



KIYOMIZU Food Menu



1. ASARI NO SAKAMUSHI (浅利の酒蒸し) \$11.00
Clams steamed in sake, goes well with sake.
2. Rafute (沖縄風豚角煮) \$12.50
Cubes of pork belly stewed in sake and soy sauce
3. Edamame (枝豆) \$6.00
Young green soybeans boiled in salt.
4. Teriyaki Chicken (若鳥の照り焼き) \$16.00
Sauté chicken and toss with teriyaki sauce.
5. Toriniku to Celery Salad (鶏肉とセロリのサラダ) \$15.00
Chicken breast and celery salad with mayonnaise.
6. Marinated Salmon with Dill (鮭のディールマリネ) \$12.00
Marinated Salmon dill with slices of onion.
7. Gyuniku no TATAKI (牛肉のたたき) \$14.50
Beef seared over high heat and thinly sliced, served with ponzu sauce.
8. Tori Tatsutaage (若鳥の竜田揚げ) \$13.50
Japanese-style deep fried chicken with a slight soy sauce flavor.
9. Yudofu (湯豆腐) \$14.00
Boiled Tofu in Kelp Soup Stock, served with Ponzu and Shimeji Mushrooms.
10. Yaki Onigiri (焼きおにぎり) \$10.00
Grilled Rice Balls glazed in a savory, delicately sweet soy sauce.
11. Shigure Chazuke (しぐれ茶漬) \$12.00
Ginger Simmered Beef in a Sweetened Soy Sauce Over Boiled Rice Steeped in Green Tea.