

GOZEN SPECIAL	
rice, mushroom miso soup, veggie side, pickles	
BUTA KIMCHEE SUKIYAKI 20	MATCHA ZUKE 20
pork belly, shiitake, tofu, napa, scallion, shirataki, egg, sweet soy sake broth	sumibi grilled salmon OR snow crab, with ikura, shiso, bonito base dashi, matcha salt, uni (+\$5)
BEEF SUKIYAKI 20	KUSHIYAKI 18
ribeye beef, shiitake, tofu, napa, scallion, shirataki, egg, sweet soy sake broth	skewered ribeye, prosciutto wrapped tomato, pork belly, organic chicken thigh, negima, salt or teriyaki
NIKOMI CHICKEN KATSU 18	KINSHI DON 18
panko breaded fried organic chicken, egg, shiitake, scallion, simmered in dashi broth	sumibi grilled unagi, kyoto-style egg omelet, kabayaki glaze
RIBEYE STEAK 25	GYUTAN STEAK 25
8oz locally raised ribeye, oroshi ponzu	4oz beef tongue, negishio tare
	KAISEN 27
	chirashi 15pcs, truffle crab chawanmushi
*Fridays & Saturdays available until 7:30pm	

SAKE FLIGHT PAIRING	
We would like to introduce the beauty of sake pairing. Each flight has three different nibbles and are paired with a specific 1.5oz sake. First smell the aroma and take a sip of sake. Then eat a bite and once more smell and sip. Enjoy the changes in aroma, texture, and flavor of both the small bites and sake.	
FLIGHT ONE \$15	FLIGHT TWO \$15
1. Strawberry & Kizakura Hana YELLOW CHERRYBLOSSOM   FLOWER floral, very light, hints of sweetness, 12%, kyoto	1. Pickled Sushi Ginger & Kikusui Junmai Ginjo CHRYSANTHEMUM MIST   JUNGIN fruity aroma, smooth, ricey 15%, niigata
2. Blue Cheese & Nanbu Bijin Tokubetsu Junmai SOUTHERN BEAUTY   TOKUJUN fruity aroma, full body, dry, 16%, iwate	2. Dark Chocolate & Kikusui Junmai Jukusei CHRYSANTHEMUM MIST   AGED aromatic, sweet, full body, 19%, niigata
3. Kimchee & Kikumasamune Taru SAKE BARREL   JUNMAI earthy, creamy, peppery, 15%, hyogo	3. Lychee & Kikusui Nigori CHRYSANTHEMUM MIST   PERFECT SNOW powerful, sweet, full body, 21%, niigata
FOUR S's of SAKE TASTING	
1) See the color, clarity, and viscosity. 2) Swirl the glass softly inwards several times so the aroma arises to the nose. 3) Smell to identify dominant and specific aroma. 4) Sip a small amount and gently roll around in your mouth. Do not swallow immediately.	

Counter only. Not available Fri & Sat Requires participation of the entire table	<b>NIGIRI OMAKASE</b> 50 chef's choice 10pcs and more	<b>SAKE PAIRING</b> 25 hand selected by our sommelier
---	--	--

Starter	<b>TODAY'S APPETIZER</b> varies daily	Kizakura Hana <b>YELLOW CHERRYBLOSSOM   HANA</b> floral, very light, sweet hints, 12%, kyoto
Nigiri	<b>TODAY'S NIGIRI</b> 10pcs, chef's choice	Kikusui Junmai Ginjo <b>CHRYSANTHEMUM MIST   JUNGIN</b> fruity aroma, smooth, ricey 15%, niigata
Soup	<b>MUSHROOM MISO</b> shimeji, enoki, aburaage, daikon, white scallion, konbu broth, shiro miso	Hakkaisan Honjozo <b>EIGHT PEAKS   HONJOZO</b> crisp, ricey, semi dry, 16%, niigata
Sweets	<b>TODAY'S SWEETS</b> varies daily	Dassai Junmai Daiginjo <b>OTTER FESTIVAL   50</b> fruity, dry, light,16%, yamaguch  Homare Ichigo Nigori <b>HOMARE   STRAWBERRY</b> light, juicy, creamy, 7%, fukushima

RSVP only Requires participation of the entire table	<b>PREMIUM OMAKASE</b> 75 chef's choice eight course	<b>SAKE PAIRING</b> 45 hand selected by our sommelier
--	---	--

Starter	<b>CRAB SUNOMONO</b> seaweed, cucumber, sanbai vinaigrette  <b>SASHIMI</b> chef's choice, 3pcs	Kizakura Hana <b>YELLOW CHERRYBLOSSOM   HANA</b> floral, very light, sweet hints, 12%, kyoto  Kikusui Junmai Ginjo <b>CHRYSANTHEMUM MIST   JUNGIN</b> fruity aroma, smooth, ricey 15%, niigata
Steamed	<b>TRUFFLE CRAB CHAWANMUSHI</b> “tea cup” egg custard, snow crab, shiitake, white dashi, truffle ankake, uni (+\$5)	Itami Onigoroshi <b>OGRE KILLER   JUNMAI</b> clean, semi dry, simple, 15%, junmai, hyogo
Robata	<b>SEASONAL VEGETABLE</b> shiitake, eringi, renkon, asparagus, rainbow carrot, shishito, heirloom tomato, pine seeds, warm miso dip	Tengumai Yamahai Junmai <b>DANCE OF THE DEMON   YAMAHAI</b> earthy, tart, umami, 16%, ishikawa
Fried	<b>WAGYU KUSHIKATSU</b> panko breaded, A5 tenderloin, miyazaki, yuzu salt	Dassai Junmai Daiginjo <b>OTTER FESTIVAL   50</b> fruity, dry, light,16%, yamaguchi
Risotto	<b>SUKIYAKI*</b> ribeye beef, rice, shiitake, tofu, napa, scallion, quail egg, parmesan cheese, shirataki, sweet soy sake broth, wagyu (+\$10)	Chiyomusubi Goriki Muroka <b>ETERNAL TIES   STRENGTH</b> very aromatic, lively, full body, 17%, tottori (5 - 1.5oz / 15 - 5oz / 29 - 10oz)
Soup	<b>MUSHROOM MISO</b> shimeji, enoki, aburaage, daikon, white scallion, konbu broth, shiro miso	Homare Ichigo Nigori <b>HOMARE   STRAWBERRY</b> light, juicy, creamy, 7%, fukushima
Sweets	<b>ICHIGO MOCHI DAIFUKU</b> fresh strawberry wrapped with azuki beans in mochi	

No substitution. Please inform your server if you have any allergy. The menus may vary depending on the availability of that day.

GREEN

MIZUNA PROSCIUTTO SALAD\* 13

peppery green leaf, asian pear, berries, pecorino, yuzu vinaigrette

CRAB SUNOMONO 12

mozuku seaweed, cucumber, sanbai vinaigrette

SHISO CAPRESE 10

mozzarella di bufala, heirloom tomatoes, balsamic soy glaze

RAW

OYSTER\* 17

spicy amazu vinaigrette, wasabi pickles, ikura, ponzu gelatin, 6pcs

MIZUTAKO CARPACCIO\* 13

giant octopus, micro wasabi, micro shiso, plum tare

SALMON TATAKI\* 13

seared salmon, mizuna, crunchy satsumaimo, onion vinaigrette

AHI TUNA\* 15

fried gobo chips, avocado, quail egg

TODAY’S NIGIRI\* 18 - 22

chef’s choice, 5pcs

WAGYU NIGIRI\* 18

yuzu salt, A5 tenderloin, miyazaki, 2pcs

SEASONAL SASHIMI FOR ONE\* 28

15pcs, chef’s choice

SEASONAL SASHIMI FOR TWO\* 42

25pcs, chef’s choice

SASHIMI - a la carte

five pieces per order

BLUEFIN TUNA\* 15

SALMON\* 13

BLUEFIN TORO\* MP

GIANT OCTOPUS\* 12

SEABREAM\* 14

AMBERJACK\* 13

STRIPED JACK\* 15

LIVE SCALLOP\* 19 - 21

SHIME SABA\* 12

SEA URCHIN\* MP

SWEET SHRIMP (3pcs)\* 16

At CHIRORI, our menu is arranged to provide the optimum pairing experience by listing the dishes on the left page and the sake on the right page. With this layout, guests can select food and beverage simultaneously to enjoy the full savoriness of each pairing that was hand chosen by our owner chef and sake sommelier, Takashi Otsuka.

STEAMED

TRUFFLE CRAB CHAWANMUSHI\* 10

“tea cup” egg custard, snow crab, shiitake, white dashi, truffle ankake, uni (+\$5)

FRIED

WAGYU KUSHIKATSU\* 18

panko breaded, yuzu salt, A5 tenderloin, miyazaki

CHICKEN KOROKKE 6

potato croquette, tonkatsu sauce

TEMPURA ASSORTED 9

asparagus, satsumaimo, renkon, yuzu salt, matcha salt, mentai aioli

ROBATA “SEAFOOD”

CALAMARI\* 12

surume squid, teriyaki glaze, mentai aioli

CRAB LEGS\* 13

snow crab OR king alaskan crab (+\$6) , shichimi cajun pepper

BLACK TIGER SHRIMP\* 10

shichimi cajun pepper, pink shrimp salt, 2pcs

LIVE HOTATE RISOTTO\* 21 - 23

a whole live scallop in shell, rice, soy butter sauce,  
quail egg, parmesan cheese

TODAY’S CATCH\* MP

varies daily

OTHERS - a la carte

| *Whole Fish* |

SANMA\* 12

pike mackerel, oroshi ponzu

SHISHAMO\* 9

capelin, 4pcs

| *Kama* |

HAMACHI KAMA\* 12

yellowtail collar, oroshi ponzu

MADAI KAMA\* 10

seabream collar, oroshi ponzu

| *Dried Fish* |

HOKKE\* 10

atka mackerel, oroshi ponzu

ROBATA YAKI is translated to “fireside cooking” in Japanese. Robata in short. Our finest ingredients are cooked over BINCHO-TAN from Japan known as white charcoal. Binchotan emits far infrared rays that ensures each ingredient keeps its juicy moisture and umami locked in while maintaining the crisp exterior texture of each dish.

SIMMERED

PORK BELLY KAKUNI\* 8

soy sake broth, shishito, karashi, white scallion

SUKIYAKI\* 15

ribeye beef, shiitake, tofu, napa, scallion, shirataki, sweet soy sake broth, wagyu (+\$10)

BUTA KIMCHEE SUKIYAKI\* 15

pork belly, shiitake, tofu, napa, scallion, shirataki, sweet soy sake broth

RICE

MACHA-ZUKE\* 15

sumibi grilled salmon OR snow crab  
with ikura, bonito base dashi, matcha salt, uni (+\$5)

BOXED SUSHI\* 13

cured saba mackerel, konbu paper, pickled ginger  
OR anago sea eel (+\$3): sumibi grilled, sansho

KAISEN DON\* 25

15pcs, chef's choice

KINSHI DON 15

sumibi grilled unagi, kyoto-style egg omelet,  
kabayaki glaze

NOODLE

TANTAN UDON\* 10

spicy ground pork, scallion, soy sauce base broth

KAMO NEGI SOBA\* 10

duck, scallion, soy sauce base broth

SOUP

MUSHROOM MISO 6

shimeji, enoki, aburaage, daikon, white scallion,  
konbu broth, shiro miso

CHICKEN GINGER\* 6

tsukune, daikon, shirataki, mitsuba, shirataki,  
white scallion

---

ROBATA “MEAT”

KUSHIYAKI SIX\* 15

skewered shiitake, ribeye, prosciutto wrapped tomato, pork belly,  
organic chicken thigh, negima, salt or teriyaki

TSUKUNE\* 6

chicken meat balls, salt or teriyaki, egg yolk upon request

GYUTAN BITES\* 10

beef tongue, negishio tare

GYUTAN STEAK\* 20

beef tongue, pickled wasabi, negishio tare, truffle butter, 4oz

RIBEYE STEAK\* 25

oroshi ponzu, wasabi jalapeno, truffle butter, georgia, 8oz

WAGYU RIBEYE \* 95

oroshi ponzu, wasabi jalapeno, truffle butter, A4, miyazaki, 4oz

KUSHIYAKI - a la carte

2 skewers, salt or teriyaki

THIGH* 4.5 organic chicken	NEGIMA* 4.5 chicken & scallion	BUTA BARA* 4.5 pork belly	TEBASAKI* 6 chicken wings
RIBEYE 4.5 locally raised beef	REBA* 4.5 liver	HATSU* 4.5 heart	KAMO NEGI* 6 duck & scallion

ROBATA “VEGETABLE”

ZEN GARDEN 8

renkon, satoimo, asparagus, rainbow carrot, heirloom tomato, pine seeds, warm miso dip

MUSHROOM TRIO 9

shiitake, trumpet mushroom, shimeji, truffle vinaigrette

GREEN KUSHIYAKI 12

2pcs each of shiitake, shishito, prosciutto wrapped tomatoes

OTHERS - a la carte

salt or teriyaki

ERINGI 5 trumpet mushroom	SATSUMAIMO 5 sweet potato	SATOIMO 6 dengaku miso	ASPARAGUS 5
------------------------------	------------------------------	---------------------------	-------------

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. 20% GRATUITY ON A PARTY OF 5 OR MORE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANY-  
ONE AT OUR DISCRETION. PLEASE ALERT OF ANY ALLERGY TO YOUR SERVER.