



SUSHI KAPPO TORAYA
Dinner Menu

KOBACHI • 小鉢 • SMALL DISHES

Takobutsu • タコぶつ柚子胡椒和え 11.
Thick cuts of octopus mixed with a Yuzukosho citrus chili paste.

Uzaku • 鰻ざく 11.
Broiled eel and cucumber in a Tosazu vinegar sauce.

Buta Bara Kaku-Ni • 豚バラ角煮 11.
Soy-braised pork belly served with a seasoned egg.

***Sake & Wakame Nuta • 鮭とわかめのぬた 13.**
Salmon and wakame seaweed dressed with a Saikyo Miso vinegar sauce.

***Shime-Saba • 鯖 13.**
Mackerel marinated in a Tosazu vinegar sauce.

Umaki • 鰻巻き 9.
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

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 6.
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

*Otsukuri • お造り 24.

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 Umeshu plum wine sauce.

*Maguro Tataki Salad • 鮪のたたきサラダ 17.

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 22.

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 17.

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 18.

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 13.

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

Tofu & Yasai Agedashi • 豆腐と野菜の揚出し 11.

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

Kamo Rosu • 鴨ロース 21.

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

Sake Okabe • 鮭御壁 22.

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

SUSHI, SASHIMI • 寿司 刺身

*Chirashi • ちらし 32.

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

*Omakase Sushi • おまかせ寿司 35.

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

*Omakase Sashimi • おまかせ刺し身 37.

Chef's selection of fresh sliced raw fish.