁当
Seasonal Bento Box - includes small dessert and salad bar $24

Chef’s Lunch Special
調理長のおすすめランチ
Chef’s Choice Lunch - includes small dessert and salad bar $26

“An automatic 18% gratuity will be issued for parties of 6 or more”
**Salad**

**Caesar Salad** fresh romaine hearts, shaved parmesan, garlic croutons with classic Caesar dressing $10
Add chicken $14 add salmon $15

**Miyako Salad** mix greens, tomatoes, carrots, daikon sprouts, almonds with apple ginger vinaigrette $10

**Salmon Skin Salad** oven cooked fresh salmon skin, seasonal vegetables with sesame sauce $12

**Sandwich**

**Includes all you can eat salad bar**

**Club Sandwich** turkey, ham, apple wood smoked bacon, lettuce, tomato, avocado on ciabatta bread $18

**Washugyu Burger** Washugyu hamburger, onions, tomato, cheese, mayo, mustard, Miyako sauce on brioche bun $19

**Chicken Cutlet Burger** free range chicken cutlet, onions, tomato, cheese, mayo, mustard on brioche bun, $18

**Curry**

**Includes all you can eat salad bar**

**Curry Rice** Japanese style curry sauce over steamed rice $12

**Pork Cutlet Curry** topped with Mugifuji pork cutlet $19

**Chicken Cutlet Curry** topped with chicken cutlet $19

**Fried Shrimp Curry** topped with fried shrimp $22

**Noodle**

**Includes all you can eat salad bar**

**Kake Hot Soba or Udon** with bonito soup $13

**Seiro Cold Soba or Udon** with a bonito dipping sauce $13

**Tempura Hot or Cold Soba or Udon** with 2 pcs of shrimp and 3 pcs of assorted vegetable tempura $19
SUSHI AND SASHIMI

SUSHI LUNCH
Includes miso soup and all you can eat salad bar

Assorted Nigiri assorted nigiri sushi and tuna roll $24
Deluxe Nigiri assorted deluxe nigiri sushi and tuna roll $35
Ise-Shima Nigiri chef special nigiri sushi and tuna roll $39
Chirashi assorted sashimi, shrimp, omelet and garnish $24
Deluxe Chirashi assorted deluxe sashimi, omelet and garnish over bowl of sushi rice $36
Ise-Shima Chirashi 11 pcs sashimi, shrimp, omelet and garnish over bowl of sushi rice $39

Spicy Tuna Bowl spicy albacore over bowl of sushi rice $18

NIGIRI SUSHI AND SASHIMI

Hon-Maguro Bluefin tuna $10 $14
Toro Fatty tuna $16 $22
Maguro Tuna $8 $11
Bincho Albacore $7 $10
Hamachi Yellowtail $8 $11
Sake Salmon $7 $10
Tai Red snapper $9 $13
Ebi Shrimp $6 $8
Saba Mackerel $7 $10
Ama-ebi Sweet shrimp $14 $20

Aji Spanish mackerel $9 $12
Hotate Scallop $10 $14
Tako Octopus $7 $10
Ika Squid $7 $10
Uni Sea urchin $16 $22
Unagi Fresh water eel $9 $13
Anago Sea water eel $9
Ikura Salmon roe $10
Masago Capelin roe $7
Tobiko Flying fish roe $9
Tamago Omelet $6 $8

Makimono
Cut or Hand roll
California red crab, cucumber and avocado $8
Spicy Tuna spicy tuna $9
Shrimp Tempura shrimp tempura, cucumber and avocado $16
Tekka tuna $8
Kappa cucumber $6
Umejiso plum paste & shiso basil $8
Negi-hama yellow tail & green onion $8
Salmon $8
Una-kyu sea eel & cucumber $12
Vegetable yama gobo, cucumber, avocado and asparagus $9
Philadelphia salmon, cream cheese and avocado $14
Caterpillar eel, cucumber and avocado $18
Spider soft shell crab and avocado $20
Rainbow shrimp & 4 assorted sashimi on California roll $21
デザート

チョコレートのフローズンムース
ダークチョコレートのフローズンムース、チェリーのポートワイン煮入り

ゆずのレアチーズケーキ
ゆずのさっぱりしたレアチーズケーキ/ゆずのゼリーとオレンジのマカロン添え

黒ごまプリン
ごま風味のバニラカスタードプリン

ティラミス
マサラ酒とマスカルポーネチーズを使ったクリームコーヒーティラミス

生レモンのグラニタ
レモンとレモンチェロの氷菓子

フルーツあんみつ
フレッシュフルーツと黒蜜のあんみつ

抹茶パフェ
抹茶とバニラアイスクリーム、黒蜜ゼリー、きな粉の官展、抹茶プリンの入ったパフェ

天ぷらアイスクリーム
抹茶、あずき、又はバニラアイスクリームの天ぷら

ミニデザート取り合わせ3種
ゆずのレアチーズケーキ、黒ごまプリン、ティラミスの取り合わせ

DESSERTS

Frozen Chocolate Mousse
Frozen dark chocolate mousse with port wine poached cherries. $8

Non-baked yuzu cheesecake
Served with tangy yuzu jelly and white chocolate orange macaroon $9

Sesame Pudding
Vanilla custard pudding flavored with black sesame $8

Coffee Tiramisu
Tiramisu with Marsala wine and mascarpone cheese $8

Fresh Lemon Granita
Fresh lemon and lemon cello icy Granita $8

Fruit Anmitsu
Cubed agar jelly, fresh fruits and red beans served with sweet black syrup $8

Matcha Parfait
Matcha green tea ice cream and vanilla ice cream with kuromitsu jelly, kinako jelly and matcha pudding $9

Tempura Ice Cream
Deep fried green tea, red beans or vanilla ice cream $10

Mini Dessert Sampler
Assorted sesame pudding, Tiramisu and yuzu cheesecake $15