

GANSO

元祖
YAKI

MARCH 2015

YOKOCHO / STREET

Okonomiyaki 10
Classic Osaka-style cabbage and pork belly savory pancake

Yaki Shumai 9
Pan fried pork-and-vegetable dumplings

Kani Cream Korokke 12
Crab meat croquettes, tonkatsu sauce

Tebasaki 10
Nagoya-style chicken wings, Hatcho miso glaze

Tatsuta Age 9
Japanese-style fried chicken

Kakuni 9
Okinawa-style, slow-braised pork belly, karashi mustard

Motsu Nikomi 11
"Downtown" Tokyo-style soy-braised pork intestines

TEMPURA

Shrimp 16
Shrimp, root vegetables, classic dipping sauce

Seasonal Vegetable 14
Root vegetables, Japanese mushrooms, classic dipping sauce

Kakiage 16
Rock shrimp and root vegetable tempura fritters, classic dipping sauce (2 fritters)

SAKANA / BITES FOR SAKE

Ei-Hire, Tatami Iwashi, Atarime 12
Savory dry skate wing, baby anchovy and squid

Shiokara 8
House-fermented squid

Tsukudani 6
Sweet-savory simmered kombu and shiitake

YAKI / SPECIAL GRILL

Negima 9
"Street-style" chicken leg and Japanese negi yakitori, ten-thousand-year glaze

Tsukune 10
"Street-style" minced chicken yakitori, quail egg, ten-thousand-year glaze,

Kamo Kushiyaki 13
Duck and Japanese negi skewer, wasabi-soy glaze

Salmon Chan Chan 16
Sapporo-style, miso-grilled salmon

Surume Ika 14
Whole grilled Japanese squid, ginger-soy marinade

Hamachi Kama 15
Yellowtail collar, lemon-soy glaze

Sugi Masu 16
Trout fillet grilled on cedar plank, yuzu kosho oil

Gindara Misozuke 18
Saikyo miso-cured black cod

Kalbi 14
Short rib, garlic-chili-soy marinade

Miso-Cured Pork Shoulder 12
Berkshire "Black Pork"

Yaki Onigiri 9
Grilled rice balls, soy sauce and miso glaze (2 rice balls)

EDO SOBA

Kamo Nanban 18
Soba, sliced duck breast, dashi broth

Tempura 17
Soba, shrimp tempura, dashi broth (vegetarian available)

Kitsune 13
Soba, fried tofu, dashi broth (vegetarian available)

YASAI / VEGETABLE

Kuro Edamame 7
Charred black edamame

Seasonal Miso Soup 11
Root vegetables, ground tofu, shiitake mushroom stock

Nasu 9
Grilled eggplant, soy sauce ginger glaze

Shishito 9
Blistered shishito peppers, katsuo dashi

Tama Negi 7
Grilled whole Spanish Onion, miso dipping sauce

Shungiku Salad 11
Greens, cherry tomatoes, cucumbers, roasted sesame

Tofu-Onion Salad 10
Soy sauce-yuzu dressing

Seasonal Vegetables 12
Asparagus goma-ae, lotus root kinpira, hijiki

Kinoko Butah 13
Japanese mushrooms sautéed in soy sauce and butter

Agedashi Tofu 11
Deep fried tofu in dashi broth

TEA, ETC.

Hojicha 3

Roasted green tea from Ujitawara, Japan, freshly brewed

Sencha Fukamushi 3

Standout Japanese green tea organically grown on a family farm in Shizuoka, Japan, freshly brewed

Ramune 4

Classic Japanese soda with the marble cap – original or yuzu

Maine Root Ginger Brew 5

Made with organic cane juice, from Portland, Maine

Maine Root Mexicane Cola 5

All-natural take on classic flavor, from Portland, Maine

Maine Root Root Beer 5

Flavored with extracts of wintergreen, clover and anise, from Portland Maine

Soft Drinks 2

Coke, Diet Coke, Sprite, Ginger Ale

Saratoga 4

Sparkling spring water