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Edamame (Ve) 5

Salted fried soybeans with
chili flakes
Shinobi classic

Shinobi Kimchi (Ve) 5

Salted and fermented spicy
napa cabbage

Chili crisp cucumbers (Ve) 6

Spicy and fresh pickled
cucumbers

Avocado sashimi (Ve) 7

Thin cut avocado,wakame,
house soy, pickled ginger

Agedashi Tofu 9

Lighty deep fried soft tofu
served in Tentsuyu broth
ginger and grated daikon

Furaido Potato 7

Potato fries,miso cured
egg yolk, nori, miso mayo.

Sashimi 11

Salmon sashimi served with
house soy, pickled onion
and horseradish wasabi

Miso eggplant (Ve) 9

Sweet miso marinated eggplant
sesame seeds, miso sauce

Fish & Avocado tartar 14

Fresh salmon, ponzu, avocado
red radish, smoked salmon roe

Aburi Sashimi 15

Flame-seared sashimi of
tuna, salmon and scallops,
geri, aburi sauce

Teriyaki Tofu (Ve) 14

Crispy crust, pickled onions,
roasted sesame and
grated horseradish

Karaage Chicken 12/22

Japanese style fried chicken,
Kewpie mayo with togarashi,
lemon, cabbage

Korean fried Chicken 12/22

Hot gochujang pepper sauce,
cabbage

Yakitori Pork 12

Soy marinated porkbelly
skewers 2pcs

Crispy Rice 13

2pcs, crispy sushi rice-cakes,
salmon, avocado, kewpie mayo

Spicy Crispy Rice 13

2pcs, crispy crusted sushi rice
topped with a spicy
hot gochujang mayo and tuna

Tuna Tataki 15

Briefly seared Yellowtail tuna,
horseradish, sweet soy sauce

Beef Tataki 15

Briefly seared tenderloin
pickled ginger, Wagyu fat
infused yuzukosho butter

Tonkatsu 18

Breaded pork cutlet,
cabbage and Tonkatsu sauce

Rice 5

Fluffy slightly sticky Japanese
rice. topped with furikake.

Karaage Chicken Bowl 19

Japanese style fried chicken,
Kewpie mayo, cabbage. Or with hot
gochujang pepper sauce,

Soy sauce Creme brulee 6

Rich, silky salty and sweet
topped with a layer of crisp
caramelized sugar