

岩田屋

IWATAYA

JAPANESE RESTAURANT

8 1 2 - 8 6 8 - 0 8 3 0

BUSINESS HOURS

**Lunch:**

Tuesday - Saturday  
11:30 A.M.-1:30 P.M.

**Dinner:**

Monday - Saturday  
5:00 P.M. - 9:20 P.M.

CLOSED SUNDAY

## APPETIZERS

## 前菜

<b>Edamane 枝豆</b> Boiled and lightly salted soy beans in the pod.	\$3.50
<b>Grilled Zucchini ズッキーニのグリル</b> With original Miso hollandaise sauce.	\$5.50
<b>Vegetable Tempura Appetizer 野菜天ぷらアペタイザー</b> Chef's choice fresh vegetable with ginger flavored light soy dipping sauce.	\$5.00
<b>Tempura Appetizer 天ぷらアペタイザー</b> Chef's choice shrimp & seasonal vegetable each one with ginger Flavored Light soy.	\$7.00
<b>Agedashi Tofu 揚げだし豆腐</b> Deep fried tofu with ginger soy dipping sauce.	\$5.00
<b>Yaki Gyoza 焼き餃子</b> Steamed & grilled pork filled wonton with spicy soy sauce.	\$5.50
<b>Shumai Shrimp or Pork Wasabi 海老シュウマイ、わさびシュウマイ</b> Your choice of shrimp or pork wasabi. (6 pieces)	\$6.00
<b>Sea Scallops 帆立とスパイシークリームソース</b> Large sea scallops with creamy spicy sauce.	\$7.50
<b>Beef Asparagus Roll ビーフアスパラ巻き</b> Fresh asparagus rolled in thinly sliced beef with a teriyaki sauce.	\$6.00
<b>Kani Korroke 蟹クリームコロッケ</b> Two pieces of deep fried creamy crab cake.	\$6.00
<b>Fried Soft Shell Crab ソフトシェルクラブの素揚げ</b> Deep fried soft shell crab served with ponzu sauce.	\$8.50

## SALAD サラダ

<b>Daikon Radish &amp; Onion Salad 大根とオニオンのサラダ</b>	S...\$4.00 L...\$6.00
<b>Tofu &amp; Tomato Salad 豆腐とトマトのサラダ</b>	S...\$4.50 L...\$6.50
<b>Salad of IWATAYA 岩田屋特製サラダ</b> This salad is selected monthly.	L only... Ask Server for Price

## Sushi Item Menu 寿司メニュー

*Sushi entrees served with Miso soup, house salad.  
Sushi entrees include raw fish.*

<b>Sushi Moriawase</b> 寿司盛合わせ	\$19.00
Selected nigiri sushi (8-9 pieces) and tuna roll.	
<b>Jo Sushi Moriawase</b> 上寿司盛合わせ	\$26.00
Specially selected nigiri sushi (10 pieces) and tuna roll.	
<b>Sashimi Teishoku</b> 刺身定食	\$20.00
A variety of selected thinly sliced fresh fish.	
<b>Jo Sashimi Teishoku</b> 上刺身定食	\$27.00
A variety of premium selected thinly sliced fresh fish.	
<b>Chirashi</b> ちらし寿司	\$22.00
A variety of chef selected thinly sliced fish on top of sushi rice.	
<b>Tekka Don</b> 鉄火丼	\$20.00
Thinly sliced fresh tuna served on top of sushi rice.	
<b>Makunouchi A</b> 幕の内 A	\$28.00
Chef's selected sashimi, 5 pieces of nigiri sushi, tempura and salmon teriyaki.	
<b>Makunouchi B</b> 幕の内 B	\$19.00
Chef selected shrimp shumai, beef asparagus roll and shrimp, vegetable tempura.	
<b>Sushi and Tempura</b> 寿司と天ぷら	\$26.00
Chef's choice of 5 pieces of nigiri sushi, tuna roll, shrimp and vegetable tempura with ginger flavored soy dipping sauce.	
<b>Sushi and Sashimi</b> 寿司と刺身	\$29.00
Chef's choice of selected sashimi and 7 pieces of nigiri sushi.	

## Noodles 麺類

<b>Tempura Udon or Soba</b> 天ぷらうどん、そば	\$14.00
Your choice of udon (white) or Soba (buckwheat) noodles served in a special broth, topped with lightly battered, deep fried shrimp and vegetable.	
<b>Tanuki Udon or Soba</b> たぬきうどん、そば	\$8.00
Your choice of udon (white) or Soba (buckwheat) noodles served in a special broth, topped with lightly battered, deep fried chips.	
<b>Kitsune Udon or Soba</b> きつねうどん、そば	\$8.00
Your choice of udon (white) or Soba (buckwheat) noodles served in a special broth, topped with specially seasoned fried tofu.	
<b>Sansai Udon or Soba</b> 山菜うどん、そば	\$9.00
Your choice of udon (white) or Soba (buckwheat) noodles served in a special broth, topped with seasoned wild mountain vegetables.	
<b>Zaru Udon or Soba</b> ざるうどん、そば	\$9.00
Your choice if Udon (white) or Soba (Buckwheat) noodles served cold served with a special dipping sauce and garnishes.	
<b>Temzaru Udon or Soba</b> 天ざるうどん、そば	\$14.00
Your choice if Udon (white) or Soba (Buckwheat) noodles served cold with a special dipping sauce and lightly battered deep fried shrimp and vegetables.	
<b>Nabeyaki Udon</b> 鍋焼きうどん	\$12.00
Udon (white) noodles with fish cakes, shrimp tempura, vegetables and eggs in a special broth.	

## Dinner Entrees お食事

*Dinner entrees served with Miso soup, house salad, steamed rice.*

<b>Unagi Box</b> うな重	\$18.00
BBQ and marinated eel served on top of steamed white rice in a traditional Japanese box.	
<b>Tempura Moriawase</b> 天ぷら盛合せ	\$14.00
Selected shrimp and chef's choice seasonal vegetable with ginger flavored light soy dipping sauce.	
<b>Salmon Teriyaki</b> 鮭照り焼	\$14.00
Grilled salmon with teriyaki sauce.	
<b>Grilled Swordfish</b> めかじきのグリル	\$16.00
With your choice of yuzu soy butter sauce or Teriyaki sauce.	
<b>Grilled Chicken</b> (8 oz) 鶏肉のグリル	\$13.00
With your choice of wasabi pepper sauce or teriyaki sauce.	
<b>Shrimp Teriyaki</b> 海老の照り焼	\$18.00
Eight pieces of grilled shrimp with teriyaki sauce and chef's choice vegetable.	
<b>Grilled New York Strip</b> (8 oz) ビーフステーキ	\$19.00
Choice of Daikon radish soy sauce or teriyaki sauce with roasted potatoes.	
<b>Beef Tenderloin Steak</b> (6 oz) 牛ヒレ肉ステーキ	\$23.00
Grilled tenderloin with sautéed mushroom and your choice of balsamic soy garlic reduction or teriyaki sauce.	
<b>Seafood Tempura Moriawase</b> シーフード天ぷら盛合せ	\$28.00
Shrimp, scallops, eel, kisu and soft shell crab with ginger flavored light soy dipping sauce.	
<b>Grilled Scallop and Vegetable</b> 帆立と野菜	\$22.00
Large sea scallop and chef's choice seasonal fresh vegetable with Yuzu soy butter sauce.	
<b>Vegetable Tempura Moriawase</b> 野菜の天ぷら盛合せ	\$12.00
Chef's choice seasonal fresh vegetable with ginger flavored light soy dipping sauce.	
<b>Ginger Pork</b> 豚しょうが焼き	\$15.00
Pan sautéed thinly sliced pork and onion served with original ginger soy sauce.	
<b>Yakiniku Beef</b> 焼肉	\$17.00
Pan sautéed thinly sliced beef and onion served with original soy sauce.	
<b>Tonkatsu or Chicken Katsu</b> とんかつ、チキンかつ	\$13.00
Panko breaded, deep fried pork cutlet served with shredded cabbage and selected vegetable.	
<b>Katsu Don</b> カツ丼	\$12.50
Deep fried pork cutlet served with julienne of vegetable over steamed rice with a traditional Japanese egg and soy flavored sauce.	
<b>Ten Don</b> 天丼	\$15.00
Lightly battered, deep fried shrimp and vegetables served with a seasoned dipping sauce.	
<b>Katsu Curry</b> カツカレー	\$12.00
Deep fried pork cutlet served with Japanese curry with steamed rice.	

# Beverages

## Soft Drinks

Coke	\$1.50
Diet Coke	\$1.50
Sprite	\$1.50
Iced tea	\$1.50
Coffee	\$1.50
Bottled water	\$2.00
Oolong tea*	\$2.00
Orange Juice*	\$2.00
*per glass	

## Sake 酒

Kubota Manjyu 久保田萬寿
Kubota Hekijyu 久保田碧寿
Otokoyama 男山
Suishin 酔心
Sho-chiku-Bai (Hot sake) 松竹梅

## Sho-chu 焼酎

Ichiko いいちこ
Ikkomon 一刻者
Gankutsuoh 巖窟王
Yokaichi Kome & Mugi よかいち
Towari 十割

## Beer

Asahi (12 oz)	\$3.50
Kirin (12 oz)	\$3.50
Sapporo (22 oz)	\$6.00
Budweiser	\$3.00
Bud Light	\$3.00
Miller Lite	\$3.00
Coors Light	\$3.00
<u>Non-alcoholic Beer</u>	
Buckler	\$3.00

## Wine

Bringer Stone Cellars
Merlot
Chardonnay
White Zinfandel
Monkey Bay Sauvignon
Estancia Pinot
Trimbach Grewurztraminer
Bonny Doon Pacific Rim Riesling
Fuki Plum wine
Cho ya Umeshu(Plum wine)

# Dessert

Ice Cream (red bean or green tea)	\$2.00
Annin Tofu (cocoanuts tofu)	\$4.50

To reserve our lovely tatami rooms for your special event, please let us know when you make your reservation. We can accommodate groups of 6 or over guests.

We will add 15% gratuity automatically for groups of 6 or over guests.

