

SHIMOGAMO LUNCH TRAY

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

Pork Katsu Tray 13.00

Panko-breaded and fried pork loin served with katsu sauce

Chicken Katsu Tray 12.00

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 12.00

Fillet of chicken marinated and grilled with teriyaki sauce

Assorted Tempura Tray 12.00 - V

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

Salmon Teriyaki Tray 12.00

Fillet of salmon grilled with teriyaki sauce

Saikyo Black Cod Tray 13.50

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

Grilled Mackerel (Saba) Tray 12.00

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 13.00

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

Beef Bowl 12.00

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 11.00 - V

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

Tempura Udon Noodle Soup w/ Hand Roll Sushi 11.00

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 11.00 - V

Japanese style vegetable based curry served over rice

Pork Katsu Curry 15.00

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

Chicken Katsu Curry 14.00

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	12.50		48.00
Echigo Koshihikari Rice Beer 17oz.		8.00		Dassai 50 Daiginjo		26.00	
Echigo Red Ale		8.50		Chobei Junmai Daiginjo		24.00	
Iwatekura Oyster Stout		8.50					
Oze Yukidoke Weizen		9.50					
Sansho Herb Ale		10.50					
SHOCHU	gl	btl		Kikusui Junmai Ginjo		20.00	
Yokaichi – Barley	7.25	41.00		Hakkaisan Junmai Ginjo		28.00	
Kakushigura – Barley	8.25	45.00		Otokoyama Junmai	12.50		48.00
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	8.00	30.00		Sayuri Nigori Sake		18.00	
				Kurosawa Nigori Sake		18.00	
				Kikusui Nama Sake (200ml)		12.00	
WINE						gl	btl
Sparkling:							
Pol Clement, Brut, France NV (187ml)							10.00
White:							
Matthew Fritz, Sauvignon Blanc, California '13						9.00	32.00
Lola, Sonoma Coast, Chardonnay, California '15						9.50	35.00
Dr. Loosen Riesling, Germany, '11						10.00	36.00
Red:							
Bellene, Coteaux Bourguignon, France '13						13.00	44.00
Finca Decero, Cabernet Sauvignon, Argentina '12						12.00	42.00
Rosé:							
Guilhem Rosé, Rance '15						8.00	28.00
SOFT DRINK							
Green Tea, Iced Green Tea, Iced Tea, Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade							3.00
Oolong tea (300ml can)							3.50