



# RAKU.

## TOFU

- Raku Tofu Whole \$6 / 1/2 \$4
- Agedashi Tofu Whole \$12 / 1/2 \$8
- Oyaji Tofu \$8.5

## COLD DISH

- \*Hotate and Caviar \$38
- Kanpachi Carpaccio 
- \*Poached Egg with Uni and Ikura 
- Today's Ohitashi \$5
- \*Kobe Beef Liver Sashimi. \$9.5

## SALAD

- \*Sashimi Salad \$16
- Ken Salad \$12.5
- Dried Tatami Sardine Salad \$9
- Popeye Salad \$8

## HOT DISH

- Fried Ice Fish \$8.5
- Crispy Fried Shrimp \$9
- Juicy Deep Fried Chicken \$10

## RICE / NOODLE / SOUP

- \*Foie Gras Bowl \$19
- \*Cold Green Tea Soba with Poached Egg \$9
- \*Ikura Bowl (Salmon Roe) \$11
- Oyako Bowl (Chicken, Egg, and Onion) \$10.5
- Takana Inari (Fried Tofu Pouch Stuffed With Rice Mixed With Mustard Greens) \$4.5
- Miso Soup \$3.8


\*Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of food born illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



## Chef's Tasting Menu

- \*Premium Omakase Course \$120
- \*Deluxe Omakase Course \$150

## ROBATA GRILL

- \*Foie Gras Skewer \$18.5
- \* A5 Wagyu Kushi \$19
- \*Kobe Style Beef Filet with Wasabi \$13
- \*Kobe Style Beef Outside Skirt \$8
- \*Kobe Style Beef Liver \$5
- Iberico Kushi \$9.5
- Teriyaki Pork Rib \$7.5
- Pork Ear \$4.5
- Duck with Balsamic Soy Sauce \$5
- \*Grilled Salmon with Ikura Oroshi \$8
- Grilled Yellowtail with Grazed Soy Sauce \$8
- \*Butter Sautéed Scallop with Soy Sauce 
- Tomato \$3
- Tomato with Bacon \$4
- Eringi \$4.5
- Mushroom \$3
- Mushroom with Bacon \$4
- Enoki Mushroom with Bacon \$3.5
- Asparagus \$3.5
- Asparagus with Bacon \$4
- Okra \$3.5
- Direct Flamed Eggplant \$5

## DESSERT

- Homemade Sorbet \$5
- Green Tea Crème Brulée \$6
- Fluffy Cheesecake \$6