

SHIMOGAMO LUNCH TRAY

Served with small green salad, Japanese pickles, rice and miso soup

Pork Katsu Tray 12.50

Panko-breaded and fried pork loin served with katsu sauce

Chicken Katsu Tray 11.00

Panko breaded and fried chicken fillet served with katsu sauce

Beef Teriyaki Tray 17.00

Beef steak marinated and grilled with teriyaki sauce

Chicken Teriyaki Tray 11.00

Fillet of chicken marinated and grilled with teriyaki sauce

Assorted Tempura Tray 11.00 - V

Battered and fried shrimp and vegetables served with bonito sauce (vegetarian option available)

Salmon Teriyaki Tray 11.00

Fillet of salmon grilled with teriyaki sauce

Saikyo Black Cod Tray 12.50

Fillet of black cod, marinated in sweet "saikyo" miso paste, glazed and served with mountain burdock

Grilled Mackerel (Saba) Tray 11.00

Fillet of mackerel, salted and grilled, served with grated daikon radish

BOWL & NOODLE

Served with small green salad, Japanese pickles, and miso soup

Pork Katsu Bowl 12.50

Panko-breaded and fried pork loin with egg served over rice

Beef Bowl 11.00

Sweet marinated and sautéed slices of beef served over rice

Crazy Bowl 13.50

Fried mini shrimp served on the bed of spicy tuna, served over rice

Salmon Supreme Bowl 18.00

Salmon sashimi, salmon skin and salmon roe on sushi rice

Yakisoba 10.00 - V

Pan-fried egg noodle with pork, cabbage, onion, and carrot sautéed with yakisoba sauce

Tempura Udon Noodle Soup w/ Hand Roll Sushi 10.00

*Udon noodle soup topped with shrimp tempura, wakame seaweed and chopped green onion
Plain noodle option available for \$8.00*

CURRY

Served with small green salad, Japanese pickles, and miso soup

Plain Curry 10.00 - V

Japanese style vegetable based curry served over rice

Pork Katsu Curry 14.00

Curry with panko-breaded and fried pork loin served over rice

Chicken Katsu Curry 13.00

Curry with panko-breaded and fried chicken fillet served over rice

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

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

BEER		small	large	SAKE			
Asahi Super Dry		3.75	5.75	Hot Sake:	small	large	
Kirin Ichiban		3.75	5.75	Shirakabegura	7.50	12.00	
Sapporo		3.75	5.75	Sake Go Honjozo	5.00	8.00	
Kirin light		3.75		Cold Sake:	carafe	small btl	large btl
Bud Light		3.75		Sawanoi Junmai Ginjo	11.75		45.00
Asahi Black		5.00		Dassai 50 Daiginjo		23.00	
Echigo Koshihikari Rice Beer 17oz.		8.00		Chobei Junmai Daiginjo		22.00	
SHOCHU		gl	btl	Kikusui Junmai Ginjo		18.00	
Yokaichi – Barley		7.25	41.00	Hakkaisan Junmai Ginjo		28.00	
Kakushigura – Barley		8.25	45.00	Otokoyama Junmai	11.50		44.00
Yachiyo-za – Rice		9.00	55.00	Sujin Junmai	11.00		42.00
Satsuma Hozan – Sweet Potato		9.50	59.00	Mantensei Junmai Ginjo		27.00	
PLUM WINE		gl	btl	Hana Awaka Sparkling		11.00	
Hakutsuru		7.00	26.00	Sayuri Nigori Sake		16.00	
				Kurosawa Nigori Sake		17.00	
				Kikusui Nama Sake (200ml)		12.00	
WINE						gl	btl
Sparkling:							
Michel Servin Sparkling (187ml)							10.00
White:							
Matthew Fritz, Sauvignon Blanc, California '13						9.00	32.00
Bishop's Peak, Chardonnay, California '13						9.50	35.00
Dr. Loosen Riesling, Germany, '11						10.00	36.00
Red:							
Bellene, Coteaux Bourguinon, France '13						13.00	44.00
Finca Decero, Cabernet Sauvignon, Argentina '12						12.00	42.00
Rosé:							
Carmela Benegas Rose, Argentina, '11						7.50	27.00
SOFT DRINK							
Green Tea, Iced Green Tea, Iced Tea, Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade							2.50
Oolong tea (300ml can)							3.00