

## おでんOden

関東煮 : 塩とだし風味のおでん

みそおでん : 八丁みその名古屋風おでん

Kanto-daki : Light salt and dashi broth based oden

Miso-oden : Rich haccho-miso based broth oden

関東煮Kanto-daki		みそおでんMiso-oden	
たまごFreeRangeEgg	1.5	たまごFreeRangeEgg	1.5
大根DaikonRadish	1.5	大根DaikonRadish	1.5
コンニャクTaroJelly	1.5	コンニャクTaroJelly	1.5
厚揚げFriedTofu	1.5	厚揚げFriedTofu	1.5
がんもGanmoTofuBall	1.5	だし巻きFriedEgg	2
ちくわChikuwaFishCake	2	さといもMiniatureTaro	2
はんぺんFluffyFishCake	2	はんぺんFluffyFishCake	2
もちキンMochiTofuBag	2	牛筋BeefGristle	3

-please alert your server at any food allergies before ordering.  
-food will be served when cooked, in traditional izakaya style.

## 小鉢.Kobachi

釜揚げ枝豆  
EDAMAME 3  
Boiled fresh when ordered, sea salted and served hot!

山イモのわさび漬  
YAMAIMO 3  
Wasabi and vinegar pickled Japanese yam.

タコとウニのワサビ和え  
TAKO UNI WASABI 4  
Wasabi-marinated octopus and sea urchin served w/ 5 pieces of dried seaweed.

## オリジナルOriginals

インゲン豆フライズ 4  
INGEN FRIES  
Deep-fried tempura battered green bean fries served w/ Japanese mayo.

モッツァレラチーズの揚げだし 4  
AGEDASHI MOZZARELLA  
Deep-fries tempura battered mozzarella cheese in a kanto-daki broth topped w/ green onion and dried seaweed.

R-19 オイスターシーザー 4  
OYSTER CAESAR  
2 pieces of fresh oyster in miso and tomato caesar served in a shot glass.

クラゲとキウリの棒棒鳥 5.8  
BANG BANG G  
Chicken breast, cucumber and jelly fish dressed with sesame dressing.

マグロとメロンのグラニテ 5.8  
TUNA MELON  
Diced tuna sashimi, melon and dashi jelly dressed w/ soy based sauce, topped w/ shaved frozen melon and cilantro.

ブタのみそ角煮温玉添え 6.5  
MISO KAKUNI  
Haccho-miso stewed pork belly with half boiled egg.

いかのみそ丸焼き 6.5  
IKA MISOYAKI  
Haccho-miso grilled whole squid served w/ pickled ginger and Japanese pepper.

ラムパッチョ 7.8  
LAMB-PACCIO  
Lightly roasted miso-marinated lamb tenderloin carpaccio on sliced onion topped w/ deep-fried cappers.

海老とアボカドの我殿サラダ 7.8  
GA-DEN SALAD  
Prawn and avocado salad with wasabi dressing.

サーモンルイベ 8.5  
SALMON RUIBE  
Sliced semi-frozen sockeye salmon sashimi dressed w/ onion soy sauce and topped w/ garlic chips, green onion and wasabi mayo.

## 定番Classics

カボチャコロッケ 4  
KABOCHA KOROKKE  
Boiled egg inside a deep-fried pumpkin ball dressed w/ aurora sauce.

鳥ナンコツのカラアゲ 4  
NANKOTSU  
Deep-fried chicken knee served w/ salt and pepper.

鳥カラアゲガーリックマヨ 5.8  
KARAAGE  
Deep-fried chicken thigh served w/ garlic mayo.

とんとろの天然塩焼きのゆずポン酢 6.5  
TON TORO  
Sea salt grilled pork cheek w/ yuzu ponzu.

マグロのタタキ 6.5  
TUNA TATAKI  
Lightly seared tuna sashimi on sliced onions, dressed w/ ponzu sauce, topped w/ scallion and garlic chips.

ムール貝のガーリックバター酒蒸し 7.8  
GARLIC BUTTER MUSSEL  
Sustainable farmed mussel from Salt Spring Island in a Kanto-daki broth, steamed w/ garlic butter.

彼の海老マヨ 7.8  
HIS EBI MAYO  
Deep-fried prawns served w/ chili-mayo w/ a hint of cilantro.

銀ダラのミソ漬マヨ焼 8.5  
GINDARA  
Mayo-grilled saikyo miso-marinated sashimi-grade black cod from Salt Spring Island.

サバのハーブ焼き 8.5  
SABA GRILL  
Grilled mackerel on sliced onions w/ herbs and garlic.

今日のおさし身 8.5  
TODAY'S SASHIMI  
Please check today's fresh sheet for sashimi selection.

## 穀物Cereals

名物! 牛タンステーキ茶漬 6.5  
GYU TONGUE CHAZUKE  
Beef tongue steak on rice topped w/ green onion, dried seaweed and wasabi served w/ kanto-daki soup on the side.

ウナギの温寿司 7.8  
UNAGI NUKU-SUSHI  
Steamed sushi in a traditional steamer, topped w/ BBQ eel and sliced omlet, served w/ dried seaweed and pepper.

朋太キムチうどん 7.8  
KIMUCHI UDON  
Boiled udon noodles mixed w/ spicy cod roe and kimchi, topped w/ green onion and dried seaweed.

元祖焼うどん 7.8  
YAKI UDON  
Pan-fried udon noodles w/ beef, mushroom, green onion and garlic, topped w/ sesame and dried seaweed.

焼サバの島寿司 8.5  
SABA SHIMA-SUSHI  
Lightly grilled pickled mackerel sushi specially served w/ Japanese mustard.

あぶりケイジャンサーモン押し寿司 9.8  
SOCKYEYE SALMON OSHI-SUSHI  
A block shaped, lightly seared, Cajun spiced sockeye salmon sushi topped w/ sliced onion, grated horseradish and ponzu.

## スイーツSweets

本日のアイスクリーム 3  
ICE CREAM OF THE DAY  
Please check today's fresh sheet or ask servers for details.

本日のチーズケーキ 4  
CHEESE CAKE OF THE DAY  
Please check today's fresh sheet or ask servers for details.

名代!!カボチャプリン 4.5  
KABOCHA PUDDING  
The smoothest baked Japanese pumpkin pudding w/ caramel.