

Quick Starters いそぎばし

Hiyakko: cold bean curd	冷奴	4.50
Oshitashi: boiled spinach served in a light broth	おしたし	5.00
Hiyashi Tomato: chilled sliced tomato	冷やしトマト	5.50
Edamame: boiled green soy beans	枝豆	6.00
Moyashi Kimuchi: spicy steamed bean sprouts	もやしキムチ	4.50
Natto: fermented soy beans	納豆	5.50
Maguro Natto: sliced raw tuna topped with fermented soybeans	鮪納豆	12.50
Shumai: steamed pork dumplings (4pc)	シューマイ	6.95
Ikura Oroshi: grated radish with ikura	イクラおろし	7.75
Shirasu Oroshi: grated radish with sardine	しらすおろし	6.75
Yamasen: sliced mountain potato	山芋千切り	6.00
Maguro Yamakake: sliced raw tuna topped with grated mountain potato	鮪山掛	12.00
Youke: raw beef in a spicy sauce	ユッケ	6.95
Tuna Youke: raw tuna in a spicy sauce	鮪ユッケ	12.50
Karashi Conch: raw conch in a spicy sauce	辛子コンク	9.50
Karashi Tako: octopus in a spicy sauce	辛子蛸	9.50
Mini Octopus: baby octopus served over seaweed salad	飯蛸	7.50

Soups and Salads 汁物、サラダ

Miso: soybean broth	味噌汁	2.50
Akadashi: red soy bean broth	赤だし	5.50
Butajiru: pork & vegetables in miso broth	豚汁	8.95
Kaisen: seafood & vegetables in miso broth	海鮮汁	9.50
Hiyashi Wakame: marinated seaweed salad	冷やし若芽	5.95
House Salad: fresh vegetables with house dressing	サラダ	3.50
Daikon Salad: daikon radish, kaiware sprouts, and seaweed	大根サラダ	9.50
Tsukemono: assorted Japanese pickles	漬け物	5.50
Kimuchi: spicy pickled napa cabbage	キムチ	5.00

Vinegar Items 酢の物

Blue Island: kani, avocado, lettuce, masago, and nori, in cucumber	胡瓜鳴間巻	8.50
Unagi Su: eel and cucumber topped with tosazu vinegar	鰻サク	11.00
Kani Su: kani and cucumber topped with tosazu vinegar	蟹酢	7.50
Tako Su: octopus and cucumber topped with tosazu vinegar	蛸酢	8.75
Kurage Su: marinated jellyfish with tosazu vinegar	海月酢	6.75
Ika/Ebi/Tako Nuta: squid/shrimp/or octopus with scallions in a miso sauce	烏賊・海老・蛸ヌタ	8.95

Fried Items 揚げ物

Age Tofu: deep fried tofu served in broth	揚げ豆腐	5.50
Harusame Salad: clear noodle deep fried and vegetables	春雨サラダ	7.75
Shigiyaki: fried eggplant topped with sweet miso	茄子信貴焼き	6.95
Harumaki: fried pork spring rolls (3pc)	春巻き	6.75
Yasai Tempura: assorted vegetables battered & lightly fried	野菜天ぷら	5.75
Ebi Tempura: shrimp (2pc) and assorted vegetables battered & fried	海老天	7.75
Yasai Kakiage: assorted chopped vegetable fritter	野菜かき揚げ	5.50
Ebi Kakiage: chopped shrimp and vegetable fritter	海老かき揚げ	8.95
Tori Tatsuta Age: chicken dipped in seasoning and fried	鳥竜田揚げ	8.95
Chicken Katsu (AP): breaded and deep fried chicken	鳥カツ	9.25
Ebi Fry: breaded and deep fried shrimp (3pc)	海老フライ	8.25
Fish Katsu (AP): breaded and deep fried fish filet	魚フライ	10.25
Ton Katsu (AP): breaded and deep fried pork cutlet	豚カツ	10.75
Soft-Shell Crab: deep fried soft-shell crab	ソフトシェルクラブ	9.95
Fried Fish Roll: tuna, salmon, snapper, asparagus deep fried with mayo & eel sauce	揚鳴門巻	8.50

The FDA advises that women who are pregnant or could become pregnant, nursing mothers, and young children not eat shark, swordfish, king mackerel, or tilefish. These groups should also limit their intake of fresh, frozen, and canned tuna.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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.

-State of Florida Dept. of Business and Professional Regulation

Sauteed and Grilled Items 焼き物、炒め物

Gyoza: pan-fried pork dumplings (4pc)	ギョーザ	6.95
Yakimatsu: mushrooms and onions sauteed in ponzu sauce	焼き松	6.50
Bok Choy: Sauteed bok choy and tofu	バクチョイ	7.50
Aspara Bacon: grilled asparagus with bacon	アスパラベーコン	7.95
Enoki Butter: enoki mushroom sauteed with butter	えの木バター	6.50
Kyabe Tama Toji: cabbage folded in egg	キャベ玉	6.95
Nira Tama Toji: sauteed chives folded in egg	にら玉	6.95
Yasaiitame: sauteed vegetables	野菜炒め	8.95
Beef Tataki: seared beef with ponzu sauce	牛肉 タタキ	12.75
Okonomiyaki: seafood, pork, and vegetable pancake	お好み焼き	16.95
Nira Buta: sauteed pork, garlic chives, and egg	菲豚	8.75
Buta Kimuchi: sauteed pork, kimuchi, and egg	豚 キムチ	11.75
Buta Shouga Yaki: sauteed pork with ginger	豚 生姜焼	11.75
Yaki Niku: sauteed marinated beef and onions	焼肉	11.25
Dynamite: broiled blend of fish, octopus, masago, and spicy mayonaise	ダイナマイト	10.00
Shishamo: grilled smelt	ししゃも	7.75
Sanma: grilled whole pine mackerel	さんま塩焼	8.95
Saba Shio: grilled boston mackerel	さば 塩焼	13.95
Sake Shioyaki/ Teriyaki: salmon fillet grilled w/salt or teriyaki sauce	鮭塩焼・ 照り焼	11.75
Hamachi kama: hamachi collar grilled w/salt or teriyaki sauce	ハマチ塩焼・ 照り焼	14.95
Yaki Ika: grilled squid	焼き 烏賊	6.95
Yaki Tori: grilled skewered dark meat chicken w/teriyaki sauce	焼 鳥	7.25
Chicken Teriyaki: grilled dark meat chicken w/teriyaki sauce	鳥 照やき	7.75
Tan Shio: grilled calf's tongue	タン 塩焼	8.25
Beef Teriyaki: grilled sliced beef w/teriyaki sauce	牛 照り焼き	16.95

Hot Pots and Steamed Items 鍋物、蒸し物

Chawan Mushi: light seafood custard	茶碗蒸し	8.50
Mushi Shabu: steamed sliced pork & vegetables	蒸しシャブ	10.75
Yu Tofu: tofu & vegetable simmered in hot water	湯とうふ	8.95

(The following items require a 2 person minimum to be cooked at the table. Otherwise, it will be prepared in the kitchen.)

Prices are per person

Beef Sukiyaki: thinly sliced beef & vegetables cooked in a savory sauce	牛すき焼き	26.95
Seafood Yosenabe: assorted seafood & vegetables cooked in a light broth	寄せ 鍋	26.95
Beef Shabu-Shabu: thinly sliced beef & vegetables simmered in water, served with ponzu	牛 シャブ	26.95

Entrees 居酒屋 定食

includes soup, salad, rice, and choice of either tofu or wakame (\$1 extra for brown rice)

Chicken Katsu Teishoku: breaded and fried dark meat chicken	鳥カツ定食	16.95
Ton Katsu Teishoku: breaded and deep fried pork cutlet	豚カツ定食	18.25
Fish Katsu Teishoku: breaded and deep fried fish	魚カツ定食	17.75
Chicken Teri Teishoku: grilled chicken glazed with teriyaki sauce	鳥照焼定食	16.95
Beef Teri Teishoku: grilled steak glazed with teriyaki sauce	牛照焼定食	20.25
Fish Teri Teishoku: grilled catch of the day glazed with teriyaki sauce	焼魚 定食	17.50
Salmon Shioyaki/ Teriyaki Teishoku: grilled salmon filet with either salt or teriyaki sauce	鮭塩・照焼定食	19.25
Buta Shougayaki Teishoku: sliced pork sauteed with ginger & teriyaki sauce	豚生姜焼定食	18.95
Saba Shio Teishoku: boston mackerel grilled with salt	鯖塩定食	17.95
Tempura Teishoku: shrimp and vegetables dipped in batter and fried	天ぷら定食	16.75

Sushi and Sashimi 寿司・刺身

Tako Butsu: thick cuts of octopus sashimi	蛸ブツ	10.95
Ika Sashimi: slices of fresh squid fillet	烏賊さし	10.50
Tuna Tataki: seared tuna sashimi served with ponzu sauce	鮪タタキ	15.50
Appetizer Sashimi: 9 slices of raw fish		
Zanmi: 3 slices each of tuna, salmon, and white fish of the day	三種盛り刺身	12.75
Tuna or Salmon only	鮪・鮭刺身	15.95
Hamachi only	ハマチ刺身	20.00
Usuzukuri: thin slices of raw fish with ponzu sauce		
Snapper / local white fish	鯛うすづくり	15.00
Tuna or Salmon	鮪・鮭うすづくり	18.00
Hamachi	ハマチうすづくり	20.00
Porque Mt. Fuji: grilled salmon and sushi rice topped with avocado, egg, kaiware sprouts, and salmon roe	ポルケ富士山	12.50
<small>(the following sushi and sashimi items come with your choice of soup or salad)</small>		
Dynamit: broiled blend of fish, octopus, masago, and spicy mayonase	ダイナマイト	10.00
Mix Sashimi: 16 slices of assorted raw fish	ミックス刺身	19.00
Special Sashimi: 20 slices of assorted raw fish and 5 slices of octopus	スペシャル刺身	25.50
Nigiri: 6pc. of assorted sushi and a tekka roll	にぎり	12.95
Moriawase: 9pc. of assorted sushi and a tekka roll	寿司盛り合せ	15.95
Tekka or Salmon Don: bowl of sushi rice topped with egg and sashimi	鉄火・鮭丼	16.95
Kaisen Don: bowl of sushi rice topped with egg and assorted seafood	ちらし寿司	16.95
Sushi and Sashimi Combination: 16 slices of assorted sashimi, 6pc. of assorted sushi, and a tekka roll	寿司刺身コンボ	28.50
Chika Special: a special platter of assorted sushi and sashimi for 2	チカスペシャル	50.00&up

Makimono 巻寿司・手巻き

rolls are cut into 6 or 8 pc., also available as hand rolls (HR) uncut cone shaped rolls; \$1 charge for brown rice substitution

classic

Kappa roll (or HR): cucumber	かっぱ巻	3.00
Oshinko roll (or HR): japanese pickled daikon radish	おしんこ巻	3.50
Natto roll (or HR): fermented soy beans	納豆巻	4.95
Myoto roll (or HR): japanese mint and pickled plum	夫婦巻	3.75
Tekka roll (or HR): chopped tuna	鉄火巻	5.95
California roll (or HR): kani and avocado	カリフォニア巻	4.50
Negi Toro roll (or HR): chopped fatty tuna and scallions	葱とろ巻	6.95
Negi Hama roll (or HR): chopped hamachi and scallions	葱ハマ巻	6.95
Unagi roll (or HR): grilled eel	鰻巻	6.95
Futomaki: kani, tamago, cucumber, kampyo, and spinach	太巻	11.00
Daimyo roll: tuna, kani, avocado, sesame, and scallions	大名巻	12.50
Uni HR: sea urchin	うに手巻き	10.00

nothing raw

Alaskan HR: grilled salmon, lettuce, and spicy mayo	アラスカン手巻	4.50
Salmon Skin HR: grilled salmon skin and scallions	サーモンスキン手巻	4.50
Spicy Tako HR: octopus and spicy sauce	スパイシー蛸手巻	5.75
Vegetable Surprise roll: spinach, asparagus, cucumber, and kampyo	野菜巻	6.95
California Eel roll: california roll topped with grilled eel	カリフォニア鰻巻	11.50
Mystery roll: california roll topped with cooked dynamite	ミステリー巻	12.00
Roscoe roll: grilled eel, cream cheese, & asparagus rolled, then battered and fried	ロスコー巻	7.50
Butterfly roll: shrimp tempura, lettuce, avocado, asparagus, & spicy mayo	バタフライ巻	11.50
Freshman roll: grilled eel, egg omelette, cucumber, and sesame	フレッシュマン巻	6.50
Candle roll: salmon skin, kani, lettuce, cucumber, and spicy mayo	キャンドル巻	8.00
Young roll: breaded and fried fish, kani, lettuce, asparagus, and spicy mayo	ヤング巻	11.50
Dragon roll: shrimp tempura and spicy mayo topped with avocado	ドラゴン巻	10.50

a little different

Fantasy roll: kani, masago, and spicy mayo	ファンタジー巻	4.95
Japanese Bagel roll (or HR): salmon, cream cheese, and scallions	ベーグル巻	5.50
Bird roll: chicken teriyaki, avocado, ginger, and masago	焼鳥巻	6.50
Sunshine roll: grilled salmon skin, avocado, cucumber, & masago	サンシャイン巻	6.50
Casey roll: tuna, avocado, scallions, cream cheese, and masago	ケーシー巻	8.00
Spicy Tuna/ Salmon roll: tuna or salmon, scallions, spicy sauce, and sesame	辛鮪・辛鮭巻	7.50
Rainbow roll: california roll topped with assorted colorful fillets of fish	レインボー巻	10.50
Slippery Eel roll: tuna, avocado, cucumber, scallions, and masago topped with eel	スリパリーール巻	12.50
Edamame Boy: shrimp tempura, avocado, masago, asparagus, lettuce, and spicy mayo rolled in an edamame sheet	豆巻	12.50
Spider roll (or HR): fried soft shell crab, asparagus, avocado, masago, lettuce, & spicy mayo	スパイダー巻	13.95
Sunset Strip roll: hamachi, scallions, & masago, topped with sliced avocado	サンセット巻	11.00
Ray roll: salmon temp., kani, asparagus, cream cheese, sesame, and spicy mayo	礼巻	12.95
Lobster roll: lobster tempura, avocado, and asparagus, topped with spicy mayo & masago	ロブスター巻	16.75

Sushi by the piece 寿司

Tamago, Kani, Avocado	たまご・かに・アボカド	1.75
Inari	いなり	2.50
Squid, Masago, Bonito, Spanish Mackerel, Mackerel	いか・マサゴ・かつお・さわら ・さば	2.50
Salmon, Shrimp, Snapper, Flounder, Jp. Sea Bass, Jack Mackerel, Octopus	鮭・海老・たい・ぶり・ひらめ ・すずき・あじ・たこ	2.95
Tuna	鮪	3.90
Hamachi, Scallop, Anago, Unagi, Ikura	ハマチ・帆立・あなご・鰻・いくら	3.95
Toro	とろ	6.50
Sweet Shrimp, Uni	甘えび・うに	6.95
Surf Clam	あおやぎ	MP

Rice Items 丼物

Gohan: steamed white rice/ brown rice	ご飯・玄米	2.00/2.50
Onigiri: rice ball filled with assorted condiments	おむすび	3.95
Nori Ochazuke: tea poured over rice with seaweed	海苔茶	6.95
Ume Ochazuke: tea poured over rice with pickled plum	梅茶	6.95
Sake Ochazuke: tea poured over rice with broiled salmon	鮭茶	7.95
Konoha Donburi: vegetable omelette over rice	野菜丼	8.95
Oyako Donburi: chicken & vegetable omelette over rice	親子丼	9.95
Tanin Donburi: beef & vegetable omelette over rice	他人丼	9.95
Pork Katsu Donburi: breaded and deep fried pork & vegetable omelette served over rice	豚カツ丼	13.95
Tempura Donburi: battered and fried shrimp & vegetables over rice with a sweet savory sauce	天丼	10.95
Yakiniku Donburi: sauteed marinated beef & onion over rice	牛焼肉丼	13.50
Chicken Teriyaki Donburi: grilled chicken with teriyaki sauce served over rice	鳥照丼	10.75
Unagi Donburi: grilled eel with eel sauce over rice	うなぎ丼	18.50
Tori Zousui: rice simmered in soup with chicken & vegetables and topped with egg	鳥雑炊	12.95
Seafood Zousui: assorted seafood & vegetables and egg	海鮮雑炊	14.95
*all brown rice substitution \$1 extra (Please allow 40 minutes for preparation of the following items)		
Tori Kamameshi: rice steamed w/chicken & vegetables in broth	鳥釜飯	16.50
Seafood Kamameshi: rice steamed w/assorted seafood & vegetables	海鮮釜飯	16.50

Noodle Items 麺類

Soumen: cold angel-hair noodles w/ dipping sauce	そうめん	9.75
Zaru Soba: cold buckwheat noodles served w/ dipping sauce	ざるそば	10.95
Tempura: with 2pc of shrimp tempura	天ざるそば	12.75
Tororo: with grated mountain potato	とろろざるそば	12.75
Zaru Udon: cold thick white noodles served w/ dipping sauce	ざるうどん	10.25
Tempura: with 2pc of shrimp tempura	天ざるうどん	13.95
Tororo: with grated mountain potato	とろろざるうどん	12.95
Kake Udon/Soba: udon or soba noodles in clear soy broth	かけうどん・そば	10.95
Yasai Udon/Soba: udon or soba noodles w/vegetables in broth	野菜うどん・そば	11.95
Tamago Udon/Soba: udon or soba noodles w/egg in broth	玉子うどん・そば	10.95
Kitsune Udon/Soba: udon or soba noodles w/fried bean curd in broth	きつねうどん・そば	11.95
Wakame Udon/Soba: udon or soba noodles w/seaweed & agetama in broth	わかめうどん・そば	11.50
Niku Udon/Soba: udon or soba noodles w/sliced beef in broth	肉うどん・そば	11.95
Tempura Udon/Soba: udon or soba noodles w/shrimp tempura in broth	天ぷらうどん・そば	12.95
Nabe Yaki Udon/Soba: choice of udon or soba simmered in broth with egg, chicken, kani, shrimp tem., & vegetables	鍋焼きうどん・そば	16.95
Shoyu Ramen: egg noodles in soy flavored broth with pork	醤油ラーメン	14.50
Tonkotsu Ramen: egg noodles in a hearty broth with pork	豚こつラーメン	15.75
Kimuchi Ramen: egg noodles in spicy broth with pork	キムチラーメン	16.25
Seafood Ramen: egg noodles with seafood in a hearty broth	海鮮ラーメン	16.95
Hiyashi Chuka: cold egg noodles topped with sliced vegetables, ham, egg, and served with a sweet sour sauce	冷やし中華	16.95
Yaki Udon/Soba: choice of udon or egg noodles sauteed with vegetables and a sweet savory sauce	焼きうどん・そば	16.95

Desserts 口直し

Green Tea Ice Cream	抹茶アイス	4.00
Red Bean Ice Cream	小豆アイス	5.50
Tempura Ice Cream	天ぷらアイスクリーム	5.50
Azuki: with red bean topping	天ぷらアイス、小豆	7.50
Fried Bananas: served with a scoop of ice cream	天ぷらバナナ	5.50
Fried Cheese Cake: served with a scoop of ice cream	天ぷらチーズケーキ	6.00
Kusamochi: mochi rice cake with red bean paste inside	草もち	4.50
Fresh Fruit	フルーツ	MP

Beverages 飲み物

NON ALCOHOLIC ソフトドリンク

Apple juice	3.00	Ice Tea	2.00
Coke/ D. Coke	1.75	Iced Matcha Tea (Sweetened)	3.50
Ramune	3.75	G.Tea Bottle (Unsweetened)	3.75
Bottle water (Saratoga)	3.75	Bold Coffee	2.00
Perrier Water	3.75	Espresso	2.00
		Cappuccino	3.00

BEER AND WINE ビール・ワイン

Chuhai: a japanese flavored spritzer	酎ハイ	6.50
Kirin Ichiban 12 oz. bottle	キリン一番ビール	5.00
Sapporo PREMIUM 16 oz. bottle	サッポロプレミアム	7.95
Kagua Beer 11.15 oz bottle	馨和	9.00
Plum Wine glass/ 750 ml bottle	梅酒	5.00/ 22.00
Grass Wine (180ml)		
Pinot Grigio/Chardonnay		6.00
Merlot/Cabernet Sauvignon		6.00
Please ask the server for available wines		

SAKE 酒

HOT SAKE: 熱燗			NIGORI: unfiltered cloudy cold sake にごり	
Small 小	5.00	Hakutsuru Sayuri	15.95	
Large 大	8.00	Nigori Shouchikubai	15.95	

JIZAKE : cold boutique sake 地酒

