



BINCHOYAKI
IZAKAYA DINING

SARA-Plates

Izakaya SET	\$44.00	Krispy Rice	\$18.00
garlic edamame, tori karapon, blistered peppers, 2 yaki onigiri (no modifications)		spicy tuna, serrano chilis, house made chive ponzu	
Edamame (V/GF)	\$6.00	Poke	\$18.00
boiled soybeans, sea salt		marinated tuna, cucumber, wakame, onions, tobiko, garlic aioli, nori	
Garlic Edamame (V)	\$7.50	Sake Poke	\$18.00
boiled soybeans, garlicky soy		marinated salmon, cucumber, wakame, onions, tobiko, garlic aioli, nori	
Spicy Garlic Edamame (V)	\$7.50	Blistered Peppers (GF)	\$14.00
boiled soybeans, chili, garlicky soy		shishito peppers, garlic soy, bonito flakes	
Kyuri Sunomono (V/GF)	\$6.00	Gindara Misoyaki (GF)	\$25.00
pickled cucumber, sweet vinegar, sesame seeds		basil & sake miso marinated black cod, mushrooms, leeks, miso emulsion	
Pickle Plate (V/GF)	\$13.00	Beeru Ebi Tacos	\$14.00
chefs choice of assorted house made pickles		beer battered shrimps, cabbage, cilantro, pickled onions, kimchee aioli	
Ohitashi	\$7.00	Shrimp Tempura	\$9.00
quick braised seasonal greens soaked in light dashi soy topped with bonito flakes		three shrimps, dashi dipping sauce	
Binchoyaki Potato Salad	\$8.00	Tempura Assortment	\$18.00
japanese style potato salad		three shrimps, assorted veggies, dashi dipping sauce	
Binchoyaki Salad (V) half: \$7.00 full: \$10.00		Agedashi Tofu (V)	\$12.00
assorted cabbages, black sesame dressing		flash fried tofu, sweet ginger sauce, scallions	
Grilled Chicken Salad	\$14.00	Tori Karapon	\$17.00
sumiyaki grilled chicken thigh, seasonal fruit, red onion, radish, mixed lettuces, apple onion vinaigrette, mitsuba pesto		japanese style fried chicken, house made ponzu, grain mustard	
Sashimi Salad (GF)	\$28.00	Yakiniku	\$24.00
seasonal fish selections, cucumber, red onion, carrot daikon mix, sesame seeds, mixed lettuces, yuzu miso vinaigrette		ny strip loin, onion, mushroom, bean sprouts, scallion, garlic ponzu sauce	
Sashimi (GF) half: \$25.00 full: \$40.00		Furikake Salmon	\$22.00
seasonal fish selections, house made ponzu		furikake seaweed crusted salmon, sautéed veggies, tare sauce	
Oysters On A Half Shell (GF)	\$4.00	Sumiyaki Chicken (GF)	\$22.00
(1 pc.), served with seasonal vinaigrette		jidori chicken thigh meat, bell peppers, tomatoes, jalapenos, yuzu pepper sauce	
Tako Wasabi	\$15.00	Arabiki Corn Dogs	\$10.00
raw octopus in wasabi sauce, tortilla chips		japanese sausages (2pc.) cornmeal batter, spicy mustard	
Hamachi Carpaccio (GF)	\$25.00	Curry Fries	\$14.50
yellowtail, avocado, ginger jalapeno dressing		fries topped with braised beef and veggie curry, crème fraiche, cheese, scallions fried egg +\$3.00	
Maguro Carpaccio (GF)	\$25.00	Katsu Sliders	\$18.00
seared bluefin tuna, seasonal smoked vinaigrette, rice crackers, micro herbs		breaded pork cutlet sandwich with potato salad, cabbage, katsu sauce, garlic aioli, furikake fries with sweet & spicy aioli	
Sake Avo Crudo (GF)	\$22.00		
seared salmon, avocado, garlic chili oil, yuzu miso vinaigrette, micro herbs			
Buta Kimchi Itame	\$16.00		
sautéed pork belly, kimchi, onion, bean sprouts, scallions, chili oil			

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions

*All prices are subject to change without notice. Thank you for your understanding

*\$25 minimum order per person (excluding lunch time & children)

*Limit to 2 split checks per table

*Automatic 20% gratuity for all bills