

# ABOUT ITACHO

Described by loyal patrons as the true Japanese Soul Food, Itacho doesn't get any closer to Authentic, casual, excellent Japanese food. From the moment you walk in the door, the simple elegance of authentic Japanese design surrounds you. This modern Japanese restaurant blends the nuances of Japanese culture, style and cuisine. The open exhibition-style kitchen adds to the ambiance as well as the culinary experience. Itacho is dedicated to supporting the essential earthly concepts of organic food production. We cook with the highest quality fresh produce delivered every day, and choose organic whenever possible. We avoid preservatives and additives and let the ingredients represent their true tastes. Let our chefs entertain you and create a unique dining experience with carefully selected assortment of flavorful dishes.

# SOUP & SALAD

**TUNA SALAD.....18.00**

Tuna sashimi (seared), lettuce, cucumber, tomato served with garlic flavored soy vinegar dressing

**GREEN SALAD.....8.00**

Asparagus, broccoli, cucumber and tomato with Karashi mustard vinegar dressing

**SALMON SKIN SALAD...8.00**

Crispy salmon skin over a bed of greens

**TOFU MISO.....3.50**

Tofu with miso soup

**TOFU SALAD.....6.00**

Tofu, lettuce, cucumber and tomato served with hot mustard vinegar dressing

**NAMEKO SOUP.....3.50**

Nameko mushrooms with miso soup

**CLAM SOUP.....4.50**

Clams with miso soup

**KABOCHA PUMPKIN SOUP ....5.00**

Pureed pumpkin with miso

# VEGETABLE

**EDAMAME.....5.00**

Boiled Japanese soy beans

**PEPPER.....7.00**

Sautéed Japanese green pepper

**ENOKI.....6.50**

Boiled enoki mushrooms with butter in foil

**GOMA AE.....5.00**

Cold spinach mixed with sesame sauce

**MORO Q.....6.00**

Fresh cucumber cut in bite size served with sweet miso sauce

**OSHINKO.....6.50**

Assorted Japanese pickled vegetables

**CHINESE BROCCOLI.....7.50**

Sautéed with shitake mushrooms

**NASU MISO .....6.50**

Sautéed eggplant mixed with sweet miso sauce

**ROOT.....6.50**

Sautéed spicy lotus root

**GARLIC SPROUT.....7.00**

Sautéed garlic sprout with minced pork

**SPINACH OHITASHI.....5.00**

Cold spinach with shaved dry fish

**WAKAME KYURI SU.....6.00**

Seaweed and cucumber salad with vinegar dressing

**GOBO KIMPIRA.....5.00**

Sautéed spicy gobo roots

**HIJIKI.....4.50**

Seaweed marinated with vegetables

**NANO HANA.....5.00**

Cold Chinese broccoli served with shaking dry fish

# SEAFOOD

**SASHIMI.....market price**

Beautifully displayed sliced fresh raw fish  
Please see the Sushi/ Sashimi menu.

**POWDER SNOW.....12.00**

Steamed white fish fillet, stuffed with chrysanthemum leaves served with grated mountain potato

**EBI YAMAIMO AGE.....7.50**

Deep fried shrimp with mountain Potato rolled up in a sheet of seaweed

**ANKIMO.....7.50**

Monk fish liver

**SHIBA EBI.....6.50**

Japanese style deep fried whole shrimps including the head

**EBI FURAI.....9.50**

Breaded deep fried prawns w/tartar sauce

**UZAKU..... 8.50**

Broiled whole tender young water eel & cucumber with vinegar dressing

**ASARI BUTTER.....8.50**

Steamed clams in a tasty butter broth

**SABA SHIO.....7.50**

Broiled mackerel served with lemon

**WAKASAGI.....9.00**

Deep fried smelt fish with ponzu sauce

**TAKO KARAAGE.....7.50**

Japanese style crispy deep

**KAREI KARAAGE.....market price**

Deep fried flounder and crispy bone chips with ponzu sauce

**UNAGI KABAYAKI.....18.00**

Broiled eel with teriyaki sauce

**YU-KO.....16.00**

Broiled black cod fillet marinated in citrus

**SHRIMP SHUMAI.....5.50**

Japanese style steamed dumpling with shrimp

**SQUID TERIYAKI.....7.00**

Broiled whole tender young squid served with teriyaki sauce

**ASARI SAKAMUSHI.....8.50**

Steamed clam in a tasty sake broth

**CHIRIMUSHI.....14.00**

Steamed white fish fillet and vegetables served with dipping ponzu sauce

**GRILLED CURRY PRAWNS....9.50**

Grilled Prawns marinated in curry sauce

**KANI-SU.....12.00**

Crab meat served with seaweed and cucumber with vinegar sauce

**SALMON TERIYAKI....13.00**

Grilled salmon with teriyaki sauce

fried octopus

## MEAT

**TATSUTA AGE.....7.50**

Japanese style crispy deep  
fried chicken

**KOBE BEEF BURGER.....9.50**

Kobe beef patty served over grilled eggplant  
with a side of ponzu sauce and salad (no buns)

**BUTA KAKUNI.....7.50**

Cube cut pork simmered for  
two days in rich broth of sake  
and soy sauce

**WAGYU BEEF TATAKI  
WITH PONZU.....16.00**

Thinly sliced seared beef with ponzu  
sauce

## TOFU, SOBA & RICE

**AGE DASHI TOFU.....6.50**

Deep fried tofu cubes served  
with a flavored sauce

**ZARU SOBA.....8.00**

Cold buckwheat noodles served with  
dipping soy flavored sauce mixed with grated  
mountain potato, prepared with green  
onions and wasabi and quail egg

**BROWN RICE.....3.50**

**WHITE RICE.....2.00**

**TORORO SOBA.....8.00**

Hot buckwheat noodles served in a bowl  
with seaweed, green onions and grated  
mountain potato

## DESSERT

**ASSORTED FRUIT PLATE**

Small.....8.50

Large..... 16.00

**MOCHI ICE CREAM.....3.50**

Choice of green tea, mango, strawberry or chocolate

**TEMPURA ICE CREAM.....4.50**

**GREEN TEA ICE CREAM.....2.50**

**RED BEAN ICE CREAM.....2.50**

**GANACHE ICE CREAM.....5.50**

**Imported from Japan**