
STARTER

Edamame 2.50- V

Boiled and salted baby soybean pod

Seaweed Salad 3.50 - V

Seasoned seaweed marinated in sesame oil

Squid Salad 4.00

Seasoned squid salad mixed with mountain vegetables

Sunomono 5.00 - V

Vinegar marinated cucumber and seaweed topped with seafood

Grilled Shishito Pepper 5.00 - V

Japanese Shishito pepper grilled and served with soy-ginger sauce, topped with bonito flake

SOUP AND SALAD

Shimogamo House Salad 4.50 - V

Mixed green, onion, carrot and bean curd, tossed in miso dressing

Baby Lobster Salad 7.50

Aioli lobster, crab meat and melt roe. Puffed rice tossed in Shimogamo dressing

Daikon Radish Salad 6.50 - V

Daikon radish, sprout, thin-sliced onion, seaweed and bonito flake tossed in miso dressing

Albacore Tuna Tataki Salad 7.00

Seared Albacore, served rare with mixed green tossed with Yuzu vinaigrette dressing

Sashimi Salad 12.00

Tuna, salmon, yellowtail, albacore sashimi, edamame, avocado over mixed green with onion dressing

Miso Soup 2.50

Bonito broth based soybean paste soup served with seaweed, tofu and green onion

Vegetable Soup 3.50 - V

Seaweed broth based soup served with seaweed, tofu and green onion

SMALL DISH

Agedashi Tofu 6.50 - V

Starched and fried tofu served in soy-bonito broth, garnished with grated daikon radish and Shishito pepper

Pan-fried Gyoza Dumpling 6.50

Pan-fried pork dumpling served with sesame vinegar and chili-oil sauce for dipping

Crispy Fried Gyoza Dumpling 6.50

Deep fried pork dumpling with sweet & our chili sauce

Fried “Kara-Age” Chicken 7.50

Crispy fried chicken served with spicy sauce

Fried Calamari 8.50

Fresh squid coated in rice flour and fried, tossed in seaweed flake, served with bonito sauce

BBQ Beef Tongue 8.50

Grilled slice of tender beef tongue, served with lemon juice with sea salt for dipping

Beef Carpaccio 10.00

Seared and thin-sliced beef with citrus-ginger Ponzu sauce, flavored with onion and garlic

Dynamite Lobster or Green Mussel 8.50

Baby lobster or Green Mussel baked with mayo-based dynamite sauce

Assorted Tempura 9.50 - V

Battered and fried vegetable and seafood served with bonito sauce for dipping (shrimp only option available)

Fried Oyster 9.00

Panko breaded and fried oyster, served with home-made Worcestershire sauce and creamy dill-tar tar sauce

Saikyo-Miso Cod 12.50

Grilled fillet of black cod, marinated in sweet “Saikyo” miso paste

White Truffle Amberjack 15.00

Fresh sashimi of Amberjack drizzled with truffle oil and salt, served with micro green and Ponzu sauce

ENTRÉE

Add extra \$3.50 for steamed bowl of rice, miso soup and small house salad

Rib Eye Steak “Shimogamo” Style 16.00

8oz. Prime Rib-eye steak served with onion-soy sauce and garlic infused olive oil

Grilled Beef 16.00

Grilled Rib-eye steak served with creamy dill sauce

Teriyaki – Chicken 10.00, Salmon 10.00 or Beef 16.00

Grilled and glazed with home-made Teriyaki sauce. Choice of chicken, salmon or beef

Cutlet – Chicken 10.00 or Pork 12.00

Panko-breaded and deep fried, served with Tonkatsu sauce. Choice of chicken or pork

Teriyaki Spare Rib 12.00

Broiled, grilled and fried Teriyaki pork rib with meat that falls off the bone

Salmon Isobe Age 11.00

Crispy fried Atlantic salmon, mixed with salmon roe and seaweed flake, served with Ponzu sauce

Grilled Black Snapper 11.00

Breaded and grilled white fish served with creamy dill sauce

NOODLE AND RICE

Tempura Udon Noodle Soup 9.00

Udon noodle soup topped with shrimp tempura, seaweed and chopped green onion

Kitsune Udon Noodle Soup 8.00

Udon noodle soup topped with dried bean curd, fish cake and chopped green onion

Yakisoba / Yakiudon 9.50 - V

Pan-fried noodle (choice of egg noodle or udon noodle) with chicken, cabbage, onion, and carrot

Porridge 9.00 (add \$1.50 for salmon roe) – V

Rice ball topped with choice of salmon or plum, served with hot broth to pour over it

V = Vegetarian item or vegetarian option available. Please ask the server.

The consumption of raw or undercooked food increase the risk of food borne illness, especially if you have medical condition.