Dine-In Menu

Starters

Edamame with sea salt / savory garlic soy [v]	6 / 7
Kurobuta Pork Gyoza with chili ponzu dipping sauce	8
Kimchi Hiyayakko Cold Tofu with kimchi and chili soy [v]	8
Kurobuta Pork Sausage with mustard aioli - 4 pieces	8
Chicken Karaage with lemon and mustard aoili	9
Takoyaki with takoyaki sauce, kewpie mayo, bonito, and nori	9

Nabemono Sets

Sets include items listed plus assorted vegetables and a bowl rice. Meal finished with ONE complimentary Zosui rice soup for your party. Extra Zosui $5/each. One set is recommended per person. Maximum two adults can share one set. * Upgrade to Japanese Miyazaki A5 for an additional $40 A5 Chuck - $ 60 A5 Ribeye

Ishikari Nabe - Salmon, Kurobuta pork belly, potatoes, corn and shirataki in Butter Miso broth	29
Kamonanban - Duck breast, leeks and soba in Dashi broth	30
Seafood Yosenabe - Shrimp, salmon, scallops, clams and harusame in Dashi broth	30
**Sukiyaki - ***Wagyu beef and shirataki in Warishita broth	28
Kinoko Nabe - Assorted Japanese mushrooms and ramen in Miso broth [v]	28
Kimchi + Kurobuta Pork Belly - Kurobuta pork belly or shoulder and mochi in Kimchi broth	28
**Shabu Shabu - ***Wagyu beef or Kurobuta pork and udon in traditional Kombu, Miso or spicy Miso broth	28

Add on Items

Miyazaki A5 Chuck	50	**Vegetable Plate**	13	**Kombu**	4	**Mochi [g]**	5
Miyazaki A5 Ribeye	70	**Assorted Mushrooms**	12	**Shuungiku**	5	**Harusame [g]**	5
Wagyu Beef	18	**Shiitake Mushrooms**	5	**Kabocha squash**	4	**Shirataki [g]**	5
Kurobuta pork shoulder	18	**Shimeji Mushrooms**	5	**Napa cabbage**	4	**Udon**	5
Kurobuta pork belly	18	**King Oyster Mushrooms**	5	**Spinach**	5	**Soba**	5
Duck breast	17	**Dagesan** (fried tofu)	4	**Daikon or Carrot**	3	**Rice**	2
Shrimp	9	**Tofu / Yaki tofu**	4	**Potato**	3	**Egg**	2
Salmon	9	**Fish Cake**	5	**Cut Corm**	4		

Desserts

Housemade Butter Mochi Cake with your choice of ice cream	8
Yuzu or Matcha Cheesecake with your choice of ice cream	8
Ice Cream - Green tea or black sesame	3

[v] = vegetarian [g] = gluten free. Meat sourced from animals raised without antibiotics and hormones.
Max split two credit cards per party.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
Time limit for seating will be 90 minutes. Thank you for understanding.

Sake

-glass 5oz / carafe 12oz / bottle 720ml

Honjozo/Junmai

Nanbu-Bijin, "Southern Beauty" **9/36/67**
Tokubetsu Junmai - bold and full with notes of fresh apple, apple cider and white peach. Iwate.

Yuri Masamune, "Beautiful Lily" **7/25/47**
Honjozo - Mellow and rustic, with a nutty, mild sweetness. Akita.

Ban Ryu, "Ten Thousand Ways" **6/23/47**
Honjozo - light, easy and versatile. Yamagata.

Junmai Ginjo

Yoshinogawa, "Winter Warrior" **6/24/45**
Light, ripe notes of melon, mango, and spice, silky body. Niigata.

Hakkaisan **10/39/72**
Crisp and dry with a long finish. Niigata.

Kikusui **8/32/59**
Elegant sake with the fragrance of fresh rice. Niigata.

Daiginjo

Konteki, "Tears of Dawn" **12/47/88**
Sweet rice, banana, with a clean, long finish. Kyoto.

Junmai Daiginjo

Dassai 23, "Otter Festival" **18/68/135**
Fruity aroma, refined, polished to an unprecedented and highly difficult 23% ratio. Yamaguchi.

Sparkling

Sho Chiku Bai, Mio Sparkling Sake [250ml] **18**
Sweet aroma and refreshing, fruity flavor.

Choya Sparkling 187ml, Osaka. **10**

Specialty

Kameizumi, "Eternal Spring" **12/45/85**
Junmai Ginjo Nama Genshu - pronounced aromas, luscious, fruity, and soft on the palate, reminiscent of white wine. Kochi.

Yuho, "Rhythm of the Centuries" **10/38/70**
Kimoto Junmai - complex, pronounced flavors. Aged four years, this creates overall smoothness. Ishikawa.

Yuzu Sake Keigetsu [720ml] **11/43/55**
Infused - sweet, tangy, like a crisp lemonade. Keigetsu.

Murai Family Nigori Genshu [300ml] **30**
Nigori - mildly sweet, dry, earthy, floral, and creamy. Aomori.

Joto Nigori, "The Blue One" **7/27/50**
Nigori - creamy, bright, lively, fresh tropical notes. Hiroshima.

Rihaku, "Dreamy Clouds" **9/36/67**
Nigori - Tangy plum aroma, very smooth. Shimane.

Hot Sake 6oz/10oz
Ozeki, "Karatamba" **7/11**
Honjozo - full, rich, and smooth. Hyogo.

Tasting Flights

Three 2 oz pours

Introduction to Sake 15

Great introduction to the diversity of sake.
1. Ban Ryu, "Ten Thousand Ways" (Honjozo)
2. Nanbu-Bijin, "Southern Beauty" (Tokubetsu Junmai)
3. Joto, "The Blue One" (Nigori)

Specialty Sampler 18

Sake highlighting special brewing methods
1. Rihaku, "Dreamy Clouds" (Nigori)
2. Yuho, "Rhythm of the Centuries" (Kimoto)
3. Yuzu Sake Keigetsu (Infused)

Premium Sampler 21

Three different styles of premium sake
1. Yuri Masamune, "Beautiful Lily" (Honjozo)
2. Konteki, "Tears of Dawn" (Daiginjo)
3. Kameizumi, "Eternal Spring" (Junmai Ginjo Nama Genshu)

*$15 corkage fee waived with bottle purchase

Shochu

-glass 3oz / carafe 12oz / bottle 750ml

Han **7/28/55**
Clean, smooth, vodka-like. Made from rice and barley.

Wine

-glass 5oz / carafe 13oz / bottle 750ml

White
Relax Riesling
Mosel, Germany. **7/17/34**

The Family Coppola, 2020 Chardonnay
Sonoma County, California. **10/24/47**

Red
Noble Vines Collection 667, 2021 Pinot Noir
Burgundy, France. **10/24/47**

Francis Ford Coppola, 2020 Cabernet Sauvignon
Sonoma County, California. **9/22/43**

Rosé
Francis Coppola Diamond Collection. 2022
Geyserville, Sonoma County, CA**6/15/34**

Plum Wine
Choya Umeshu 3oz/12oz
Sweet, tangy & refreshing. Osaka. **6/23**

Cocktails **13**

Tokyo Mule - Choya Umeshu + Ginger Beer
Choya Spritzer - Choya Umeshu + Club Soda
Calipico Chu-Hi - Han Sochu + Calpico + Club Soda
Grapefruit Chu-Hi - Han Shochu + Grapefruit Soda
Yuzu Highball - Joto Yuzu + Club Soda

Beer

Asahi, "Super Dry", Tokyo. 21oz.	**9**
Echigo Premium Red Ale, Niigata. 11oz.	**9**
Echigo Stout, Niigata. 11oz	**9**
Echigo Koshihikari, Niigata. 12oz.	**9**
Sapporo, Hokkaido. 12oz.	**7**
Sapporo, Hokkaido. 21oz.	**9**

Non-Alcoholic

Iced Matcha Green Tea	**4**
Coke, Diet Coke, Sprite. 12oz.	**3**
Calpico	**3**
Ramune	**3**
San Pellegrino. 250ml.	**3**
San Pellegrino. 750ml.	**6**
Q Drinks Grapefruit Soda / Ginger Beer	**4**

Hot Tea

Hot Tea by the pot (small / large)

Loose Leaf Genmaicha or Sencha	**4/7**
Matcha Green Tea	**5/8**

*$15 corkage fee waived with bottle purchase
*20% gratuity will be added to parties of 6 & more

Meal Packs & Dinner Combos

Take - Out Only

Meal Pack A $60
Feeds 2-3 people

- 2 Nabenomo sets (Shabu Beef or Pork, Sukiyaki Beef, or Kimchi Kurobuta Pork Belly)
- 2 Servings Butter Mochi Cake
- Garlic Soy Edamame
- Kurobuta Pork Sausage

Meal Pack B $80
Feeds 3-4 people

- 3 Nabenomo sets (Shabu Beef or Pork, Sukiyaki Beef, or Kimchi Kurobuta Pork Belly)
- 2 Servings Butter Mochi Cake
- Garlic Soy Edamame
- Kurobuta Pork Sausage

Meal Pack C $100
Feeds 4-6 people

- 4 Nabenomo sets (Shabu Beef or Pork, Sukiyaki Beef, or Kimchi Kurobuta Pork Belly)
- 2 Servings Butter Mochi Cake
- Garlic Soy AEdamame
- Kurobuta Pork Sausage

Dinner Combos
Nabemono Sets
Includes assorted vegetables and one rice

Shabu Shabu - * Wagyu beef or Kurobuta pork and udon in traditional Kombu, Miso, or Spicy Miso broth **35**

Sukiyaki - * Wagyu beef and shirataki in Warishita broth **35**

Kimchi + Kurobuta Pork Belly- Kurobuta pork belly or shoulder and mochi in Kimchi broth **35**

Vegeterian Shabu - Assorted vegetables with udon in traditioal Kombu, Miso, or Spicy Miso broth **30**

All Nabenomo Dinner Combos include the following :

- Garlic Soy Edamame
- Your choice of Nabemono Set (Listed Above)
- Butter Mochi Cake

Butcher Shop At Nabe

Wagyu Beef $28/lb
Kurobuta Pork Shoulder $28/lb
Kurobuta Pork Belly $28/lb
Maple Leaf DUck Breast $25/lb

House - Made Ponzu Sauce $10

12 oz bottle of our house - made ponzu sauce.

* Please keep refrigerated

House - Made Goma (Sesame) Sauce $10

12 oz bottle of our house - made goma dipping sauce

* Please keep refrigerated