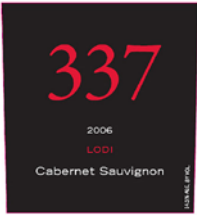


Izakaya Menu (shared dishes)

\$4.64 per item, Served 8-10pm

337 Cabernet Sauvignon

This wine exudes seductive aromas of mocha and dark cherry. An explosion of spice and blackberry unwinds to a velvety, luscious finish. A provocative pairing with our izakaya menu. **\$4.64 glass** or **\$18.54 bottle**.



Tsukune

Seasoned ground chicken, grilled with a sweet and spicy sauce.



Kobashira

Panko-fried Bay Scallops served with tartar sauce and lemon.

Stuffed Anaheim Chile

Anaheim Chile stuffed with spicy pork sausage, lightly fried, then finished on the grill, served with Yakitori sauce.



Fried Calamari

Panko-breaded calamari strips severed on a skewer topped with Cajun sauce.

Kama

Salmon collar (tastiest cut of salmon), grilled and served with Yakitori sauce.



Asparagus-Bacon

Grilled Asparagus wrapped in Bacon to make a perfect combination of flavor.



Negima

Tender Chicken Breast grilled with Green Onion for a perfect match.



Chikuwa-Asparagus

Fish cake stuffed with asparagus, grilled and served with Yakitori sauce.



Green Mussels

Grilled Green Mussels with Yakitori sauce garnished with green onion.



Una-Tama

Grilled Unagi and Tamago with a sweet eel sauce.



Panko-Fried Cod

Panko-fried Alaskan Cod served with tartar sauce and lemon.



Dekagushi

Seasoned spicy ground pork skewers, served with a sweet Yakitori sauce.

