



Current Dishes

This is a full and currently list of our dishes, not all items listed appear on our daily menus.
Prices are subject to change

NAMA- 生 - Raw

We source exclusively wild-caught fish for our raw menu, working directly with Gulf fishers. That means the menu changes based on what they're catching, and what other seasonal ingredients we're featuring. Please consult the specials boards for selections. Some examples below

Ceviche Nikkei	17
Gulf fish, Gulf squid, red onion, choco, lime, passion fruit, aji limo, aji amarillo, ginger, topped with crispy fried Gulf shrimp and sweet potato	
Tiradito	17
Peruvian Nikkei sashimi, with Gulf fish kissed with sea salt and lime, aji amarillo yuzu sauce, cilantro, black mint, seasonal chilies, sweet potato, cancha	
Daily Specials	Mkt.
There's a world of Nikkei raw dishes, please consult our specials board.	

OSUSUME おすすめ - Recommended Dishes

Traditional and signature Izakaya dishes

Crispy Nori Tacos (v, veg, gf)	13
Two crispy nori "tortillas" filled with pork, Gulf shrimp, Gulf fish or tofu, topped with slaw, salsa fresca, Nikkei remoulade	
Causa Nikkei (v, veg, gf)	15
"Riced" and chilled golden potatoes seasoned with aji Amarillo peppers and lime then topped with avocado, Gulf tuna or shitake mushroom, rocoto aioli, soy ginger drizzle	
Pastel de Feira (v, veg)	9
A street dish of Nipo-Brazilian origin. Stuffed fried pastries with - Gulf shrimp and Havarti cheese - Hearts of palm and Havarti or vegan cheese	
Nikkei Burger	18
Every pub needs a burger, so ... Kuroge Washu Wagyu beef patty grilled, local lettuce, house-made pickles, red onion, Nikkei mayo.	
Pork, Chicken or Tofu Katsu Sandwich (v, veg)	16
A contemporary classic, Panko-breaded pork or chicken, shredded cabbage, sweet pepper and onion relish, Nikkei mayo, karashi mustard, on brioche	
Tuna Musubi (gf)	11
Our version of a Hawaiian classic, soy-ginger-honey-Cured Gulf tuna, formed over rice	

AGEMONO 揚げ物 - Fried

Frying is an art we aspire to perfect

Pabu Fries (v, veg, gf)	8
Simply delicious, fresh, house-cut pub fries, served with ketchup, karashi mustard or Nikkei garlic aioli	
Karaage (gf)	12
Very traditional, two chicken thighs in a seasoned crispy potato flour breading, lemon, Nikkei aioli.	
Vegetable Tempura (v, veg, gf)	12
Seasonal vegetables with a crispy tempura batter	
Kakiage (gf)	14
A version of shrimp tempura found in Japan but also famous as street food in Liberdade, São Paulo, Brazil.	

MEN-RUI 麺類 - Noodles

Bukkake Udon (v, veg)	17
Chilled udon noodles in a tamari aii broth, with ginger, scallions and other seasonal toppings. Try it with Kakiage!	
Somen Champul	15
Okinawan stir-fried somen noodles with seasonal vegetables, shrimp or tofu	

AKI no RYORI 秋の料理 - Fall Dishes

Traditional and signature Izakaya dishes

Chashu Pork	21
Japanese Braised Pork Belly and shoulder braised in soy sauce and mirin, served with white rice	
Doria Creole (v, veg, gf)	18
Japanese-Italian comfort food with, rice, Creole tomato pepper sauce and shrimp, topped with havarti cheese then broiled	
Yakizakana 焼き魚 - Grilled Gulf Fish (gf)	Mkt.
Fresh Gulf fish butterflied, marinated and grilled. Served with grated daikon, Aji Amarillo, green onion, sesame seeds and ponzu sauce.	
Nikkei Broil (v, veg, gf)	18
Gulf oysters, shrimp or mushrooms, tamari, ginger, herb butter, aji, topped with havarti cheese, served with fresh rolls.	
Nikkei Court Bouillon (v, veg, gf)	19
Fresh Gulf fish, winter squash, carrots, local greens, simmered in a light umami-rich broth.	