



**BINCHOYAKI**  
IZAKAYA DINING

## SARA-Plates

Izakaya SET	\$47.00	Krispy Rice	\$22.00
garlic edamame, tori karapon, blistered peppers, 2 yaki onigiri (no modifications)		spicy tuna, serrano chilis, house made chive ponzu	
Edamame (V/GF)	\$6.00	Blistered Peppers (GF)	\$16.00
boiled soybeans, sea salt		shishito peppers, garlic soy, bonito flakes	
Garlic Edamame (V)	\$7.50	Gindara Misoyaki (GF)	\$28.00
boiled soybeans, garlicky soy		basil & sake miso marinated black cod, mushrooms, leeks, miso emulsion	
Spicy Garlic Edamame (V)	\$7.50	Beeru Ebi Tacos	\$15.00
boiled soybeans, chili, garlicky soy		beer battered shrimps, cabbage, cilantro, pickled onions, kimchee aioli	
Kyuri Sunomono (V/GF)	\$7.00	Shrimp Tempura	\$9.00
pickled cucumber, sweet vinegar, sesame seeds		three shrimps, dashi dipping sauce	
Pickle Plate (V/GF)	\$15.00	Tempura Assortment	\$18.00
chef's choice of assorted house made pickles		three shrimps, assorted veggies, dashi dipping sauce	
Binchoyaki Potato Salad	\$8.00	Agedashi Tofu (V)	\$15.00
japanese style potato salad		flash fried tofu, sweet ginger sauce, scallions	
Binchoyaki Salad half: \$8.00 full: \$11.00		Tori Karapon	\$20.00
assorted cabbages, black sesame dressing		japanese style fried chicken, house made ponzu, grain mustard	
Sashimi half: \$32.00 full: \$45.00		Arabiki Corn Dogs	\$12.00
seasonal fish selections, house made ponzu		japanese sausages (2pc.) cornmeal batter, spicy mustard	
Oysters On A Half Shell (GF)	\$4.00	Curry Fries	\$18.00
(1 pc.), served with seasonal vinaigrette		fries topped with braised beef and veggie curry, crème fraiche, cheese, scallions fried egg +\$3.00	
Hamachi Carpaccio (GF)	\$28.00	Katsu Sando	\$21.00
yellowtail, avocado, ginger jalapeno dressing		breaded pork cutlet sandwich with potato salad, cabbage, katsu sauce, karashi mustard, garlic aioli, furikake fries with sweet & spicy aioli	
Maguro Carpaccio (GF)	\$28.00		
seared bluefin tuna, seasonal smoked vinaigrette, rice crackers, micro herbs			
Sake Avo Crudo (GF)	\$25.00		
seared salmon, avocado, garlic chili oil, yuzu miso vinaigrette, micro herbs			
Buta Kimchi Itame	\$19.00		
sauteed pork belly, kimchi, onion, bean sprouts, scallions, chili oil			

Kizami Wasabi \$3

Wasabi \$3

Chili Oil \$1

Fire Sauce \$2

Yuzu Kosho \$2

\*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