



SUSHI KAPPO TORAYA

## Dinner Menu

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### KOBACHI • 小鉢 • SMALL DISHES

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Takobutsu • タコぶつ 柚子胡椒和え 9.

*Thick cuts of octopus mixed with a Yuzukosho citrus chili paste.*

Uzaku • 鰻ざく 8.

*Broiled eel and cucumber in a Tosazu vinegar sauce.*

Buta Bara Kaku-Ni • 豚バラ角煮 10.

*Soy-braised pork belly served with a seasoned egg.*

\*Sake & Wakame Nuta • 鮭とわかめのぬた 10.

*Salmon and wakame seaweed dressed with a Saikyo Miso vinegar sauce.*

\*Shime-Saba • 鰯 鯖 11.

*Mackerel marinated in a Tosazu vinegar sauce.*

Umaki • 鰻巻き 8.

*Roasted eel wrapped in an omelette.*

Hōrensō & Yaki-Shiitake Ohitashi • ほうれん草と焼き椎茸のおひたし 8.

*Spinach and grilled Shiitake mushrooms seasoned in a Yuzu citrus soy sauce.*

Agebitashi • 揚げ浸し 8.

*Seasonal vegetables in a spicy soy broth.*

\*Nama Uni • 生うに 14.

*Fresh sea urchin.*

### SIDE ORDERS • サイドオーダー

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Misoshiru • 味噌汁 3.

*Miso soybean soup.*

Konomono • 香の物 5.

*An assortment of Japanese pickles.*

Akadashi • 赤だし 5.

*Red Miso soybean soup.*

Gohan • ご飯 2.75

*Rice bowl.*

Edamame • 枝豆 5.

*Broiled green soybeans, lightly salted.*

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- *\*These items may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
  - *Before placing your order, please inform your server if a person in your party has a food allergy.*
  - *18% gratuity will be added to parties of six or more.*
  - *\$15.00 minimum for credit card charges.*
  - *\$8.00 minimum per person.*

IPPIN RYOURI • 一品料理 • DINNER À LA CARTE

\*Hirame Usuzukuri • 平目の薄造り 16.

*Thinly sliced fluke accompanied with scallions and spicy grated daikon radish. Served with a Ponzu sauce.*

\*Otsukuri • お造り 21.

*A Sashimi sampler of the chef's selection of sliced fresh raw fish.*

Yawatamaki • 八幡巻き 16.

*Vegetables wrapped in chicken broiled in a soy and Umesu plum wine sauce.*

\*Maguro Tataki Salad • 鮪のたたきサラダ 16.

*Seared tuna with a mix of spring greens. Served with an orange sesame dressing.*

\*Sirloin Steak Wasabi Sauce • サーロインステーキの刻み山葵添え 21.

*Sirloin steak topped with wasabi-based sauce. Served with kizami chopped wasabi on the side.*

Tori no Nanbanzuke • 鶏の南蛮漬け 14.

*Deep fried chicken mixed with sliced vegetables marinated in a sweet Nanbanzuke sauce. Served cold.*

Sakana Saikyo-Yaki • 魚の西京焼き 17.

*Broiled fish marinated in Saikyo Miso.*

Kani Cream Korokke • カニクリームコロッケ 15.

*Crab Cream Croquette with a Kyoto-style chopped Shibazuke tartar sauce.*

Ebi Shinjo Hasami-Age • 海老しんじょのはさみ揚げ 17.

*Deep fried seasoned minced shrimp wrapped in lotus root slices. Served with vegetable tempura.*

Kinoko no On-Salad • キノコの温サラダ 11.

*Sauteed Shiitake, Enoki, Shimeji, Eryngi (King Oyster) mushrooms over a mix of spring greens.*

Tofu & Yasai Agedashi • 豆腐と野菜の揚げ出し 10.

*Deep fried tofu and vegetables in a soy broth. Served with grated Daikon radish and Nameko mushrooms.*

Kamo Rosu • 鴨ロース 18.

*Roasted and braised duck breast topped with Shiraganegi scallions. Served with Karashi spicy mustard.*

Sake Okabe • 鮭御壁 21.

*Broiled salmon and tofu w/special soybean paste sauce wrapped in bamboo leaf.*

SUSHI, SASHIMI, COURSE DINNER • 寿司 刺身 おまかせディナー

\*Chirashi • ちらし 28.

*Assorted selection of fresh fish, egg omelet, and vegetables over sushi rice.*

\*Omakase Sushi • おまかせ寿司 31.

*Chef's selection of 9 pieces of Nigiri, 6 pieces of Maki.*

\*Omakase Sashimi • おまかせ刺し身 33.

*Chef's selection of fresh sliced raw fish.*