

Dinner Menu

Salads / Sunomono

House Salad (<i>Iceberg lettuce, tomatos, asparagus, radish with ginger dressing</i>)	3.75
Tofu Salad (<i>Tofu with sesame dressing</i>)	5.00
Tomato, Avocado, & Asapargus Salad (<i>Dried shiso leaf plum vinaigrette</i>)	6.00
Cucumber Sunomono (<i>Thinly sliced cucumber with seaweed and sweet vinegar</i>)	3.00
Edamame (<i>Boiled soybeans</i>)	4.00
Tsukemono (<i>Homemade japanese pickles</i>)	5.00

Soups

Miso	2.50
Chicken (<i>Clear chicken broth</i>)	3.00

Rice and Noodle Dishes

Soboro-Gohan (<i>Sauteed soy ground chicken over rice with raw quail egg</i>)	6.00
Ramen (<i>Noodles in soup with chicken cha-shu</i>)	5.75
Spicy Ramen (<i>Noodles in soup with spicy ground chicken</i>)	5.75
Yaki-Onigiri (<i>Grilled rice ball. Choice of plain , cod roe, bonito, or plum</i>)	3.50
Onigiri (<i>Rice ball. Choice of plain , cod roe, bonito, or plum</i>)	3.00
Ocha-zuke (<i>Yaki-Onigiri in fish broth</i>)	6.00

Izakaya Dishes (Japanese small plates)

Ocean

Tataki Salad (<i>Seared albacore sashimi with soy dressing</i>)	10.00
Chinese-Style Carpaccio (<i>Thinly sliced white fish with hot sesame oil ponzu</i>)	12.00
Mixed Seafood Ceviche (<i>Made with assorted fresh seafood picks of the day</i>)	12.00

Land

Age-dashi Tofu (<i>Deep fried tofu with dashi and scallions</i>)	5.00
Gyoza (<i>Homemade chicken filled dumplings with spicy soy vinaigrette, 6 pcs.</i>)	5.00
Chicken Karaage (<i>Japanese style fried chicken</i>)	6.00
Buta Kaku Ni (<i>Braised Kurobota pork belly with boiled egg in sweet soy sauce</i>)	7.50
Chawan-Mushi (<i>Steamed egg custard</i>)	6.00

Sashimi, Sushi, & Rolls

Assorted Sashimi (<i>chef's choice, ask server</i>)	25.00
Assorted Sushi (<i>chef's choice, ask server</i>)	15.00
Crunch Roll (<i>Shrimp Tempura, Avocado, Asparagus</i>)	10.00
Dragon Roll (<i>Unagi, Avocado, Goodness</i>)	12.00
Spicy Tuna Roll	8.00

	Sashimi	Sushi
Ama-Ebi – Sweet Shrimp	15.00	8.00
Hamachi – Yellowtail	12.00	6.00
Hirame – Halibut	12.00	6.00
Hotate – Scallop	10.00	5.00
Ikura – Salmon Roe	13.00	6.50
Maguro – Tuna	10.00	5.00
Ono- White Tuna	10.00	5.00
Saba – Mackerel	9.00	4.50
Sake – Salmon	9.00	4.50
Shiro Maguro – Albacore	9.00	4.50
Tai – Red Snapper	12.00	6.00
Uni – Sea Urchin	18.00	9.00
Unagi – Freshwater Eel		5.75

Corkage fee first bottle is free, \$10 per bottle after

Robata-Ya Caters to your home or event