

WE EAT MEAT!

Served with 7 side dishes, white rice and miso soup!



GATTSURI BEEF



SLICED BEEF, MINCED GARLIC,
YELLOW AND GREEN ONIONS,
SAUTEED WITH A FRUIT - BASED
SESAME SOY SAUCE TASTE.
VERY GENEROUS PORTIONS!

\$17.50

IN JAPAN, **GATTSURI** MEANS A
GRAND, HEARTY FEAST SO
ENJOY!



Bifuteki



The word for beef steak in French is *bifteck*. In 1853, Commodore Perry brought a taste for beef to Japan and it has been popular ever since!

Enjoy Domo style pan grilled beef steak with oyster sauce, garlic and jalapenos!

\$23.50

TONTEKI

Ton is the word for pork in Japanese. In early Japanese history pork was mostly eaten only for medicinal reasons. Today, pork is twice as popular as beef in Japan!

Enjoy Domo-style pan grilled and sautéed pork steak with teriyaki flavored sauce!

\$23.50



We Eat Meat!

Katsu

Katsu in Japanese means to "win".

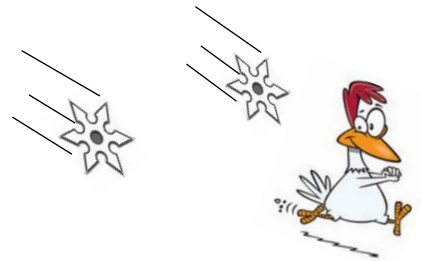
However when relating to foods, Katsu is derived from the word "cutlet".

Pork or chicken is dusted with flour, dipped in egg, rolled in panko (Japanese breadcrumbs) and deep fried.

Choice of Pork or Chicken

In Japan, Katsu is eaten for good luck.

Let's eat! Good luck for tomorrow!



Katsu Don

Deep fried cutlet smothered in egg
\$17.50

Katsu

Deep fried cutlet
17.25

**CHEFS
RECOMMENDATION!!**



Katsu Curry

Deep fried cutlet with homemade curry
\$17.50

