
STARTER

Edamame 3.00 - 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 dried stem lettuce***Sunomono 6.00 - 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 5.00 - V*Mixed green, onion, carrot and bean curd, tossed in miso dressing***Baby Lobster Salad 9.00***Aioli lobster, crab meat and melt roe. Puffed rice tossed in Shimogamo dressing***Albacore Tuna Tataki Salad 8.00***Seared Albacore, served rare with mixed green tossed with Yuzu vinaigrette dressing***Miso Soup 3.00***Bonito broth based soybean paste soup served with seaweed, tofu and green onion***Vegetable Soup 5.00 - V***Seaweed broth based soup served with seaweed, tofu and green onion*

SMALL DISH

Agedashi Tofu 7.00 - V*Starched and fried tofu served in soy-bonito broth, garnished with grated daikon radish and Shishito pepper***Pan-fried Gyoza Dumpling 7.00***Pan-fried pork dumpling served with sesame vinegar and chili-oil sauce for dipping***Crispy Fried Gyoza Dumpling 7.00***Deep fried pork dumpling with sweet & sour chili sauce***Fried "Kara-Age" Chicken 8.00***Crispy fried chicken with garlic onion sauce***Fried Calamari 10.00***Fresh squid coated in rice flour and fried, tossed in seaweed flake, served with bonito sauce***BBQ Beef Tongue 10.00***Grilled slice of tender beef tongue, served with hand-made lemon and sesame oil sauce and sea salt for dipping***Beef Carpaccio 12.00***Seared and thin-sliced beef with citrus-ginger Ponzu sauce, flavored with onion and garlic***Dynamite Lobster or Green Mussel 10.00***Baby lobster or Green Mussel baked with mayo-based dynamite sauce***Assorted Tempura 11.00 - V***Battered and fried vegetable and seafood served with bonito sauce for dipping (shrimp only option available)***Fried Oyster 10.00***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***Grilled Mackerel 11.00***Grilled fillet of mackerel with grated daikon radish on the side*

ENTRÉE

Add extra \$5.00 for steamed bowl of rice, miso soup and small house salad

Rib Eye Steak "Shimogamo" Style 17.00*8oz. Prime Rib-eye steak served with sautéed asparagus and mushroom, onion-soy sauce and garlic infused olive oil***Teriyaki – Chicken 11.00, Salmon 11.00 or Beef 16.00***Grilled and glazed with homemade Teriyaki sauce. Choice of chicken, salmon or beef***Cutlet – Chicken 11.00 or Pork 13.00***Panko-breaded and deep fried, served with Tonkatsu sauce. Choice of chicken or pork***Teriyaki Spare Rib 13.00***Broiled, grilled and fried Teriyaki pork rib with meat that falls off the bone***Salmon Isobe Age 12.00***Crispy fried Atlantic salmon, mixed with salmon roe and seaweed flake, served with Ponzu sauce***Grilled Black Snapper 12.00***Breaded and grilled white fish served with creamy dill sauce. Fried option is also available.*

NOODLE AND RICE

Tempura Udon Noodle Soup 10.00*Tokyo-style udon noodle soup topped with two shrimp tempura, seaweed and chopped green onion***Kitsune Udon Noodle Soup 8.00***Kyoto-style udon noodle soup topped with dried bean curd and chopped green onion***Yakisoba – V 10.50***Yakisoba sauce flavored pan-fried egg noodle with chicken, cabbage, onion, and carrot***Yakiudon 10.50 – V***Soy flavored pan-fried udon flour noodle with chicken, cabbage, onion, and carrot***Porridge 10.00 (add \$3.00 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.