

SHINJUKU STATION

Irasshaimase – Welcome to our *izakaya*. Named after the world’s busiest train station, our dinner menu offers a variety of delicious Japanese dishes served in small portions to share and to experience the unique flavors of Japan. We are not your typical sushi bar... so please ask questions and share in a fun evening with us! **(TAX IS INCLUDED IN PRICING)**

from the KITCHEN.



red miso soup 3.5 silken tofu, shimeji mushrooms wakame, narutomaki	edamame 6 steamed <u>or</u> stir-fried	tok fries furikake, spicy 6.5 mayo, togarashi
roasted shishito peppers 7 light sea salt	seared baby octopus 8 sesame oil	burokkori chinese broccoli 4 in brown butter
beer braised pork buns 7 in asahi black beer	baked wild japanese mushrooms 7 brown butter	hand-made pork gyoza 8 with tempura sauce
chicken karaage 8.5 lightly fried organic chicken pieces with a side of kewpie and chili powder	okonomiyaki “japanese pizza” 8 porkbelly, cabbage, kizame shoga, kasuobushi	sake steamed black mussels 12 yuzu butter
ishiyaki (5pc) prime ribeye 14 sashimi seared yourself on a riverstone (Niman Ranch)	seared wild beef wrap 15 (4pc) seasoned prime beef ribeye, enoki mushrooms (Niman Ranch)	hamachi kama 16 sumi charcoal grilled yellowtail collar, sauteed onions, ponzu (please allow adequate cooking time - ask server)
tempura ala carte <i>choose from:</i> <i>black tiger shrimp (\$1)</i> <i>okra</i> <i>enoki mushrooms</i> <i>red snapper (\$1)</i> <i>lotus root</i> <i>shiso leaf</i> <i>kabocha pumpkin</i> <i>sweet potato</i> <i>asparagus</i>		89¢ each



from the SUSHI BAR.



hiyashi wakame 5 seaweed salad	ika sansai 5 squid salad	hama chili 20 yellowtail sashimi, ponzu, jalapeno
hokkaido scallops & tuna tartar 10 lotus root crisp, shiso	kampachi ceviche 15 young yellowtail sashimi in yuzu- lime juice, diced jalapenos, cilantro, tomatoes	madai crudo 18 sashimi, garlic oil, yuzu, soy, diced tomatoes, roasted garlic, green onions
garlic rub albacore 9 18 lightly pan seared, <i>sushi or sashimi</i>		
assorted mochi 5 rice cake with red bean, green tea, & black sesame ice cream filling	house-made kabocha cheesecake 6.5 graham cracker crust, japanese pumpkin, caramel, roasted walnuts	avoca coffee 4.5 served hot or chilled, agave nectar, sugar cubes or simple syrup



coffee & Desserts.

* items are served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
v. 11.01

20% gratuity included for parties of 6 or more

specialty **COCKTAILS.**



smoked dog 9 grapefruit juice, hint of ginger, vodka, smoked salt	shinjuku-rita 9 freshly squeezed oranges, yuzu, agave nectar, tequila	bloody mari 9 clamato, wasabi, sansyo, sriracha, horse radish, vodka
cucumber collins 10 freshly muddled cucumber, ginger, lavender bitters, yuzu, gin	shinjuku old fashioned 11 freshly muddled blackberries, orange wheel, bitters, whisky	hot sake cider 8 apple cider, hot sake, spiced rum, grated cinnamon

draft & bottle **BEERS.**



kirin ichiban draft (16 oz) 5 <i>bottles / can</i>	sapporo draft (16 oz) 5	wasatch IPA draft (16 oz) 6
kirin light 5	sapporo light 5	
asahi super dry (16oz) 7.5	sapporo reserve can (22oz) 9	rahr blonde 5
asahi black (11.3oz) 6.5	coors light 4	rahr ugly pug 5
hitachino red rice (11.2oz) 8 japanese craft beer	hitachino pilsner (11.2oz) 8 japanese craft beer	hitachino white ale (11.2oz) 8 japanese craft beer

selection of **WINES.**



white wines

peter yealands 9 33 pinot gris new zealand 2014	morgadio 12 45 albarino spain 2014	nautilus 11 39 sauv blanc marlborough
bench 11 38 unoak chard russian river 2014	robert mondavi 11 39 fume blanc sonoma 2013	william fevre 14 47 chablis france 2014
crossbarn 10 35 rose sonoma 2014	"surprise white" 7.5	

red wines

oyster bay 10 38 pinot noir new zealand 2013	acrobat 13 45 pinot noir oregon 2013	birichino 12 42 grenache central coast 2012
barrique 11 38 cabernet sauv sonoma 2012	los cardos 9 33 malbec argentina 2014	"surprise me red" 7.5

Japanese **SAKE.**



small formats (10 oz)

large formats

4oz 11oz 24.3oz
bottle

zipang - sparkling (8.5 oz) 12 carbonated, lightly sweet, dry finish	sakemoto - junmai 9 rich texture, long smooth finish	12.5	32
gekkeikan - nigori – unfiltered 14 milky, light sweet, alcohol aroma	yukikage "snow shadow" - junmai 8 light, soft notes, smooth finish, fruit aroma	21	114 (60oz)
momokawa - organic nigori - unfiltered 17 clean, tropical fruit flavor	namahage "extremely dry" - junmai 8.5 light fruit taste, cedar aroma	23	126 (60oz)
sho chiku bai - junmai 17 fruity, soft & smooth finish	kanbara "bride of the fox" - ginjo 11 nutty, honeydew, sweet & crisp finish	29	156 (60oz)
	sawanoi - ginjo 12 <i>light sweet & dry finish, tropical aroma</i>	30	67
	horin - junmai daiginjo 15 <i>cantaloupe, honeydew & honey suckle</i>	42	90
	wakatake "demon slayer" - daiginjo 15 <i>citrus, floral taste, almond & vanilla aroma, very smooth</i>	42	165 (60oz)

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