

## SOUP\_ スープ

<b>Miso Soup_ 味噌汁</b>	3	<b>Clear Soup_ すまし汁</b>	6
<i>miso (japanese soybean paste), tofu, scallions, seaweed</i>		<i>clear fish broth with mitsuba (japanese parsley), shiitake mushrooms</i>	
<b>Nameko Soup_ なめこ汁</b>	5	<b>Nira Tama Soup_ にらたま汁</b>	7
<i>miso soup with nameko (japanese mushrooms)</i>		<i>chinese chives and egg cooked in japanese broth</i>	

## SALAD\_ サラダ

<b>House Salad_ サラダ</b>	3	<b>Seaweed Salad_ 海藻サラダ</b>	6.50
<i>mixed greens, cucumber, tomatoes, house ginger dressing</i>		<i>hiyashi wakame - green seaweed salad marinated in sesame oil</i>	
<b>Salmon Salad_ 鮭サラダ</b>	15	<b>Salmon Skin Salad_ サ-モンスキンサラダ</b>	14
<i>salmon, mixed greens, onion, radish, cucumber, tomatoes, scallion, yoshi's dressing</i>		<i>baked salmon skin, mixed greens, cucumber, tomatoes, yama gobo, jalapeño dressing</i>	
<b>Shrimp (Ebi) Salad_ 海老サラダ</b>	15	<b>Tuna Salad_ マグロサラダ</b>	16
<i>shrimp, mixed greens, red onions, cucumber, tomatoes, mango, yoshi's dressing</i>		<i>tuna, mixed greens, red onion, cucumber, tomatoes, masago, yoshi's dressing</i>	
<b>Spicy Octopus (Tako) Salad_ スパイシーたこサラダ</b>	15.50		
<i>octopus, mixed greens, cucumber, tomatoes, chives, yoshi's spicy dressing</i>			

## SUNOMONO\_ 酢の物

<b>Plain Sunomono_ プレーン酢物</b>	6	<b>Shrimp (Ebi) Sunomono _ エビ酢物</b>	10.75
<i>thinly sliced, marinated cucumber &amp; tender seaweed in house vinaigrette</i>		<i>sunomono with shrimp</i>	
<b>Octopus (Tako) Sunomono_ たこ酢物</b>	12		
<i>sunomono with octopus</i>			
<b>Namako Su_ なまこ酢</b>	10	<b>Mozuku Su_ もずく酢</b>	6
<i>salted namako (sea cucumber) dressed with house vinaigrette</i>		<i>mozuku seaweed dressed with house vinaigrette</i>	

## SUSHI STARTERS\_ すし前菜

Appetizers from the Sushi Bar

<b>Sashimi Appetizer_</b> 刺身アペタイザー 5 pcs sashimi (1pc each tuna, salmon, yellowtail octopus, ika)	18	<b>Sushi Appetizer_ 寿司アペタイザー</b> 4 pcs nigiri (1pc each bluefin tuna, salmon, yellowtail and shrimp)	18
<b>Tuna Zensai_ マグロ前菜</b> 3 pcs tuna wrapped spicy tuna, shiso, house shiso-base sauce	20	<b>Salmon (Sake) Zensai_ 鮭前菜</b> 3 pcs salmon on shiso with yuzu wasabi sauce	15
<b>Yellowtail (Hamachi) Zensai_</b> はまち前菜 3 pcs yellowtail with sesame chili oil, garlic ponzu sauce, sliced jalapeño	15	<b>Rainbow Carpaccio_</b> レインボーカルパッチョ sliced tuna, salmon and yellowtail, yuzu wasabi sauce	22
<b>Smoked Salmon Carpaccio_</b> スモークサーモンのカルパッチョ sliced smoked salmon with cream cheese, red onion, black tobiko	20	<b>Scallop (Hotate) Carpaccio_</b> ホタテのカルパッチョ sliced sashimi-grade japanese scallop, chorizo, yuzu wasabi sauce, plum sauce	22
<b>Ahi Poke_ アヒ ポケ</b> ahi tuna, greens, seaweed, red onion, avocado, hot sauce, house poke dressing	20	<b>Seafood Ceviche_</b> シーフードセビチェ seafood mix (salmon, white fish, octopus, etc.), red onion, cucumber, avocado, shiso, yoshi's ceviche sauce	20
<b>Tuna Tataki_ マグロたたき</b> seared tuna with chili garlic pepper, shiso-base sauce	24	<b>Spicy Tuna Mango_</b> スパイシーツナとマンゴーサラダ ahi tuna, mango, red onion, cucumber, shiso, ponzu, house poke dressing	20
<b>Zowie_ ゴーイ</b> deep-fried jalapeño stuffed with crab mix, cream cheese, eel sauce, spicy mayo, masago, green onion	9 (4pc) 16 (8pc)	<b>Howie_ ハウイ</b> deep-fried jalapeño stuffed with spicy tuna, cream cheese, eel sauce, spicy mayo, masago, green onion	10 (4pc) 18 (8pc)
<b>Kobujime Saba_ 昆布締め 鯖</b> Konbu-cured marinated mackerel	16		

## CLASSIC JAPANESE SMALL PLATES\_ 前菜

Classic Tapas-Style Japanese Small Plates

### VEGETABLE, TOFU, & EGG

<b>Edamame_ 枝豆</b> <i>lightly salted steamed soybeans</i>	6.75	<b>Onion Slices_ オニオンスライス</b> <i>sliced onion with ponzu sauce</i>	5
<b>Moro-Q_ もろ-Q</b> <i>cucumber stick with sweet sesame miso dip</i>	5	<b>Oshinko_ お新香</b> <i>assortment of traditional japanese pickles</i>	6.75
<b>Agedashi Tofu_ 揚げ出し豆腐</b> <i>deep-fried tofu with dashi, green onion, ginger paste</i>	6.50	<b>Hiyayakko_ 冷奴</b> <i>soft tofu with bonito flakes, scallions, ginger paste</i>	6.50
<b>Yu-Tofu_ 湯豆腐</b> <i>simmered soft tofu with dashi, konbu, napa cabbage</i>	7.50	<b>Onsen Tamago_ 温泉たまご</b> <i>japanese-style poached egg</i>	5
<b>Spinach Ohitashi_</b> <b>ほうれん草のおひたし</b> <i>blanched spinach served cold with bonito flakes, dashi</i>	5	<b>Asparagus Ohitashi_</b> <b>アスパラガスのおひたし</b> <i>blanched asparagus served cold with bonito flakes, dashi</i>	7.50
<b>Asparagus Goma-Ae_</b> <b>アスパラガスのゴマ和え</b> <i>blanched asparagus dressed with sesame miso paste</i>	8	<b>Nagaimo To Tako No Ponzu_</b> <b>長芋とタコのポン酢</b> <i>mountain yam and octopus with ponzu sauce</i>	13
<b>Yamaimo-Sengiri_ 山芋の千切り</b> <i>thin yam strips</i>	8	<b>Nameko Oroshi_ なめこおろし</b> <i>grated japanese radish with nameko japanese mushrooms</i>	5
<b>Shirasu Oroshi_ しらすおろし</b> <i>grated japanese radish with shirasu (small sardines)</i>	5	<b>Ikura Oroshi_ いくらおろし</b> <i>grated japanese radish with ikura (salmon roe)</i>	12

## DUMPLINGS & EGG ROLLS

<b>Gyoza_餃子</b> <i>5 pcs pan-fried pork, chicken &amp; vegetable dumplings</i>	8.50	<b>Negi Wonton_ ネギワンタン</b> <i>5 pcs boiled pork, chicken &amp; vegetable dumplings, green onion</i>	9.50
<b>Ebi (Shrimp) Shumai_</b> <b>えびシュウマイ</b> <i>4 pcs steamed shrimp dumplings</i>	9	<b>Wasabi Pork Shumai_</b> <b>わさび-豚シュウマイ</b> <i>4 pcs steamed wasabi pork dumplings</i>	8.50
<b>Age Shumai_ 揚げシュウマイ</b> <i>4 pcs deep-fried shrimp dumplings</i>	8.50		
<b>Harumaki_ ミニ春巻</b> <i>4 pcs vegetable egg rolls</i>	7.50	<b>Harumaki Combo_</b> <b>ミニ春巻きと鳥の唐揚げ</b> <i>2 pcs egg rolls &amp; chicken karaage</i>	11

## PORK, BEEF, & SEAFOOD

<b>Beef Tataki_ ビーフたたき</b> <i>thinly sliced seared beef</i>	13.50	<b>Beef Carpaccio_</b> <b>ビーフカルパッチョ</b> <i>thinly sliced beef dressed with hot olive oil</i>	13.50
<b>Beef Negimaki_</b> <b>ねぎのビーフ巻き</b> <i>scallions wrapped with sliced beef, sautéed with teriyaki sauce</i>	13.50	<b>Beef Asparagus Maki_</b> <b>アスパラガスのビーフ巻き</b> <i>asparagus wrapped with sliced beef, sautéed with teriyaki sauce</i>	13.50
<b>Gyutan_ 牛タンの塩焼き</b> <i>sautéed beef tongue</i>	13	<b>Buta Kakuni_ 豚肉の角煮</b> <i>japanese braised pork belly</i>	12.50
<b>Tako Wasabi_ タコわさび</b> <i>octopus marinated in salt &amp; wasabi</i>	8	<b>Ika Shiokara_ イカ塩辛</b> <i>salted, fermented raw squid</i>	6
<b>Oden (Soup)_ おでん</b> <i>japanese fishcake soup (winter season only)</i>	14		

## ITAMEMONO\_ 炒め物

Stir-fried & Sautéed Japanese Small Plates

<b>Okra Stir-Fry_</b> オクラ、アスパラガスのバター炒め <i>stir-fried okra, asparagus, shiitake mushrooms</i>	9	<b>Menma Ninniku_ めんま,</b> にんにくの芽, 豚肉の炒め物 <i>stir-fried pork with bamboo shoots, garlic sprouts</i>	9
<b>Nira Buta_ ニラ豚炒め</b> <i>stir-fried pork with chinese chives</i>	9	<b>Nira Liver_ ニラレバ炒め</b> <i>stir-fried with beef liver with chinese chives</i>	9
<b>Mino Itame_ みの炒め</b> <i>stir-fried beef tripe with onions</i>	9	<b>Scallop Itame_</b> ホタテとアスパラガスのバター炒め <i>scallops sautéed with asparagus</i>	15

## AGEMONO\_ 揚げ物

Deep-Fried Japanese Small Plates

<b>Tempura Mix_ 天ぷら</b> <i>2 pcs of shrimp &amp; assortment of vegetables</i>	10	<b>Vegetable Tempura_ 野菜天ぷら</b> <i>assortment of deep-fried vegetables</i>	8
<b>Shrimp Tempura_ 海老天ぷら</b> <i>5 pcs shrimp tempura</i>	15		
<b>Chicken Karaage_ 鳥の唐揚げ</b> <i>deep-fried chicken chunks</i>	10	<b>Korokke_ コロッケ</b> <i>japanese-style potato croquette</i>	7.50
<b>Ika Geso Karaage_</b> いかゲソ唐揚げ <i>deep-fried squid tentacles</i>	12	<b>Soft-Shell Crab Karaage_</b> ソフトシェルの唐揚げ <i>deep-fried soft shell crab</i>	15
<b>Hitokuchi Katsu_ 一口かつ</b> <i>deep-fried bite-sized pork</i>	8.50	<b>Menchi Katsu_ メンチカツ</b> <i>deep-fried ground pork and beef cutlet</i>	12
<b>Pork Kushi Katsu_ 豚串カツ</b> <i>deep-fried breaded pork and onion skewers</i>	9	<b>Aji Fry_ あじフライ</b> <i>deep-fried horse mackerel</i>	9.50
<b>Ebi Shinjo_ 海老しんじょう</b> <i>fried shishito peppers stuffed with ground shrimp</i>	12	<b>Kaki Fry_ カキフライ</b> <i>4 pcs deep-fried oysters</i>	9.50

## YAKIMONO\_焼き物

Grilled & Pan-Fried Japanese Small Plates

<b>Tori Teba_ 鳥手羽先の塩焼き</b> 9 <i>grilled chicken wings</i>	<b>Yaki Shimesaba_ 焼しめ鯖</b> 10 <i>broiled mackerel marinated in vinegar</i>
<b>Ika Geso Butter_</b> 8 <b>いかゲソのバター焼き</b> <i>squid tentacles roasted with butter</i>	<b>Ika Geso Shioyaki_</b> 9 <b>いかゲソの塩焼き</b> <i>squid tentacles roasted with salt</i>
<b>Mool Mayo_</b> 10 <b>ムール貝のマヨネーズ焼き</b> <i>5 pcs broiled mussels with japanese mayo</i>	<b>Ika Maru Yaki_</b> 17 <b>いかの丸焼き (照り焼き 又はしょうが味)</b> <i>roasted whole squid (with teriyaki or ginger sauce)</i>
<b>Grilled Fish_ 焼き魚各種</b> <i>** Please allow minimum of 25 minutes to ensure your order is cooked thoroughly</i>	<b>Okonomiyaki_ お好み焼き</b> 17 <i>homemade japanese cabbage pancake with mixed seafood</i>
<b>Mackerel_ さば</b> 9	
<b>Saury_ さんま **</b> 9	
<b>Capelin_ ししゃも</b> 9	
<b>Atka Mackerel_ ホッケ ** (large size)</b> 19	
<b>Yellowtail Collar_ ハマチのかま **</b> 16	

## KUSHIYAKI\_ くしやき

Skewers

<b>Yakitori Combo_ 焼き鳥コンボ</b> 33 <i>2 chicken skewers, 2 sunagimo skewers 2 tori kawa skewers, 1 order of tori teba, 1 chicken meatball skewer</i>	<b>Yakitori Set_ 焼き鳥セット</b> 12.50 <i>2 chicken skewers, 1 chicken meatball skewer, 1pc chicken wing</i>
<b>Yakitori_ 焼鳥 (たれ又は塩)</b> 9 <i>2 grilled chicken and onion skewers (with or without teriyaki sauce)</i>	<b>Tori Kawa_ 鳥皮の串焼き</b> 8 <i>2 grilled chicken skin skewers</i>
<b>Sunagimo_ 砂肝の串焼き</b> 8 <i>2 grilled chicken gizzard skewers</i>	<b>Salmon Kushi_ 鮭の串焼き</b> 12 <i>2 grilled salmon and onion skewers</i>

## NIGIRI SUSHI COMBO\_ にぎり盛り合わせ

Served with Miso Soup

<b>Sushi 6_ 寿司 6</b>	24	<b>Sushi 6 Deluxe - 寿司 6一上</b>	34
<i>tuna, salmon, yellowtail, shrimp, octopus, ika</i>		<i>Chu Toro, Aburi salmon, yellowtail belly, octopus, Hokkaido scallop, Fm toyosu fish</i>	
<b>Sushi 10_ 寿司 10</b>	38	<b>Sushi 10 Deluxe - 寿司 10一上</b>	58
<i>tuna, salmon, yellowtail, shrimp, octopus, squid, eel, tamago, surf clam, saba</i>		<i>Sushi 6 deluxe add surf clam, sweet shrimp, eel, ikura</i>	

## SASHIMI COMBO\_ 刺身盛り合わせ

Served with Miso Soup

<b>Sashimi Trio_ 刺身トリオ</b>	33	<b>Sashimi Combo_ 刺身コンボ</b>	44
<i>3 pcs each - tuna, salmon, yellowtail</i>		<i>2 pcs each tuna, salmon, yellowtail, octopus &amp; 2 types of fish (chef's choice)</i>	
<b>Sashimi Deluxe_ 刺身一上</b>	80	<b>Yoshi's Sashimi Set_ 刺身セット</b>	
<i>3 pcs each honmaguro (bluefin tuna), salmon, hamachi &amp; 2 types of fish (chef's choice from Toyosu Market)</i>		<i>chef's selection of day's best catch:</i>	
		• 5 types of fish – 3 pcs each	55
		• 6 types of fish – 3 pcs each	75
		• 5 types of fish – 6 pcs each	110
		• 6 types of fish – 6 pcs each	150

## SUSHI DINNER COMBO\_ 寿司盛り合わせ

Served with Miso Soup

<b>Sushi Dinner Regular_ 寿司盛り合わせ一並</b>	29	<b>Sushi Dinner Deluxe_ 寿司盛り合わせ一上</b>	39
<i>tuna roll (6 pcs) &amp; 1 pcs tuna, salmon, shrimp, octopus, whitefish, tamago</i>		<i>tuna roll (6 pcs) &amp; 1 pcs tuna, salmon, yellowtail, shrimp, whitefish, eel, salmon roe, octopus</i>	
<b>Chirashi Sushi_ ちらし寿司</b>	36	<b>Ikura Salmon Chirashi Sushi</b>	38
<i>mixed raw fish, &amp; tsukedashi served on a bed of sushi rice</i>		<b>イクラ - サーモン ちらし寿司</b>	
<b>Sashimi Dinner_ 刺身ディナー</b>	38	<i>Salmon, salmon roe, &amp; tsukedashi served on a bed of sushi rice</i>	
<i>3 pcs each tuna, salmon, yellowtail &amp; tsukedashi with rice</i>		<b>Nigiri &amp; Sashimi_</b>	44
<b>Sashimi &amp; Maki_ 刺身とレインボーロール</b>	37	<i>にぎりと刺身のコンビネーション</i>	
<i>6 pcs sashimi (chef's choice) &amp; rainbow roll</i>		<i>6 pcs sashimi &amp; 6 pcs nigiri (chef's choice)</i>	
<b>Sushi Special_ 寿司スペシャル</b>	60	<b>Korean-Style Sashimi Bowl_</b>	36
<i>6 pcs sashimi, 6 pcs nigiri (chef's choice) &amp; My Lover Roll</i>		<b>韓国スタイル海鮮丼 (フェ・ドッパブ)</b>	
		<i>mixed raw fish and vegetable over rice with Korean-style spicy sauce (회덮밥)</i>	
		<b>Yoshi's Signature Set_ 寿司特選セット</b>	90
		<i>9 pcs sashimi, 6 pcs nigiri sushi &amp; any 2 special rolls (excludes volcano roll &amp; treasure island roll)</i>	

## ENTRÉE\_ 御食事

Served with Rice, Miso Soup & Salad

<b>Seasonal Special Dinner_ 四季御膳</b> 35 <i>seasonal grilled fish (choose from saba or salmon), cooked item, sashimi, tempura, pickles</i>	<b>Wafu Steak_ 和風牛肉ステーキ</b> 35 <i>japanese-style grilled USDA choice strip loin with grated daikon radish</i>
<b>Tempura Dinner_ 天ぷら盛り合わせ</b> 24 <i>five pieces of shrimp and vegetable tempura</i>	<b>Pork Ginger Dinner_ 豚生姜焼き</b> 20 <i>sautéed sliced pork with ginger sauce</i>
<b>Tonkatsu Dinner_ 豚カツ定食</b> 22 <i>japanese-style pork cutlet with rice and katsu sauce</i>	<b>Chicken Katsu Dinner_ 鶏カツ定食</b> 20 <i>japanese-style chicken cutlet with rice and katsu sauce</i>
<b>Chicken Teriyaki Dinner_ 鶏照り焼き定食</b> 20 <i>japanese-style grilled chicken with teriyaki sauce and rice</i>	<b>Salmon Teriyaki Dinner_ 鮭の照り焼き定食</b> 25 <i>japanese-style grilled salmon with teriyaki sauce and rice</i>
<b>Beef Teriyaki Dinner_ 牛肉照り焼き定食</b> 35 <i>japanese-style grilled beef with teriyaki sauce and rice</i>	<b>Shio Salmon Dinner_ 鮭の塩焼定食</b> 25 <i>broiled salmon with salt</i>

## DONBURI\_ 丼物

Japanese Rice Bowl Served with Miso Soup & Salad

<b>Oyako Don_ 親子丼</b> 16.50 <i>chicken, onions, eggs on rice with donburi sauce</i>	<b>Katsu Don_ カツ丼</b> 18 <i>japanese-style pork cutlet, onions, eggs on rice with donburi sauce</i>
<b>Ten Don_ 天丼</b> 19.50 <i>shrimp and vegetable tempura on rice with donburi sauce</i>	<b>Unaju_ うな重</b> 29 <i>grilled eel on rice with donburi sauce</i>
<b>Sake Don_ 鮭丼</b> 27 <i>sashimi-grade sliced salmon and onions on sushi rice</i>	<b>Tekka Don_ 鉄火丼 (Big eye/Bluefin)</b> 30/48 <i>sashimi-grade sliced tuna on sushi rice</i>

## CURRY\_ カレー

Japanese Curry Served with Salad

<b>Curry Rice_ カレーライス</b> 17 <i>japanese curry on rice</i>	<b>Chicken Katsu Curry Rice_ 鶏カツカレーライス</b> 20 <i>japanese curry on rice with chicken katsu (japanese-style cutlet)</i>
<b>Tonkatsu Curry Rice_ 豚カツカレーライス</b> 22 <i>japanese curry on rice with pork katsu (japanese-style cutlet)</i>	



## RAMEN\_ ラーメン

Wavy Wheat Noodles in Chicken Broth

<b>Shio Ramen_ 塩ラーメン</b>	16	<b>Shoyu Ramen_ しょうゆラーメン</b>	16
<i>flavored with salt</i>		<i>flavored with soy sauce</i>	
<b>Miso Ramen_ みそラーメン</b>	16.50		
<i>flavored with miso</i>			

## UDON & SOBA\_ うどん / 蕎麦

Udon: Thick Wheat Flour Noodles / Soba: Buckwheat Noodles

### HOT

<b>Inaniwa Udon_</b>	16.50	<b>Inaniwa Tempura Udon_</b>	19
稲庭うどん		稲庭天ぷらうどん	
<i>inaniwa udon in broth</i>		<i>inaniwa udon with shrimp tempura in broth</i>	
<b>Tempura Udon or Soba_</b>	17.50	<b>Nabeyaki Udon_</b>	19.50
天ぷらうどん 又は そば		鍋焼きうどん	
<i>your choice of udon or soba in broth with shrimp tempura</i>		<i>udon with chicken, poached egg, shrimp tempura, vegetable in broth</i>	
<b>Take Udon or Soba_</b>	15	<b>Kitsune Udon or Soba_</b>	15
かけうどん 又は そば		きつねうどん 又は そば	
<i>your choice of udon or soba in broth with fish cake and scallions</i>		<i>your choice of udon or soba in broth with deep-fried tofu, fish cake, and scallions</i>	
<b>Tanuki Udon or Soba_</b>	15	<b>Tsukimi Udon or Soba_</b>	15
たぬきうどん 又は そば		月見うどん 又は そば	
<i>your choice of udon or soba in broth with tempura batter, fish cake, and scallions</i>		<i>your choice of udon or soba in broth with poached egg, fish cake, and scallions</i>	
<b>Curry Udon_ カレーうどん</b>	19.50	<b>Katsu Curry Udon_ カツカレーうどん</b>	23.50
<i>udon noodles with curry</i>		<i>udon noodles with curry &amp; pork katsu</i>	

### COLD

<b>Zaru Udon or Soba_</b>	15.50	<b>Tenzaru Udon or Soba_</b>	18
ざるうどん 又は そば		天ざるうどん 又は そば	
<i>your choice of udon or soba on wickerwork platter with dipping sauce</i>		<i>your choice of udon or soba and shrimp tempura on wickerwork platter with dipping sauce</i>	
<b>Inaniwa Zaru Udon_ 稲庭ざるうどん</b>	17	<b>Inaniwa Tenzaru Udon_ 稲庭天ざるうどん</b>	19.50
<i>inaniwa udon on wickerwork platter with dipping sauce</i>		<i>inaniwa udon and shrimp tempura on wickerwork platter with dipping sauce</i>	
<b>Cha Soba_ 茶そば</b>	16.50		
<i>green tea noodles on wickerwork platter with dipping sauce</i>			

## ONIGIRI\_ おにぎり

Japanese Rice Ball

Plum (Ume) Onigiri_ 梅 おにぎり	5.50	Salmon (Sake) Onigiri_ 鮭 おにぎり	5.50
Kelp (Konbu) Onigiri_ こんぶ おにぎり	5.50	Bonito (Okaka) Onigiri_ おかか おにぎり	5.50
Cod Roe (Tarako) Onigiri_ たらこ おにぎり	7	Salmon Roe (Ikura) Onigiri_ イクラ おにぎり	10

## OCHAZUKE\_ お茶漬け

Japanese Broth Poured Over Bowl of Rice

Seaweed (Nori) Ochazuke_ 海苔 お茶漬け	7	Plum (Ume) Ochazuke_ 梅 お茶漬け	8
Kelp (Konbu) Ochazuke_ こんぶ お茶漬け	8	Salmon (Sake) Ochazuke_ 鮭 お茶漬け	8
Cod Roe (Tarako) Ochazuke_ たらこ お茶漬け	11	Mixed Ochazuke_ ミックス お茶漬け	12

## DESSERTS\_ デザート

Vanilla Ice Cream_ バニラアイスクリーム <i>two scoops of vanilla flavor with wafer cookie</i>	4	Vanilla Ice Cream with Azuki_ バニラアイスクリーム (あずきトッピング) <i>two scoops of vanilla flavor with azuki beans and wafer cookie</i>	5
Green Tea Ice Cream_ 抹茶アイスクリーム <i>two scoops of green tea flavor with wafer cookie</i>	5	Green Tea Ice Cream with Azuki_ 抹茶アイスクリーム (あずきトッピング) <i>two scoops of green tea flavor with azuki beans and wafer cookie</i>	6