

Appetizers

1	Yaki-nasu	焼きなす	Broiled egg plant, chopped scallion & ginger soy sauce	\$6
2	Hiya-yakko	冷奴	Cold Soybean curd & fresh vegetables, chopped scallion & ginger Ponzu Sauce	\$6
3	Yu-Dofu	湯豆腐	Hot Soybean Curd & Fresh Vegetables, Chopped Scallion & Ginger Ponzu Sauce	\$7
4	Age- Dofu	揚げ豆腐	Fried Soybean Curd In Dashi Sauce	\$7
5	Tatsuta- Age	竜田揚げ	Deep Fried Seasoned Chicken Wings	\$7
6	Sakana- Nanban	魚南蛮	Deep Fried Fresh Fish, marinated In Sweet- Sour Sake Sauce	\$7
7	Yaki-Hama	焼蛤 5個	Broiled Top Neck Clams, Ponzu Sauce	\$10
8	Yude-Hama	茹蛤 5個	Steamed Top Neck Clams, Mussel Sauce	\$10
9	Conch Shells	貝と野菜のソテー	Sautéed Conch & Vegetables mixed with Ginger Sauce	\$11
10	Mussel	ムール貝の酒蒸し 又は ムール貝ソース	Steamed Mussels In Mussel Sauce or Sake Wine Broth	\$8
11	Yaki Buta	焼豚	Roast Pork Japanese Style, Mustard Sauce	\$8
12	Tairagai	帆立貝のソテーレモンソース	Sautéed Scallops In Sake Lemon Sauce	\$9
13	Oyster & Asparagus	牡蠣とアスパラのソテー	Sautéed Oysters & Asperagus In Sesame Sauce	\$9
14	Fried Calamari	イカフライ	Fried Squid served with Sake Lemon Sauce	\$8
15	Baby Clam Asari	アサリの酒蒸し	Cooked Japanese Asari Clams In Sake Wine Sauce	\$9
16	Oshitash	おひたし	Steamed Spinach, Rolled In Sheet of Seaweed	\$6
17	Edamame	枝豆	Steamed Young Soybean	\$4
18	Water Cress	クレソンのガーリックソテー	Sautéed Water Cress In Garlic Sauce	\$6
19	Baby Bock Choy	バクチョイの炒め	Sautéed Baby Bock Choy In Brown Sauce	\$6
20	Shiitake Mushroom	しいたけ ポンズソース	Broiled, served with Ponzu Sauce	\$7
21	Oyster Mushroom	オイスターマッシュルームのソテー	Sautéed with Garlic Lemon Sauce	\$7
22	Assorted mushroom	きのこの盛り合わせソテー	Sautéed Assortment of mushroom	\$11
23	Broccoli	ブロッコリーの炒め物	Sautéed Broccoli In Tokubei 86 Mussel Sauce	\$6
24	Ika Teriyaki	いかの照焼	Broiled Squid Teriyaki sauce	\$10
25	Chikuzen-Ni	筑前煮	Cooked assortment of Japanese vege & meat	\$8
26	Shishamo	ししゃも	Broiled shishamo (Smelt)	\$8
27	Kinpira	キンピラ	Cooked Burdock, carrot & Lotus root	\$7
28	Roll Cabbage	ロールキャベツ	Cooked Chopped meat Rolled in Cabbage, Tomato Sauce 1pc. \$7/2pcs.\$13	\$9
29	Home made Satuma Age			\$9

Soup

30	Suimono	吸い物	Delicately flavored clear fish broth	\$3
31	Miso Soup	味噌汁	Soybean soup	\$3
32	Nameko Soup	なめこ汁	Soybean Soup with Nameko-mushroom	\$4
33	Tofu & Vegetables	豆腐と野菜のチキンスープ	Chicken Broth with Soybean Curd & Vegetables	\$4
34	Ton Jiru	豚汁	Soybean Soup with Various kinds of Japanese Vegetables & Pork	B\$8 C\$4
35	Asari Soup	アサリの味噌汁	Miso Soup with Asari Clam	\$8
36	Corn Cream Soup	コーンクリームスープ	Cream Soup with Various vege, mushroom & chicken	B\$8 C\$4

Salad

37	TOKUBEI 86 special combination	トクベイ86スペシャルコンビネーションサラダ	Fancey combination salads, sesame seed house dressing	\$8
38	Avocado & Fresh Tuna Salad	アボガドとツナのサラダ	Sliced Avocado & Fresh Tuna Sashimi	\$10
39	Hijiki Salad	ひじきサラダ	Cooked Seaweed Salad	\$6
40	Asparagus & Hearts of Palm	アスパラガスとやし	Served with Home made Sesame Seed House Dressing	\$8
41	Assorted Oshinko	おしんこ盛り合わせ	Garlic, Yamagobo, Cucumber, picked Radish, Eggplant	\$5
42	Tossed Salad	ハウスサラダ	Served with Sesame Seed House Dressing	\$3
43	Sashimi Salad	刺身入りサラダ	Fresh Salad with Sashimi	\$10
44	Nukazuke	ぬかづけ		\$5

Noodles

45	Ramen	ラーメン	Tonkotsu, Miso or Shoyu	\$15
46	Zaru soba	ざるそば	Hot or Cold	\$11
47	Ten-zaru	天ざる	Soba with vegetable tempura	\$18
48	Hiyashi chuka	冷やし中華	Cold Ramen Noodle with various kind of toppings	\$15
49	Yaki Soba	焼きそば	Sauteed Ramen Noodle with Vege and Chicken, Beef or Pork	\$15
50	Nabevaki udon	鍋焼うどん		\$18
51	Curry soba or udon	カレーそば 又は うどん	Soba or Udon Noodle in curry soup with choice of Vege, Beef, Pork or Chicken	\$15

Sea Food Entrees

52	Salmon	焼き鮭	Broiled salmon, Teriyaki sauce or	\$16
53	Fish of The Day	本日の焼き魚	Broiled or Teriyaki Fish of The Day	\$16
54	Oyster Shrimp Sauce	牡蠣のソテー海老ソース	Sautéed Oyster In Shrimp Wine Sauce	\$16
55	Scallop Shrimp Sauce	帆立貝のソテー海老ソース	Sautéed Scallops In Shrimp Wine Sauce	\$16

Sea Food Entrees

56	Oyster & Scallop combination	牡蠣と帆立のソテー海老ソース	Sautéed Oysters & Scallops In Shrimp Wine Sauce	\$16
57	Sea Food Yaki-udon	海鮮焼うどん	Sautéed Assortment of Seafood On Japanese Noodles	\$18
58	Assorted Neptune	海の幸のソテー	Sautéed Assortment of Seafood In Sake Wine Sauce	\$18
59	Sautéed Softshell crab	ソフトシェルクラブのソテー	Sautéed Softshel crab\$28 (1/2order \$14)	\$28
60	Shrimp Yaki-udon	エビ焼うどん	Sautéed Shrimps & Shitake Mushrooms On Japanese Noodles	\$18
61	Tempura	天ぷら	Shrimps & Vegetables Tempura, Tentsuyu Sauce	\$16
62	Ebi- Tempura	エビ天ぷら	Shrimps Only Tempura, Tentsuyu Sauce	\$18
63	Kaki Fry	牡蠣フライ	Deep Fried Breaded Oysters with Hot Vege, or Salad Tonkatsu Sauce & Spicy Tartar Sauce	\$16
64	Scallop Fry	帆立フライ	Deep Fried Breaded Scallops with Hot Vege, or Salad Tonkatsu Sauce & Spicy Tartar Sauce	\$16
65	Shrimp Fry	海老フライ	Deep Fried Breaded Shrimps with Hot Vege, or Salad Tonkatsu Sauce & Spicy Tartar Sauce	\$18
66	Sakana- Tempura	魚天ぷら	Fish & Vegetables Tempura, Tentsuyu Sauce	\$13
67	Kaki- Age	帆立入りかき揚げ	Shredded Scallops & Vegetables Tempura, Tentsuyu Sauce	\$13
68	Shrimp Teriyaki	エビの照焼き	Broiled Shrimps, Teriyaki Sauce	\$18
69	Shrimps & Vegetables	エビと野菜の炒め物	Sautéed Shrimps & Vegetables In Tokubei 86 Special Sauce	\$18
70	Scallops & Vegetables	ホタテと野菜の炒め物	Sautéed Scallops & Vegetables In Tokubei 86 Special Sauce	\$18
71	Spicy Shrimp	エビと野菜の炒め物	Sautéed Shrimps with Vegetables In Spicy Sauce	\$18
72	Yose Nabe	寄せ鍋	A Gourmet selection of fresh seafood,chicken&vegetable prepared in fish broth,ponzu sauce	\$16
73	Hama-nabe	はまぐりの鍋	Top neck clams & vegetable prepared in fish broth,ponzu sauce	\$13
74	Sakana-Chiri-Nabe	魚の鍋	Fresh fish & vegetables prepared in fish broth,ponzu sauce	\$14
75	Kaki-Nabe	牡蠣鍋	Oysters & vegetables prepared in soybean broth	\$16
76	Broiled Saba (Boston mackerel)	鯖の焼き魚	Broiled mackerel with vege (broccoli, shitake, carrot)	\$18
77	Broiled Kinme (Red Purch)	きんめの焼き魚	Broiled Kinme with vege (broccoli, Shitake, carrot)	\$18

Meat & Poultry Entrees

78	Negima Yaki	ねぎま焼	Fresh scallion rolled in thinly-sliced choice beef , teriyaki sauce	\$16
79	Beef- Teri- Yaki	牛ステーキ (照焼き)	Broiled Choice Shell Steak, Teriyaki Sauce	\$20
80	Beef Steak Ponzu	牛ステーキ (ポン酢)	Broiled Choice Shell Steak, Ponzu Sauce	\$20
81	Chicken Teri-yaki	チキン照り焼 (照焼き)	Broiled Chicken, Teriyaki Sauce	\$15
82	Pork chop	骨付き豚ロース	Sautéed or Breaded Pork chop	\$14
83	Chicken Roll-age	鳥の包み揚げ	Fresh Carrot, Spinach & Cheese Rolled in Thinly Sliced Chicken, Deep Fried in Vegetables Oil, Home made Peanut Sauce & Cutlet Sauce	\$16
84	Sukiyaki	すき焼き	Thinly Sliced Choice Rib Eye, Soybean Curd, Bamboo Shoots, Glass Noodles, Mushrooms & Fresh Vegetables in Tokubei 86 Special Sukiyaki Sauce	\$18
85	Beef & Vegetables	牛と野菜の炒め物	Sautéed Sliced Beef & Vegetables in Tokubei 86 Special Sauce	\$16
86	Chicken & Vegetables	鶏胸肉と野菜の炒め物	Sautéed Sliced Breast of Chicken & Vegetables in Tokubei 86 Special Sauce	\$16
87	Katsu-Ju (Pork)	カツ重 (ポーク)	Pork Cutlet in Katsudon sauce served on Rice	\$15
88	Katsu-Ju (Chicken)	カツ重 (チキン)	Chicken Cutlet in Katsudon sauce served on Rice	\$15
89	Hamburg Steak, Japanese style	ハンバーグステーキ	Pan Fried chopped steak	\$15
90	Hamburg Croquette	ハンバーグのコロッケ包み	Pan Fried chopped steak with Potato croquette inside	\$15
91	Tonkatsu	トンカツ	Pork Cutlet with hot Vege or Salad with tonkatsu Sauce	\$15
92	ChickenKatsu	チキンカツ	Chicken Cutlet with hot Vege or Salad with tonkatsu Sauce	\$15
93	Chicken Special	チキンカツのネギソースかけ	Breaded Chicken with sake wine lemon Sauce om top	
94	Gyu-ponzu	牛と野菜の炒め物、大根おろし添え (ポン酢)	Sautéed Sliced Beef & Vegetables in Ponzu Sauce with Grated Japanese Radish	\$15
95	Chicken Ponzu	鶏胸肉と野菜の炒め物、大根おろし添え (ポン酢)	Sautéed Sliced Breast of Chicken & Vegetables in Ponzu Sauce with Grated Radish.	\$15
96	Beef Yaki-udon	牛の焼うどん	Sautéed Sliced Beef On Japanese Noodles	\$15
97	Gyoza	焼き餃子	Pan-fried Beef & Vegetables Dumplings, Japanese Style served with Spicy Sesame Oil Sauce	\$15
98	Makunouchi Box	幕の内弁当	Small Portions of Tempura, Negima, Tekka-maki, Sashimi, Broiled Fish, Fried Scallops	\$23

Vegetarian Entrees

99	Yasai Itame	野菜炒め	Sautéed assortment of vegetables in Tokubei 86 special sauce	\$13
100	Tofu & Vegetables	豆腐と野菜の炒め物	Sautéed Soybean Curd & Vegetables In Tokubei 86 Special Sauce	\$14
101	Vegetable Tempura	野菜天ぷら	Fresh Vegetables Tempura, Tentsuyu Sauce	\$13
102	Shojin- Age	精進揚げ	Shredded mixed Vegetables Tempura, Tentsuyu Sauce	\$12

TOKUBEI 86 complete Dinner

103	TOKUBEI 86 complete Dinner		Your Entrée Choice plus	\$12
-----	-----------------------------------	--	--------------------------------	-------------

Includes choice from Kitchen Appetizer, Miso or Clear Soup, Tossed Salad or Oshinko, Entrée of your choice

Dessert

104	Home-made Custard Pudding	ホームメイドプリン		\$4
105	Assorted Fresh Fruits	フルーツ盛り合わせ		\$6
106	Today's Fruits	本日のフルーツ		\$4
107	Shirokuma	鹿児島名物かき氷	Shaved ice & Assorted Fruits, Tokubei 86 special yogurt syrup on the top	\$8
108	Ice Cream 2 scoops	アイスクリーム		\$4
109	Ice Sherbet 2 scoops	シャーベット		\$4
110	Fruit Parfait	フルーツパフェ		\$6

From our Neptune Counter

111	Nuta	ヌタ	Choice of marinated Fresh Clams, Fresh Fish or Boiled Octopus with Lightly Boiled Vegetables, Nuta Sauce	\$7
112	Seaweed Salad	海苔サラダの盛り合わせ	Assortment of Seaweed Salad	\$7
113	Kani-salad	蟹サラダ	Salad of Crab Stick	\$7
114	Usu- Zukuri	ヒラメの薄造り	Extremely Thinly- Sliced Fluke Fish	\$10
115	Clams Sashimi	貝の刺身	Assortment of Oyster, Top Neck, Scallop & Hokki	\$12
116	Ika-tarako-ae	烏賊のタラコ和え	Sliced Fresh Squid marinated with Salted Cod Roe	\$10
117	Ika-ikura-ae	烏賊のイクラ和え	Sliced Fresh Squid marinated with Salted Salmon Roe	\$10
118	Ika-uni-ae	烏賊のウニ和え	Sliced Fresh Squid marinated with Sea Urchin	\$12
119	Ankimo	アンキモ	Steamed Monkfish Liver with grated daikon radish with ponzu sauce	\$10
120	Yaki-nori	焼き海苔	Parched Sheets of Seaweed with Green Mustard	\$4
121	Sunomono	酢の物	Sweet Sour Seasoned Fresh Seafoods & Vegetable	\$10
122	Tako-su	タコの酢の物	Sweet Sour Seasoned Boiled Octopus & Vegetables	\$10
123	Tuna Tartar	鮪のタルタル	Chopped Tuna mixed with Avocado,spicy mayo	\$15
124	Salmon Tartar	鮭のタルタル	Chopped Salmon mixed with Avocado,spicy mayo	\$15
125	Sashimi Appetizer			\$15

From our Raw bar

126	Kumamoto Oyster	熊本牡蠣		\$4
127	Hamahama Oyster	ハマハマ牡蠣		\$4
128	Top Neck Clam	はまぐり		\$3
129	Aoyagi Clam	青柳	Price varies according to the size	

Sushi & Sashimi Entrees

130	Deluxe Sushi	寿司特盛り	Deluxe Assortment of Sushi	\$23
131	Regular Sushi	寿司盛り	Assortment of Sushi	\$18
132	Deluxe Sashimi	刺身特盛り	Deluxe Assortment of Raw Fish	\$25
133	Regular Sashimi	刺身盛り	Assortment of Raw Fish	\$20
134	Sushi & Sashimi combination	寿司と刺身の盛合わせ	Assortment of Sushi & Sashimi Combination	\$25
135	Tekka-maki	鉄火巻き	Fresh Tuna with Seasoned Rice Rolled In Sheet of Seaweed	\$15
136	Kappa-maki	カッパ巻き	Fresh Cucumber with Seasoned Rice Rolled In Sheet of Seaweed	\$11
137	Nori-maki	海苔巻き	Cooked Dried Squash with Seasoned Rice Rolled In Sheet of Seaweed	\$11
138	California Roll	カリフォルニアロール	Kani Stick & Avocado with Seasoned Rice Rolled In Sheet of Seaweed	\$14
139	Tokubei 86 Roll	トクベイ86ロール	Smelts Roe, Kani-stick & Egg with Seasoned Rice Rolled In Sheet of Seaweed	\$14
140	Oshinko-maki	お新香巻き	Japanese Pickled Radish with Seasoned Rice Rolled In Sheet of Seaweed	\$11
141	Futomaki	太巻き	Assortment of Vegetables, Shrimp,Unagi, Kanpyo, Cucumber, Kani-stick & Egg with Sheet of Seaweed	\$15
142	Temaki-set	手巻きセット	H& Roll of Tokubei 86 Roll, Yellowtail Scallion Roll & California Roll	\$15
143	Chirashi-sushi	ちらし寿司	Thinly Sliced Assortment of Fresh Seafood On Bowl of Seasoned Rice	\$18
144	Tekka- Donburi	鉄火丼	Thinly Sliced Fresh Tuna On Bowl of Seasoned Rice	\$20
145	Hamachi-Donburi	はまち丼	Thinly Sliced Fresh Hamachi On Bowl of Seasoned Rice	\$20
146	Salmon-Donburi	サーモン丼	Thinly Sliced Fresh Salmon On Bowl of Seasoned Rice	\$20
147	Una-Donburi	うな丼	Broiled eel on the rice unagi-Sauce	\$30
148	YAMAKAKE-Donburi	まぐろのやまかけ	Cubed Tuna with Grated Japanese yam	\$12
149	Vegetarian-sushi	ベジタリアン寿司	Assortment of Vegetable Sushi	\$14
150	Tuna Sashimi	マグロのお刺身	Fresh Tuna Sashimi	\$25
151	Tako Sashimi	タコのお刺身	Boiled Fresh Octopus Sashimi	\$15
152	Battera	鯖のバッテリー	Sushi Rice Rotled in marinated mackerel	\$14
153	Onigiri	各種おにぎり	Rice Ball with sour Plum, Salmon, Ikura, Tarako or Bonito Flake inside	\$4
154	Ochazuke	お茶漬け	Salmon or Ume	\$14
155	Tuna tataki	まぐろのたたき		\$15

All sushi roll (Maki) entrees come as 3 rolls except for Futomaki

A piece of Sushi & Sashimi

156	Uni	うに	Sea Urchin	\$5
157	Ikura	いくら	Salmon Roe	\$4
158	Masago	まさご	Smelt Roe	\$3
159	Hotate	帆立	Scallop	\$4
160	Yellow Fin Tuna	マグロ	Yellow Fin Tuna	\$4
161	Blue Fin Tuna	本マグロ	Blue Fin Tuna	\$5
162	Toro	トロ	Fatty Belly of Tuna	M/P
163	Hamachi	はまち	Fresh Yellow Tail	\$4
164	Sake	鮭の薫製	Smoked Salmon	\$4
165	Sake	鮭	Fresh Salmon	\$4
166	Ebi	海老	Shrimp	\$3
167	Anago	穴子	Cooked Sea Eel	\$4
168	Unagi	鰻	Cooked Fresh Water Eel	\$5
169	Tai	鯛	Red Snapper	\$4
170	Suzuki	鱸	Striped Bass	\$3
171	Hirame	ヒラメ	Fluke	\$3
172	Trout	シートラウト	Sea Trout	\$3
173	Katsuo	鰹	Bonito	\$4
174	Sawara	鯖	Spanish Mackerel	\$3
175	Saba	鯖	Marinated Mackerel	\$3
176	Hokki	ホッキ貝	Novascotia Clam	\$3
177	Ika	烏賊	Squid	\$4
178	Tako	蛸	Octopus	\$3
179	Kani	蟹蒲	Crab Stick	\$3
180	Tamago	卵	Seasoned Egg Omelet	\$2
181	Komochi Engawa	子持縁側	Chopped Fluke fin Marinated with Sake Wine, Smelt roe & spicy Mayo	\$3
182	Fresh Engawa		Fresh Fluke Fin	\$4
183	Broiled Engawa		Broiled Engawa,Unagi Sauce	\$4
184	Butter Fish	エボ鯛	Marinated Butter Fish	\$3
185	Real Crab	蟹の身	Real Snow Crab meat	\$4

A Roll & H& Roll Sushi

186	Tekka Maki	Tuna Roll	\$5
187	Tekkyu Maki	Tuna & Cucumber Roll	\$5
188	Negi Hamachi Maki	Fresh Yellow Tail & Scallion Roll	\$5
189	California Maki	Avocado & Crab Roll	\$5
190	California Special Maki	Rolled Inside Out Coated with Smelt Roe	\$6
191	Salmon Skin Maki	Grilled Salmon Skin, Meat, Scallion & Cucumber Roll	\$5
192	Alaskan Maki	Fresh Salmon & Avocado Roll	\$5
193	Anago Maki	Cooked Sea Eel & Cucumber Roll	\$6
194	Unagi Maki	Cooked Fresh Water Eel & Cucumber Roll	\$7
195	Tokubei Maki	House Roll	\$5
196	Kappa Maki	Cucumber Roll	\$4
197	Oshinko Maki	Pickled Radish Roll	\$4
198	Nori Maki	Cooked Dry Squash Roll	\$4
199	Nattou Maki	Fermented Soybean Roll	\$4
200	Boston Maki	Crab, Lettuce, Cucumber, Mayonnaise	\$6
201	Ume Shiso Maki	Sour Plum Paste & Shiso Leaf Roll	\$4
202	Spicy Tuna Maki	Tuna Roll Spicy Sauce	\$5
203	Spicy Salmon Maki	Salmon Roll Spicy Sauce	\$5
204	Fresh Salmon Maki	Fresh Salmon Roll	\$5
205	Smoked Salmon Maki	Smoked Salmon Roll	\$6
206	Chef's Special Maki	Minced Fluke Fish, Egg, Crab Stick & Spinach Rolled In White Radish & Seaweed, served In Sweet Fruits Vinegar	\$7
207	Spider Maki	Deep Fried Soft Shell Crab Roll served Two Rolls	\$13
208	Rainbow Maki	Broiled Unagi Rolled In Various kind of Fish	\$13
209	Dragon Maki	Broiled Unagi Rolled In Avocado	\$10
210	Ebi Tempura Maki	Shrimp Tempura Roll	\$8
211	Negitoro Maki	Blue Fin Fatty Tuna & Scallion Roll	\$7
212	J.J. Roll	Japanese Jewish Roll, Smoked Salmon, Caper, Sour Cream & Onion	\$6
	*Hand Roll Less		\$0.50
	*Inside Out Roll Extra		\$1
	*Quail Egg		\$1
	*Shiso Leaf		\$0.50

Drink

Wine By the Glass

White	Chardonnay	\$7.00
	Sauvignon Blanc	\$8.00
	Pinot Grigio	\$7.00
Red	Merlot	\$7.00
	Cabernet Sauvignon	\$7.00
Blush	White Zinfandel	\$6.00
	Plum Wine	\$6.00

Beer By the Bottle

Budwiser (12 oz.)	\$5.00
Kirin, Kirin Light (12 oz.)	\$5.00
Sapporo Draft (16 oz.)	\$6.00
Kirin Ichiban (12 oz.)	\$5.00
KIRIN FREE NON-Alcohol Malt Beer	\$5.00
Asahi Super Dry (12oz.)	\$5.00

House Special Cocktails

Sake-martini	\$10.00
Box	\$7.00
Kamikaze 86	\$10.00
Mr.Fuji	\$12.00
Karate Punch	\$10.00
Hot Sake (S)	\$4.50
Hot Sake (L)	\$9.00
Soda	\$3.00
Japanese soda	\$4.00
House Cold Sake by glass	\$7.00

Shochu

iichiko	\$9.00
Shiranami	\$9.00

Appetizers

1	Edamame	枝豆	Steamed Young Soybean	\$3
2	Age- Dofu	揚出豆腐	Fried Soybean Curd In Dashi Sauce	\$6
3	Tuna avocado salad	アボガドとツナのサラダ	Sliced Avocado & Fresh Tuna Sashimi	\$9
4	Baby Clam Asari	アサリの酒蒸し	Cooked Japanese Asari Clams In Sake Wine Sauce	\$7
5	Yaki- Buta	焼豚	Roast Pork Japanese Style, Mustard Sauce	\$7
6	Gyoza	焼き餃子	Pan-fried Beef & Vegetables Dumplings, Japanese Style served with Spicy Sesame Oil Sauce	\$7
7	Shishamo	ししゃも	Broiled shishamo (Smelt)	\$7
8	Mix mushroom sautéed with lemon garlic sauce			\$10

Noodle Dishes

9	Ramens	ラーメン	Tonkotsu, Miso or Shoyu	\$12
10	Zaru soba	ざるそば	Hot or Cold	\$9
11	Ten-zaru	天ざる	Soba with vegetable tempura	\$13
12	Hiyashi chuka	冷やし中華		\$11
13	Yaki-soba	焼きそば	Vege, Chicken or Beef	\$11
14	Nabeyaki udon	鍋焼きうどん		\$13
15	Curry soba or curry udon	カレーそば／うどん		\$11

From Sushi Bar

16	Lunch Sushi		1R tuna, 1p salmon, 1p tuna, 2p white fish, 1p shrimp	\$11
17	Lunch Sashimi		2p salmon, 2p tuna, 4p white fish	\$12
18	Lunch Sushi & Sashimi combo			\$12
19	Chirashi			\$12
20	2 rolls lunch special		Below \$5 from the dinner menu	\$8
21	Sashimi salad with special chef sauce			\$9
22	Tuna tataki			\$12

All come with miso soup or salad except sushi

23	Bento Box	Miso, sashimi salad, Japanese mix vegetable, 1 roll California, Chicken teri or boiled fish, and a bowl of rice	\$13
24	Omurice	Vege, Chicken or Beef	\$10
25	Regular fried rice	Vege, Chicken or Beef	\$9
26	House special sautéed vegetables	Vege, Tofu, Chicken or Beef	\$11
27	Chicken teriyaki with hot vegetable combo		\$11
28	Tokubei special Hamburg steak with hot vegetable combo		\$11
29	Tokubei special Hamburg croquette with hot vegetable combo		\$11
30	Tokubei special croquette with hot vegetable		\$11
31	Tempura	Shrimp and vegetable, +\$2 for only Shrimp	\$14
32	Tonkatsu with cabbage or hot vegetables		\$13
33	Chicken katsu with cabbage or hot vegetables		\$13
34	Katsu curry with fried rice		\$14
35	Katsu-don		\$11
36	Oyako-don		\$10
37	Shogayaki-don		\$10
38	Soft shell crab sautéed		\$13
39	Chicken special with spinach, carrots and green onions		\$13
40	Beef curry with white rice	beef, pork, chi,+\$3 with fried rice	\$10
41	Kaki furai with hot vegetable combo		\$15
42	Shrimp teriyaki with hot vegetable combo		\$16
43	Spicy vegetable sautéed with	tofu, chi, beef, +\$5 for shrimp	\$11
44	Fish of the day	Spanish mackerel, and salmon are only fillet	\$14
		Kinme or mackerel	\$16

Drink

Beer	Sapporo	\$6
	Kirin Ichiban	\$4
	Kirin, Kirin Light	\$4
	Asahi (Super dry)	\$4
	Budweiser	\$4
Sake	Hot sake (S)	\$3.75
	Hot sake (L)	\$7
	cold sake by glass	\$6
	cold sake by bottle (many kinds and price according)	
White wines	Chardonnay	\$6
	Pinot Grigio	\$6
	Sauvignon Blanc	\$7
Red wines	Merlot	\$6
	Cabernet Sauvignon	\$6
Blush wines	White Zinfandel	\$6
Plum wine	Plum Wine	\$6
Soft drink	Ramune (Japanese Soda)	\$4
	Regular Soda	\$2
	Oolong tea (onlu bottle)	\$5
	Sparkling water (Pellegrino)	\$5
	Sparkling water (Perrier)	\$4
	Flat water (Poland spring)	\$3
	Iced green tea (caffein)	\$2
	Iced barely tea (no caffein)	\$2