

SALAD



SUMIKA Salad (house salad)

炭家サラダ **Regular / Half Portion**

– shredded grilled Chicken Breast, Cabbage, Mizuna, Cherry Tomato and fried Wonton with Original Peanut Oil Dressing. \$13 / \$6.6

+ vegetarian option available (tofu)



NEW Chunky Sweet Potato Salad –

Chunky cut Sweet Potato salad with Honey Mustard Dressing \$8



Tomato Salad – with Plum Onion Dressing \$8

VEGETABLE/EGG APPETIZERS



Eggplant Dengaku 茄子の田楽 – Miso Glazed Eggplant \$7



Agedashi Tofu – Deep fried tofu with bonito broth \$8



Dashi Maki Egg 地鶏のだし巻き卵 – Japanese Style Rolled Omelette Flavored with Premium Chicken Broth \$10



Vegetable Tempura 野菜の天ぷら – Fresh choice of seasonal vegetables \$11



Assorted pickles (oshinko moriawase) おしんこ盛り合わせ – \$6.8



Edamame 枝豆 – \$5



Moro-Q もろきゅう – Fresh Cucumber with Miso \$5.5

MEAT APPETIZERS



Organic Free-range Chicken Karaage (fried chicken) 地鶏から揚げ - \$12



Wagyu Tataki with Garlic Soy Sauce (imported A5 grade)
A5和牛たたき - market price



Nankotsu Karaage with Garlic Sauce
膝軟骨のから揚げガーリックソース - \$9



Spicy Karaage (Spicy Fried Chicken Drumettes)
スパイシー手羽元唐揚げ - \$10

Chicken wing Karaage (fried chicken) with Yuzu kosho Miso
手羽先から揚げ柚子胡椒味噌風味 - \$9.5

SEAFOOD APPETIZERS



Salmon Sashimi (raw)
サーモン刺身 - \$18



Fried Soft Shell Crab
ソフトシェルクラブのフライ - \$11



Fried Soft Shell Shrimp
ソフトシェル海老のフライ - \$9.5

DELICACIES 珍味



Shiokara (Fermented Squid) 塩辛 - \$6



Tako Wasa (Raw Octopus with Wasabi) タコわさ - \$8



Smoked Radish with Cream Cheese
いぶりがっこ&クリームチーズ - \$7



Ankimo Ponzu (Monkfish Liver with Ponzu Sauce) あん肝ポン酢 - \$8



Ankimo (Monkfish Liver) Stew with Ginger あん肝の生姜煮 - \$9

RICE ご飯もの



Oyako Don (Chicken Thigh cooked in Egg sauce over Rice) 親子丼 - \$16

Rice ご飯 - \$3



Chazuke (Rice with tea) 茶漬け -
Choice of Ume (sour plum) /
Mentaiko (spicy salmon roe) /
Salmon 梅・明太子・鮭 \$11



Grilled Rice Ball 焼きおにぎり -
\$6

SOUP 汁物



Today's Miso Soup 今日の味噌汁 - \$5



Chicken Soup チキンスープ - Premium chicken broth
from Organic Free-Range Chicken \$6

DESSERT デザート



Frozen Custard Pudding フローズンカスタードプリン
- \$6



Black Sesame Panna Cotta 黒ごまパンナコッタ - \$8



Roasted Green Tea Creme Brûlée
ほうじ茶のクレームブリュレ - \$6



Seasonal Ice Cream, 季節のアイスクリーム -
Homemade ice cream/sorbet \$6

Corkage fee will apply (Wine \$25, Shochu \$35, Sake \$35)
18% gratuity will be added to your bill for a party of 8 or more
Desserts brought in will incur a plating fee of \$3 per person

BIN-CHO-TAN CHARCOAL GRILL

備長炭 炭火焼き

ORGANIC FREE-RANGE CHICKEN YAKITORI

オーガニック地鶏焼き鳥



Momo (thigh) もも串 - \$4



Momo with Green Onion ねぎ間 - \$4.3



Momo with Spicy Sauce
ももスパイシーソース - \$4.4



Mune Ume (Breast with Plum
Sauce) 胸梅 - \$4.3



Mune Wasabi (Breast with Wasabi)
胸わさび - \$4.3



Mune Cheese (Breast with Cheddar
Cheese) 胸チーズ - \$4.5



Mune Yuzu (with Yuzu Kosho) - \$4.5



Tsukune Meat Ball つくね - \$4.2



Tsukune Meat Ball with Cheese
つくねチーズ - \$4.5



Teba 2 pc (Wings) 手羽 2 pc - \$5



Kawa (Skin) 皮 - \$4.3



Hiza Nankotsu (Knee Cartilage)
膝軟骨 - \$3.9



Sori (Premium Thigh with Balsamic
Sauce) ソリレス - \$4.4



Seseeri (Outer Neck) せせり - \$4.5

KOBE STYLE BEEF SKEWERS 神戸牛串



American Wagyu Beef with Apple
Onion Steak Sauce 神戸ビーフ -
\$5.8

BERKSHIRE PORK SKEWERS 黒豚串



Asparagus Roll wrapped in Black
Pork Slice アスパラ豚肉巻き -
\$3.8



Enoki Roll wrapped in Black Pork
Slice - \$3.8



Pork Belly with garlic sauce
豚バラガーリック - \$4.2

SEAFOOD 魚介



Shrimp Skewer 赤海老串 - \$5



Foil grilled Scallops
ホタテのホイル焼き - \$12

VEGETARIAN SKEWERS ベジタリアン串



Shiitake Mushrooms 椎茸 - \$3.3



Shishito Pepper しし唐 - \$3.3



Okra オクラ - \$3.3



Cherry Tomatoes チェリートマト
- \$3



Zucchini Miso ブッキー味噌 -
\$3.3



Quail Eggs うずらの卵 - \$3.8