

YAKINIKU

Yakiniku is a Japanese style of cooking where the grill is built right into your table. The meat is sliced to order and comes with three traditional style dipping sauces to enhance BBQ flavors.

Items below are served with our house marinade unless noted otherwise. Each order comes with white rice.

Wagyu Boneless Short Ribs	27	Foil Salmon	15
Boneless Short Ribs	17	Soy sauce, butter, lemon, garlic	
Filet Mignon	16	Vegetable Plate	13
Ribeye	17	Mix of seasonal vegetables	
Hanger Steak	16	Foil Garlic	7
Beef Tongue [^]	16	With sesame oil	
Sea Salt and fresh cracked pepper		Foil Shiitake	9
Chicken Breast	14	Soy sauce, butter, lemon	
Pork Belly	14	Foil Asparagus	9
Shrimp	15	Soy sauce, butter, lemon	
Swordfish	15	Lettuce Wraps	6
		With a side of seasoned miso paste	

Yakiniku Santen Set

Includes white rice and vegetables. Choice of three (sorry, no doubles). 32

Ribeye	Swordfish
Chicken	Shrimp
Hanger Steak	Filet Mignon
Boneless Short Rib	Beef Tongue [^]

NABE

"Nabe" is a traditional form of Japanese cuisine where diners can enjoy cooking their meal in a large pot of a boiling broth, very similar to the concept of fondue. In the Japanese culture, it is believed that sharing from one pot deepens the relationship with whom you dine.

Shabu Shabu

(For Two) 50

Shaved Ribeye with udon noodles, shiitake mushrooms, tofu, green onions and napa cabbage.

Served with goma (sesame) and ponzu (citrus) sauce.

** Please allow 30 minutes for preparation.**

Kimchi Nabe

(For Two) 50

This seafood hotpot will spice up your night. Includes swordfish, scallops, shrimp, Chilean seabass, udon noodles, shiitake mushrooms, green onion, napa cabbage, tofu and kimchi. Served in a kimchi broth.

** Please allow 30 minutes for preparation.**