

IZAKAYA MENU

Miso Soup
\$2

Edamame – Sea Salt
\$4

Edamame – Togarashi Garlic
\$5

Oshitashi – Cool Japanese Spinach Salad with Sesame Oil
\$4

Agedashi Tofu – Fried Tofu in Dashi Broth
\$4

Spring Mix Goma Salad with Sesame Tahini Dressing
\$6

Shiso Cheese Stix – Shiso, Brie, Sesame in a fried Wonton
\$7

Sauteed Sesame Green Beans and Mushrooms
\$6

Vegetable Tempura – Sweet Potato, Lotus Root, Kabocha Squash, Shiso and Seasonal Veggies
\$8

Takoyaki – Octopus Tempura Dumpling
\$7

Salmon O-Nigiri – Salted Salmon Rice Balls with Furikake
\$5

Yasai Trio – Grilled Seasonal Teriyaki Veggie Skewers
\$6

Pork Gyoza – Japanese Fried Dumplings
\$6

Stuffed Mushrooms – Grilled and stuffed with Hamachi and Green Onions
\$6

Bacon Wrapped Scallop Skewers – Green Tea Salt, Cream Cheese
\$7

Ginger Tatsuta-age – Ginger and Ponzu Seasoned Boneless Fried Chicken
\$7

Fried Stuffed Jalapenos – Filled with Snowcrab and Cream Cheese
\$6

Pan Seared Scallops with Wasabi, Ginger, and Ume Butter
\$8

Kakuni Pork – Slow Braised in Soy and Brown Sugar
\$9

Chicken Yakitori Skewers – Savory Chicken with House Made Teriyaki Glaze
\$8

Ume Shiso Chicken Katsu and Ton Katsu Bites
\$9

Udon Soup – Choice of Vegetable or Shrimp Tempura
\$12

Kalbi Short Ribs – Korean Style BBQ
\$9



SHIKU
