

## House Special Appetizers

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Nasu Dengaku	Broiled eggplant with miso sauce (Vegetable or Chicken)	\$9.25
Age-Dashi Tofu	Deep fried tofu with nameko tempura sauce	\$7.00
Goma Ae	Spinach with sesame sauce	\$6.00
Vegetable Tempura	Seasonal fried vegetables	\$7.50
Shrimp Tempura	Fried jumbo shrimps	\$9.50
Gyoza	Pork dumplings	\$7.00
Yasai Gyoza	Vegetable dumplings	\$6.50
Gindara Saikyo Yaki	Broiled sweet miso marinated black cod with shitake lemon sauce	\$14.00
Kuribata Bara Amiyaki	Grilled black pork belly	\$13.00
Asari Sakamushi	Sake steamed manila clams with garlic	\$14.00
Chawan Mushi	Egg custard with seafood and vegetables	\$10.00
Kaki Fry	Breaded deep fried oysters	\$8.00
Ika Pirikara Itame	Spicy fri <mark>ed</mark> calamari with garlic sprouts	\$10.00
King Crab Tempura	Served in two different ways of tempura	M/P
Hamachi Kama	Broiled yellowtail collar	M/P
Tsukemono	Japanese pickled vegetables	\$5.00
Edamame	Boiled green peas with light salt	\$5.00
Ebi Chili	Spicy sauteed shrimp with bird nest	\$12.00
Shumai	Shrimp shumai	\$6.00
Wasabi Shumai	Shrimp shumai with wasabi	\$7.75
Hotate-Kaiyaki	Scallop, crab stick, tobikko, spicy mayo & cheese baked on half shell	\$9.95
Lamb Chops	Grilled lamb chops with teriyaki sauce	\$19.00
Kushi Yaki	Tender meat or shrimp on skewers  a. Beef b. Shrimp c. Chicken	\$8.25 \$8.50 \$7.50
Tatsuta Age	Deep fried chicken	\$7.00
Ohitashi	Spinach with house special sauce	\$5.00
Beef Nagima	Sliced tender sirloin steak rolled with cheese, scallion & asparagus served with teriyaki sauce	\$10.00

## **Entrees From The Kitchen**

Yellowtail

Filet Mignon

served with salad and rice substitute brown rice for an extra \$1.00

<i>Tempura</i>	<b>Tempura</b> Lightly battered and deep fried, served with tempura sauce	
	Shrimp and vegetable	\$22.00
	Seafood combination	\$25.00
	Vegetable	\$18.00
Katsu	Japanese bread crumb batter and deep fried, served with katsu sauce	
	Black pork	\$23.00
	Chicken	\$19.00
	Shrimp	\$24.00
	Scallop	\$24.00
Teriyaki		
	Scallop	\$24.00
	Sirloin Steak	\$24.00
	Chicken	\$19.00
	Shrimp	\$23.00
	Salmon	\$25.00

\$28.00

\$28.00

## Appetizers From The Sushi Bar

*Hamachi Usuzukuri	Thin sliced yellowtail with chef special soy sauce	\$16.00
*Beef Tataki	Seared sirloin steak with ponzu sauce	\$10.95
*Cajun Tuna Tataki	Seared tuna with Cajun spice, topped with onion,	
	scallions, tobikko, with ponzu sauce on the side	\$15.00
*Kinuta	Sake, avocado, cucumber, and tobikko sashimi	\$8.50
*Naruto	Crabstick, tobikko and avocado, rolled in cucumber	\$7.95
*Summer Hand Roll	Shrimp, crabstick, cucumber, tobikko, scallions and spicy mayo, wrapped with cucumber hand roll style	\$7.95
A	Iso available with:	
	a. Spicy tuna	\$9.25
	b. Spicy salmon	\$9.25
	c. Spicy yellowtail	\$9.25
Sunomo	in light vinegar	
	a. Tako	\$7.75
	b. Ebi	\$7.75
	c. Seafood	\$8.95
*Ika Tobikko-AE	Fresh raw squid coated in tobikko, topped with a quail egg	\$9.50
* Salmon Press Box	Salmon, micro greens, mango and yuzu sauce	\$10.50
*Samurai Press Box	Spicy tuna, tempura crumbs, salsa and micro greens	

## Entrées From The Sushi Bar

served with salad and soup (No Substitutions)

*Daikanyama Platter	Chef's choice of assorted sushi, sashimi and maki	\$50.00	
*Nigiri Dinner	Chef's choice of assorted sushi	\$24.00	
*Sashimi Dinner	Chef's choice of assorted fresh sashimi	\$29.50	
* Chirashi	Chef's choice of assorted fresh sashimi over		
	a bed of sushi rice	\$24.00	
*Makimono Combo	Spicy tuna maki, California maki and shrimp		
	tempura maki	\$20.00	
*Salmon Special	Salmon sushi, sashimi and maki	\$24.00	
*Tekka Don	Sliced fresh raw tuna on a bed of sushi rice	\$26.00	
*Kouhaku Don	Sliced fresh raw tuna and yellowtail on a		
	be <mark>d of</mark> sushi rice	\$25.00	

<sup>\*</sup> Before placing your order, please inform your server if a person in your party has a food allergy

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Noodles			Lunch Specials	
Nabeyaki Udon	Udon noodles with a variety of vegetables and under cooked egg on top	served with an	Served Monday-Saturday 11:30 AM - 2:30 PM	
	Seafood	\$23.00	served with soup, salad, and rice.	
	Vegetable	\$15.00	substitute brown rice for an extra \$1.00  No Substitution	
	Spicy Pork	\$18.00	Daikanyama Special (Changes daily, please ask server)	\$18.00
1/ 11 1 11 1		440.00	Shrimp and Vegetable Tempura	\$12.00
Kamo Nanban Udoi	n or Soba Noodle soup, served with braised duck brea	\$19.00 sts, and your	Vegetable Tempura	\$10.00
	choice of udon noodles or buckwheat noodl	es	Salmon Teriyaki or Shioyaki	\$12.00
Shrimp and Vegeta	ble Tempura Udon or Soba	\$18.00	*Chicken or Spicy Chicken Teriyaki	\$12.00
	Noodle soup, served with shrimp and vegeta	able tempura and	*Black Pork Loin in oroshi ponzu or ginger miso	\$12.00
	your choice of udon noodles or buckwheat i	100dles	Grilled Sirloin Steak with teriyaki, oroshi ponzu or garlic butter sauce	\$14.00
Asari Yaki Udon		\$20.00	Black Pork Tonkatsu	\$12.00
	Stir fried udon noodles with manila clams, s and enoki mushrooms	shitake	Chicken Katsu	\$12.00
			*Saba Shio	\$11.00
Tempura Zaru Cha	soba Cold green tea buckwheat noodles. Served	\$19.00 with shrimp	*Sushi	\$14.00
	and vegetable tempura		*Sashimi	\$15.00
Yaki Udon or Ramer	Stir fried noodles with vegetables		*Sushi and Sashimi  *Makimono Combo	\$18.00 \$13.00
raki Gadii di Haiildi	Seafood	\$22.00	Vegetable Makimono Combo	\$13.00
	Chicken	\$15.00	regetable makind combe	
	Beef	\$17.00		
	Vegetable	\$14.00	Donburi (Lunch) Japanese rice bowl served with miso soup and salad	
Daikanyama Noodl	e Special Noodle in soup with your choice of		substitute brown rice \$1.00 extra	
•			Oyako Don Tender chicken with onion and egg	\$10.00
Choice of topping	topping: noodle & soup	Choice of Soup		
	Udon - Thick Noodle	Spicy	Katsu Don Deep fried black pork cutlets with onion and egg	\$12.00
	Soba - Buckwheat Noodle  Doman Vallow Noodle	Miso Cov Couse	Chicken Katsu Don Deep fried chicken cutlets with onion and egg	\$12.00
Grilled Chicken \$ Vegetable & Tofu \$	16 Ramen - Yellow Noodle 15	Soy Sauce	Una Don Broiled fresh water eel, topped with eel sauce	\$16.00
			Ten Don Seafood tempura and vegetable	\$17.00
Nabemond	Traditional Hot Pot Dishes			
Sukiyaki	Top prime rib and variety of vegetabes cool sukiyaki sauce	ked in \$22.00	Soups Miso Soup	\$3.50
Shabu Shabu	Thinly sliced filet mignon	\$25.00		
	Dining Room Only		Akadashi Red miso soup with vegetables	\$4.00
*Miyabi Ze	en		Asari Akadashi Red miso soup with Manila clams	\$6.50
•		C/D	Dobin Mushi Light broth with seafood and chicken,	
A variety of tradi	tional dishes including sashimi  Dining Room Only	S/P	served in a clay kettle	\$8.25
Ochazuke	rice served with tea kettle of broth		Spicy Lobster Miso Spicy soy bean with lobster meat	\$10.25
Tempura	Scallops and vegetables	\$8.00		
Sake	Salted broiled salmon	\$8.00	Salads	
Nori	Seaweed	\$6.00		\$5.25
			Daikanyama Salad  Baby greens with special house dressing  Seaweed Salad  Seaweed in a light vinegar sauce	\$5.25 \$6.50
Rice				\$7.50
	Steamed Rice Brown Rice	\$2.75 \$4.00		
	Sushi Rice	\$4.00	Fried Calamari Salad  Served with spring mix  Accords Calada  Accords a contact the served with spring mix	\$11.00
			Avocado Salad Avocado, cucumber,kanikama,Mayo Sauce	\$9.95
			Lobster Avocado Salad Lobster ,Avocado, cucumber,kanikama,Mayo Sauce	\$11.75

Nigiri			
each order consists of two	pieces - sashimi \$2.00 extra		
Inari	Fried bean curd	\$3.75	
Tamago	Egg omelet	\$3.25	
*Saba	Pickled mackerel	\$4.50	
Kanikama	Crabstick	\$4.00	
*Ika	Squid	\$4.50	
Ebi	Cooked jumbo shrimp	\$4.50	
*Suzuki		\$6.00	
*Ume Shiso Suzuki		\$6.50	
Tako	Octopus	\$5.50	
*Sake	Salmon	\$5.25	
*Tobikko	Flying fish roe	\$5.00	
*Tobikko with Quail Egg		\$6.00	
*Ikura	Salmon roe	\$5.50	
*Ikura with Quail Egg		\$6.50	
Smoked Salmon		\$5.25	
Anago	Sea eel	\$7.00	
*Hamachi	Yellowtail	\$6.50	
Unagi	Fresh water eel	\$7.00	
*Maguro	Tuna	\$6.75	
Botan Ebi	Spotted Shrimp	\$9.50	
*Uni	Sea urchin	M/P	
*Toro	Tuna belly	M/P	
*Chu-toro	Fatty tuna	M/P	
*Hotategai	Scallop	\$8.95	
House Special Makimono			
* D ' I '		40 OF	
*Daikanyama Maki Tuna salmon sweet notato to	emnura tohikko cucumher and snicy n	\$9.95	
Tuna, salmon, sweet potato tempura, tobikko, cucumber and spicy mayo			
Secret Garden Maki Salmon tempura and cream cheese center with avocado, enoki mushrooms, spinach, tobikko, pickle, mixed baby greens and mango, wrapped with daikon radish. Served with sweet plum chili sauce			
*Cherry Blossom		\$13.25	
Salmon, avocado and tempura	crumbs, topped with tuna		
*Ladybug Maki		\$9.25	
	copped with tomato, black tobikko and sp		

Salmon, avocado, tobikko with soybean skin and wasabi mayo sauce

Tuna, salmon, avocado, red tobikko and wasabi tobikko

\$8.95

\*Norris Roll

\*Wasabi Maki

*Sunset Maki Spicy seafood topped with torched salmon and spicy mayo finished unagi sauce	\$13.95 with
*Autumn Maki Shrimp tempura and enoki mushrooms topped with torched white fi mango finished with spicy teriyaki sauce	\$13.95 sh and
Godzilla Maki Asparagus, mushroom tempura, avocado and spicy mayo	\$8.75
Spicy Kaki Katsu Maki Deep fried oysters, cucumber and scallion	\$7.50
*Obachama Maki Spicy seafood topped with spicy salmon and yuzu tobikko	\$10.25
*White Caterpillar Maki Cucumber and spicy mayo, topped with scallops and tobikko	\$10.25
*Green Dragon Spicy yellowtail, topped with avocado	\$8.95
*Tri-Color Maki Asparagus, tobikko and avocado, topped with salmon and wasabi to	\$11.50 obikko
Daisy Maki Sweet potato tempura and cucumber, topped with mango	\$8.95
*Double Taste Maki Tuna, topped with tuna, salmon, ikura and scallion	\$13.25
*Butterfly Maki Tuna, cucumber, tempura crumbs and red tobikko, topped with shrimp	\$10.95
*Snowing Maki Spicy tuna, topped with spicy tuna and tobikko	\$10.95
*Traffic Light Maki Tuna, salmon, avocado, radish and tobikko	\$8.50
*Queen of Fish Maki Asparagus and avocado, topped with mango and salmon	\$10.95
*Black Forest Maki Unagi, sweet potato tempura and avocado, topped with unagi sauce and black tobikko	\$9.95 e
Sunny Maki Pumpkin tempura, avocado, and yuzu tobikko, served with Chef's special yuzu sauce and raspberries	\$8.25
*Fuji Maki Tuna, Fuji apple and sweet potato tempura, served with Chef's special sauce and tobikko	\$12.25
*Spicy Girl Maki Spicy salmon, topped with unagi, avocado unagi sauce and spicy mayo	\$13.95

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