

anaba
japanese cuisine



drinks

beverages

coke _____ \$3.99

diet coke, coke zero, dr. pepper, lemonade, ginger ale,
fanta fruit punch, shirley temple

sweet & unsweet tea _____ \$3.99

green tea _____ \$3.99

japanese iced coffee _____ \$7

black or sweetened milk

juice _____ \$3.99

orange, apple, cranberry, pineapple

perrier bottle _____ \$5

specialty drinks

sakepolitan

sake, triple sec, lime &
cranberry juice, with a cherry.

shiso mojito

rum, lime, shiso leaves, sprite.

plum wine sangria

plum wine with fresh orange.

suntory chu-hi

grapefruit or lime.

japanese vodka seltzer.

espresso martini

japanese coffee, kahlúa,
& vodka with sweet cream foam

blue lagoon

Tito's, blue curaçao,
& lemonade.

highball

whiskey with soda.

mimosa

orange or cranberry juice.

kurosame

cold sake & coke.

japonale

cold sake & ginger ale.

japanese whiskey

*market price.
ask your server for details.*

miyagikyo

yamazaki

hibiki

shinju

yoichi

tenjaku



**no photos on the menu...
we got you covered!**

**feast your eyes...
scan here to see our dishes!**



happy hour!

beer, wine, & house sake.
from open until 6:30 everyday
except on monday & tuesday night.

buy one, get one free!

white wine

house

chardonnay

pinot grigio

kendall jackson

chardonnay

ecco domani

pinot grigio

chateau souverain

sauvignon blanc

j roget brut

sparkling wine

red wine

red diamond

merlot

robert mondavi

cabernet

mark west

pinot noir

kikkoman

plum wine



beer

draft

kirin ichiban (*yokohama, japan*)

sapporo (*sapporo, japan*)

koji gold (*nashville*)

paulaner münchen (*germany*)

bottled

asahi (*osaka, japan*)

bud light (*st. louis*)

michelob ultra (*st. louis*)

orion (*okinawa, japan*)

sake

house

hot or cold

small 6oz

large 10oz

jelly ikezo

berry mix

peach

ozeki nigori

cloudy sake

jinro soju

750ml bottle

18% gratuity included for parties of 6 and over.

for parties of 8 or more one check will be presented to the table.

*are served raw or undercooked. consuming these meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

panko

served with tonkatsu sauce

korokke ————— \$9

chicken ————— \$9

pork ————— \$9

tempura

vegetable tempura combo ————— \$7

chicken tempura combo ————— \$12

with mixed vegetables.

chicken only ————— \$7

shrimp tempura combo ————— \$15

with mixed vegetables.

shrimp only ————— \$11

sides

fried rice ————— \$6

with egg & soy sauce.

add: tofu, veggies, chicken, pork ————— +\$3

add: shrimp ————— +\$6

add: steak ————— +\$10

white rice ————— \$3

steamed vegetables ————— \$5

boiled noodles ————— \$5

udon or ramen.

sweet potato fries ————— \$4



tempura cheesecake

desserts

matcha ice cream ————— \$7

green tea ice cream.

strawberry mochi ————— \$8

NY style cheesecake ————— \$8

tempura cheesecake ————— \$9

green tea cheesecake (2 pieces)

regular - tempura-fried ————— \$12 - 14

gluten free chocolate cake ————— \$10

cold appetizers

house salad	_____	\$3.5
seaweed salad	_____	\$6.5
squid salad*	_____	\$9
avocado salad*	_____	\$12
avocado with mayo, masago, crabsticks & green onions. served with crackers.		
<i>add: shrimp or tuna</i>	_____	+\$5
sunomono cucumber	_____	\$7
wakame & cucumber in sweetened vinegar.		
<i>add: crabsticks</i>	_____	+\$3
<i>add: salmon skin</i>	_____	+\$4
<i>add: shrimp</i>	_____	+\$5
crab shrimp spring roll*	_____	\$13
shrimp, crabsticks, masago, avocado, cucumber, & lettuce wrapped in rice paper. served with sesame miso sauce.		
spicy tuna senbei (4)*	_____	\$14
<i>spicy</i> tuna, avocado, green onions, jalapeño, & masago, on crispy rice patties.		

warm appetizers

miso soup	_____	\$3
edamame	_____	\$5
seasoned edamame	_____	\$7
soybeans stir-fried in sesame oil with cajun pepper.		
veggie spring roll (3)	_____	\$6.5
chashu	_____	\$9.5
tender slices of braised pork belly.		
age-dashi tofu	_____	\$7
tempura-fried tofu in a sweet soy soup.		
seasoned tofu	_____	\$7
gyoza (6)	_____	\$7
pan-fried pork dumplings. served with ponzu sauce.		
yakitori (4)	_____	\$9
grilled chicken skewers cooked in sweet teriyaki sauce.		
takoyaki (6)	_____	\$10.5
japanese twist on hushpuppies, with diced octopus.		
fried calamari	_____	\$13
fried squid legs with a tangy garlic flavor.		
beef miso dip	_____	\$10
japanese beef roast cooked in miso sauce. served with crackers.		
chicken karage	_____	\$12
fried chicken with japanese seasoning.		

nigiri & sashimi

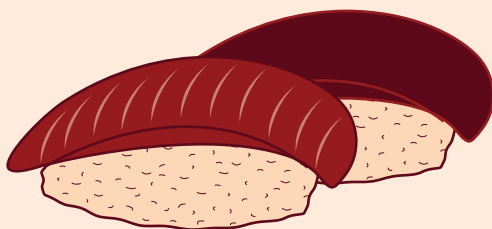
2 pieces per order.
wasabi is inside all nigiri.

avocado	—————	\$3
crab sticks	—————	\$3.5
mackerel*	—————	\$3.5
tamago	—————	\$3.5
inari - tofu skin	—————	\$3.5
shrimp	—————	\$4.5
masago*	—————	\$6
<i>add: quail eggs</i>	—————	+\$2
salmon*	—————	\$5
smoked salmon	—————	\$5
squid*	—————	\$5
white tuna*	—————	\$5
chashu - pork belly	—————	\$5
with eel sauce, nigiri only.		
octopus	—————	\$5.5
with eel sauce.		
eel	—————	\$6.5
with eel sauce.		
scallops	—————	\$8
yellow tail*	—————	\$6.5
tuna*	—————	\$7.5
ikura - salmon roe*	—————	\$15
<i>add: quail eggs</i>	—————	+\$2

sushi assortment

100% chef's choice

regular sashimi*	—————	\$25
9 pieces of sashimi.		
special sashimi*	—————	\$37
15 pieces of sashimi.		
regular nigiri*	—————	\$23
california roll & 6 pieces of nigiri.		
special nigiri*	—————	\$35
california roll & 10 pieces of nigiri.		



**nigiri - a small ball of rice with wasabi
& topped with raw fish or other seafood.**

warm rolls

- fire cracker** ————— \$12
flour-baked roll with tuna, crab, avocado, cream cheese, & wasabi mayo.
- dippin** ————— \$11
tempura-fried roll with salmon, cream cheese, avocado, & masago. served with tempura sauce.
- crab cake roll** ————— \$15
tempura-fried roll with crab mixture, mayo, masago, & green onions, with teriyaki sauce. served with crab salad.
- double dynamite*** ————— \$13
tempura-fried roll with salmon, tuna, avocado, spicy mayo, eel sauce, & green onions.
- spider** ————— \$17
flour-baked soft shell crab, avocado, cucumber, lettuce, & masago. served with ponzu sauce.
- volcano** ————— \$16
california roll topped with a seared seafood mixed, spicy mayo, green onions, tempura flakes, & eel sauce.
- sweepo** ————— full \$6 - half \$4.25
tempura-fried sweet potato, green onions, mayo & coconut flakes.
- calamari roll** ————— full \$9 - half \$6.5
fried calamari, cucumber, green onions & mayo.
- shrimp tempura roll*** ————— full \$9 - half \$6.5
shrimp tempura, green onions, masago, & mayo.
- fried oyster roll*** ————— full \$9.5 - half \$6.75
fried oyster, green onions, eel sauce, & mayo.

rolls without rice

- salad roll** ————— \$7
crabsticks & avocado rolled with cucumber. topped with mayo.
- special salad roll** ————— \$12
smoked salmon, cream cheese & crabsticks, rolled in cucumber. topped with ponzu sauce.
- low carb*** ————— \$24
tuna, salmon, shrimp, yellow tail, masago, crab, avocado, cucumber & eel sauce. rolled with soy sheet.

simple rolls

avocado roll ————— full \$4 - half \$2.5

with eel sauce.

cucumber roll ————— full \$3 - half \$2.25

shinko maki ————— full \$3 - half \$2.25

pickled daikon.

crabstick roll ————— full \$3.5 - half \$2.5

natto maki ————— full \$4.5 - half \$3

with green onions.

shrimp roll ————— full \$6.5 - half \$4.75

with cucumbers.

ika q - squid* ————— full \$6 - half \$4.25

with cucumber.

eel roll ————— full \$7.5 - half \$5.25

with cucumber

& eel sauce.

yellowtail roll* ————— full \$8 - half \$5.75

with green onions.

white tuna roll* ————— full \$6 - half \$4.25

with green onions.

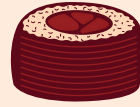
tuna roll* ————— full \$6 - half \$4.25

smoked salmon roll ————— full \$6.5 - half \$4.75

with green onions.

salmon roll* ————— full \$6 - half \$4.25

with green onions.



**maki: Japanese style sushi - seaweed rolled on the outside.
normally cut into 6 pieces.**

regular rolls

monk ————— full \$4.5 - half \$3.25

daikon, cucumber, & avocado.

avo q inari ————— full \$5 - half \$3.5

tofu skin, cucumber, & avocado.

california ————— full \$5 - half \$3.5

crab, cucumber, & avocado.

isomaki* ————— full \$5.5 - half \$4

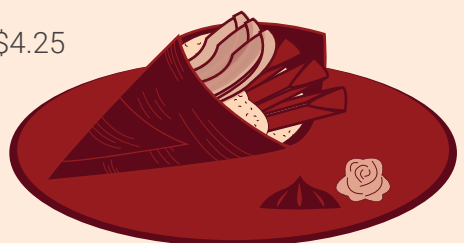
mackerel, ginger, shiso leaves,

& cucumber.

chicken teriyaki roll ————— full \$6 - half \$4.25

chicken, green onions,

green beans, & mayo.



temaki: handroll style sushi seaweed rolled into a cone shape.

crunchy crab* ————— full \$6 - half \$4.25

crabsticks, cucumber, tempura flakes, & mayo, topped with masago.

vegetable roll ————— full \$6 - half \$4.25

lettuce, cucumber, green onions, avocado, & mayo, topped with tomato.

fruity ————— full \$7 - half \$5

mango, orange, & pineapple topped with avocado & coconuts flakes.

crunchy eel ————— full \$8 - half \$5.75

eel, cucumber, tempura flakes, & mayo, topped with eel sauce.

crunchy shrimp* ————— full \$9.5 - half \$6.75

shrimp, avocado, tempura flakes, & mayo, topped with masago.

stop light* ————— full \$12 - half \$8.5

yellowtail & avocado topped with jalapeño, masago & eel sauce.

golden brown ————— full \$8 - half \$5.75

carrots, green beans, lettuce, avocado & cucumber topped with tofu skin & teriyaki sauce.

ebikani-chee* ————— full \$8.5 - half \$6

shrimp, crabsticks, cream cheese, & cucumber topped with masago.

pica-tako ————— full \$9 - half \$6.5

octopus, cucumber, tempura flakes & *hot sauce* topped with shichimi pepper, eel sauce & nori.

philly* ————— full \$8.5 - half \$6

smoked salmon, cucumber, cream cheese, & masago.

tuna avocado* ————— full \$9 - half \$6.5

tuna & avocado topped with masago.

crunchy tuna* ————— full \$9 - half \$6.5

tuna, cucumber, tempura flakes & mayo topped with masago.

salmon skin roll ————— full \$5.5 - half \$4

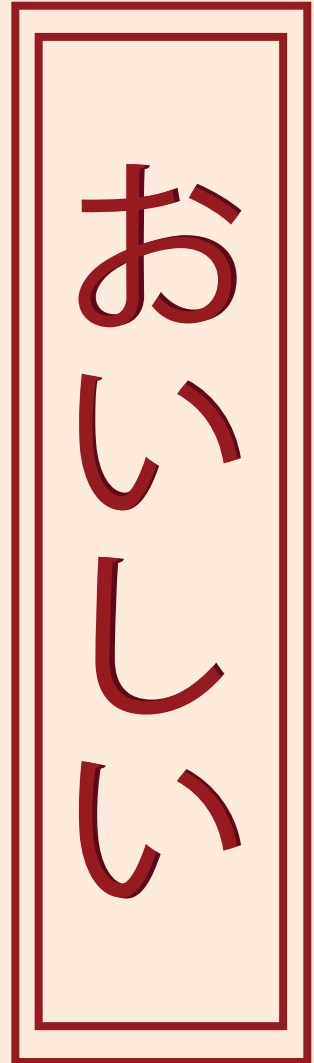
fried salmon skin, cucumber, & green onions.

alaska* ————— full \$7.5 - half \$5.25

smoked salmon, green onions, & mayo with tomato.

salmon avocado* ————— full \$7.5 - half \$5.25

salmon & avocado topped with masago.



special rolls

- anaba roll*** _____ \$22
chef's choice, tell us your favorite fish & any other preferences.
- rainbow*** _____ \$16
crabsticks & cucumber topped with 4 kinds of sashimi with shrimp, avocado, & masago.
- smoky mountain*** _____ \$20
a bed of sushi rice topped with tuna, salmon, shrimp, green onions, masago, tempura flakes, mayo, & nori.
- pok pork** _____ full \$10 - half \$7
chicken, green beans, green onions, & mayo topped with chashu, teriyaki sauce, shichimi pepper & nori.
- ebi ebi*** _____ full \$16 - half \$11
shrimp, avocado, tempura flakes, & mayo, topped with shrimp & masago.
- kobe*** _____ full \$13 - half \$8.5
crabsticks, lettuce, & green onions, topped with seared beef, mayo & teriyaki sauce.
- caterpillar** _____ full \$12 - half \$8.5
eel, cucumber, & cream cheese topped with avocado & eel sauce.
- ninja*** _____ full \$15 - half \$10.5
tuna, cucumber, & *hot sauce* topped with eel, avocado & eel sauce.
- pearl harbor*** _____ full \$18 - half \$12
spicy tuna & cucumber topped with a mixture of spicy mayo, masago, chopped scallops, avocado, & green onions.
- samurai*** _____ full \$17 - half \$12
eel, avocado, & cucumber topped with seared scallops, eel sauce, masago & mayo.
- holy cow!** _____ full \$16 - half \$10
panko beef topped with avocado & special sauce.
a mixture of crunchy & soft textures with a sweet taste.
- irodori*** _____ full \$20 - half \$13
tuna, avocado, & salmon roll topped with spicy mayo, crabsticks, masago, green onions, tempura flakes, avocado, eel sauce & shrimp.
- shrainbow*** _____ full \$20 - half \$13
shrimp tempura roll topped with 4 kinds of sashimi with shrimp, avocado, wasabi mayo, spicy mayo, eel sauce, tempura flakes, masago & green onions.



人気

modifications

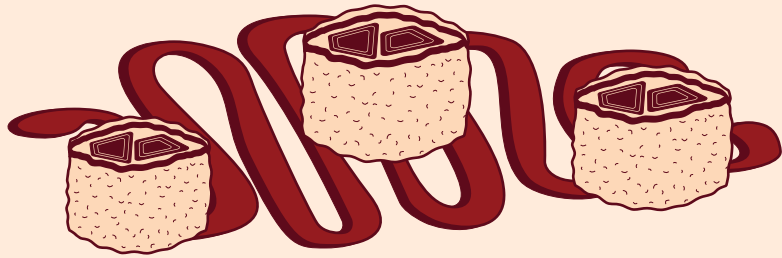
ask your server to remove or add anything you like.

add: fruit, veggies, cream cheese, or tempura flakes ——— +\$0.5

add: smelt roe ——— +\$1.5

add: tempura-fry whole roll ——— +\$2

substitute: seaweed for soy sheet ——— +\$1.5



**american style sushi - rice rolled on the outside.
normally cut into 8 pieces.**

happy tummy ————— full \$20 - half \$13

tempura-fried shrimp tossed in spicy mayo
& eel sauce with green onions on top of
a crunchy shrimp roll.

sweet chili happy tummy ————— full \$20 - half \$13

sweet & spicy twist on our famous happy tummy.
tempura-fried shrimp tossed in sweet chili sauce
& diced jalapeños.

mediterranean* ————— full \$17 - half \$12

spicy tuna, cucumber, & mango, topped with
masago, salmon, avocado, shrimp, & mango sauce.

salmon fire* ————— full \$17 - half \$12

salmon avocado roll topped with seared salmon,
masago, jalapeño & ponzu sauce.

pica hawaiian* ————— full \$13 - half \$8.5

tuna, cucumber, mango, & *hot sauce*, topped
with masago, avocado & mango sauce.

red & white* ————— full \$16 - half \$11.25

tuna & green onions topped with white tuna,
tuna, ginger, & ponzu.

tuna tuna* ————— full \$18 - half \$12

tuna & avocado topped with tuna, masago & eel sauce.

spicy tuna bomber* ————— full \$21 - half \$13

crabstick & cucumber topped with tuna marinated in
sesame oil, *hot sauce*, & jalapeño.

tuna fire* ————— full \$19 - half \$12.75

tuna, avocado, & *hot sauce* topped with seared tuna,
masago, jalapeño & eel sauce.

ramen

noodle soup with stir-fried chicken, onions, green beans, & green onions.

shoyu ramen: soy based soup _____ \$13

tonkotsu ramen: pork broth soup _____ \$13

miso ramen: miso based soup _____ \$13

meccha spicy ramen _____ \$16

spicy miso broth with stir-fried chicken, onions, & kimchee,
topped with green onions & karamiso.

creamy vegetable ramen _____ \$12

vegetable based soup with fried tofu, onions,
green beans, & green onions.

chashu ramen _____ \$18

broth with a boiled egg, chashu, cabbage, green onions, & nori.

shoyu ramen: soy-based soup

tonkotsu ramen: pork broth soup

miso ramen: miso-based soup

ramen salad _____ \$17

cold ramen with sweet & sour sesame sauce topped with shrimp,
egg, chicken, crabsticks, tomato, green onions, & cucumber.

udon

su udon _____ \$8

hot soup with crabsticks, wakame, green onions & tempura flakes.

add kitsune: four sweet tofu skins _____ +\$3

add tempura: 3 pieces shrimp & veggies _____ +\$7

add avocado: half an avocado _____ +\$2

*add tsukimi: one poached egg** _____ +\$1

add korokke: one panko-fried mashed potato _____ +\$2

curry udon _____ \$11

hot curry with chicken or tofu & onion, topped with green onions.

stir-fry

stir-fried noodles with cabbage, onions, nori, & green onions.

yakisoba: ramen-style noodles _____ \$10

yakiudon: udon-style noodles _____ \$10

add: fried egg _____ +\$2

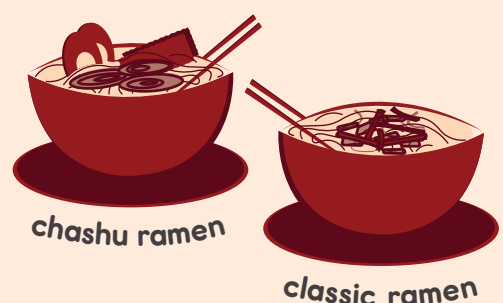
toppings

beef miso _____ \$2.5

japanese beef roasted in miso to top
your ramen!

karamiso _____ \$2.5

spicy soy bean paste to blend into ramen
or ask to have it cooked into the stir fry noodles!



rice bowls

served with a choice of soup or salad. substitute white rice with fried rice for \$2.

japanese curry _____ \$14

hot curry with rice & mixed veggies.

add: *tofu, chicken, or pork* _____ +\$3

add: *shrimp* _____ +\$6

katsu curry

panko-fried meat with hot curry.

tofu, chicken or pork _____ \$16

beef _____ \$19

oyako bowl* _____ \$13

chicken, egg, & onions simmered in sweet soy sauce.

tempura bowl _____ \$14

shrimp & mixed vegetable tempura with sweet soy sauce.

chashu bowl* _____ \$16

tender slices of pork belly with, mayo, one boiled egg, green onions & nori.

katsu bowl*

panko-fried meat, egg & onions simmered in sweet soy sauce, topped with green onions.

chicken or pork _____ \$16

beef _____ \$19

tekka bowl* _____ \$19

chopped tuna sashimi marinated in sweet soy sauce, topped with green onions & seaweed.

orange trio bowl* _____ \$21

salmon, smoked salmon, & masago marinated in sweet soy sauce, topped with green onions, & seaweed.

eel bowl* _____ \$26

barbecued eel with sansyo - japanese pepper.

chirashi* _____ \$22

four kinds of sashimi with eel, shrimp, masago, crabsticks & tamago on a bowl of sushi rice.

hibachi

entrees are served with mixed veggies, white or fried rice, & soup or salad.

tofu or chicken

entree _____ \$14

appetizer _____ \$10

add on _____ \$6

shrimp

entree _____ \$16

appetizer _____ \$13

add on _____ \$9

steak*

entree _____ \$20

appetizer _____ \$17

add on _____ \$13

pork kimchee

pork, onions, green beans, & green onions stir-fried with kimchee.

entree _____ \$17

appetizer _____ \$14

yakiniku

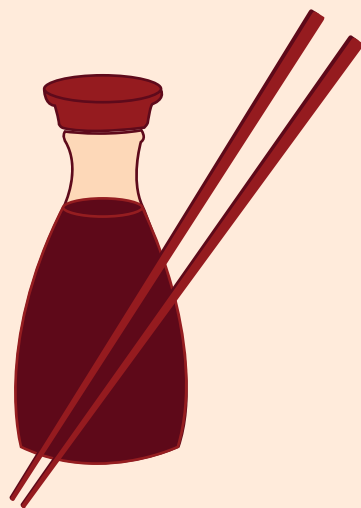
steak, onions, & green beans cooked in a sweet garlic sauce.

entree _____ \$20

appetizer _____ \$17

lunch sushi

avocado roll	\$3
crab roll	\$3
cucumber roll	\$3
shinko maki	\$3
monk	\$3.75
natto maki	\$3.75
avo q inari	\$4
california	\$4
chicken teriyaki roll	\$5
ika q*	\$5
isomaki*	\$5
salmon roll*	\$5
salmon skin roll	\$5
tuna roll	\$5
vegetable roll	\$5
crunchy crab*	\$5.25
white tune roll*	\$5.25
shrimp roll	\$5.75
smoked salmon roll	\$5.75
fruity	\$6
golden brown	\$6.5
alaska	\$7
eel roll	\$7
salmon avocado*	\$7
crunchy eel	\$7.25
ebikani-chee*	\$7.25
tuna avocado*	\$7.25
crunchy tuna*	\$7.25
philly*	\$8
yellowtail roll*	\$8
crunchy shrimp*	\$8.5
pica-tako	\$8.5



lunch entrees

monday - friday, 11am - 2:15pm

no lunch prices on holidays

sides

edamame	\$4
seaweed salad	\$6
squid salad*	\$8
salad	\$3
miso soup	\$2.5

bento box *no substitution*

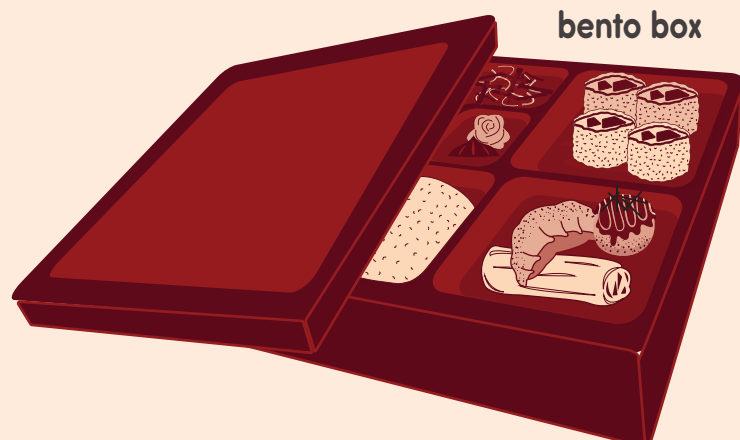
teriyaki chicken or beef yakiniku, white rice, half california roll, salad, & more.

chicken teriyaki	\$12
yakiniku	\$14

bowls

served with your choice of soup (or salad +\$0.50).
substitute white rice with fried rice for \$2.

chicken bowl	\$10
chicken & mixed veggies marinated in teriyaki sauce.	
yakiniku bowl	\$12
steak, onions, & green beans marinated in garlic teriyaki sauce.	
oyako bowl	\$10
chicken, egg, & onions simmered in sweet soy sauce, topped with green onions.	
pork kimchee bowl	\$10
pork, onions, green beans, & green onions stir-fried with kimchee.	
curry bowl	\$11
chicken & mixed veggies in hot curry.	
teriyaki tofu bowl	\$11
tofu & mixed veggies stir-fried with soy sauce.	



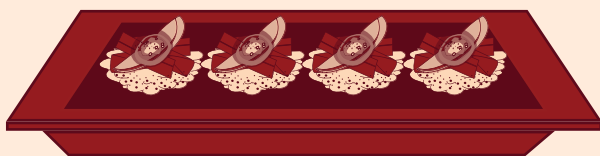
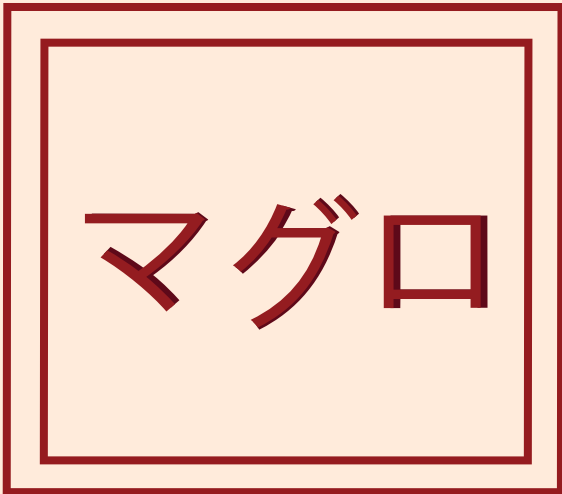
bento box

monday: half off tuna

appetizer & entree

white tuna nigiri*	\$2.5
white tuna sashimi*	\$2.5
tuna nigiri*	\$3.75
tuna sashimi*	\$3.75
spicy tuna senbei*	\$6.75
tuna, avocado, green onions, jalapeño, & masago, on crispy rice patties.	
avocado tuna salad*	\$8.5
tuna & avocado with mayo, masago, crabsticks & green onions.	
tekka bowl*	\$9.5
chopped tuna marinated in sweet soy sauce, with green onions & seaweed.	

dinner & dine in only
no soup or salad with entree
no half rolls



spicy tuna senbei

sushi

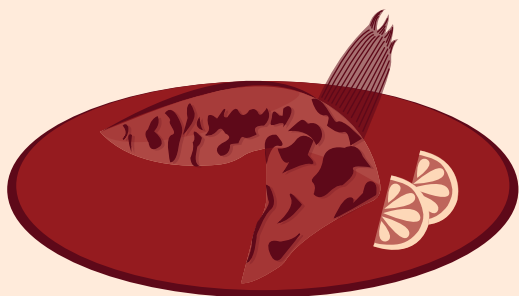
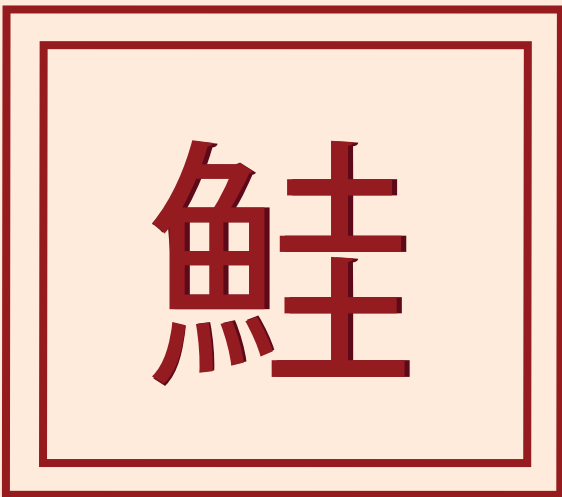
tuna roll*	\$3
white tuna roll*	\$3
with green onions.	
tuna avocado*	\$4.5
tuna & avocado topped with masago.	
crunchy tuna*	\$4.5
tuna, cucumber, tempura flakes & mayo topped with masago.	
fire cracker	\$6
flour-baked roll with tuna, avocado, cream cheese, wasabi mayo, & crab salad.	
pica hawaiian*	\$6
tuna, cucumber, mango, & <i>hot sauce</i> , topped with masago, avocado & mango sauce.	
double dynamite	\$6.5
tempura-fried roll with salmon, tuna, avocado, spicy mayo, eel sauce, & green onion.	
red & white*	\$8
tuna & green onion topped with white tuna, tuna, fresh ginger, & ponzu.	
tuna tuna*	\$9
tuna & avocado topped with tuna, masago & eel sauce.	
tuna fire*	\$9.5
tuna, avocado, & <i>hot sauce</i> topped with seared tuna, masago, jalapeño & eel sauce.	
spicy tuna bomber	\$10
crabstick & cucumber topped with tuna marinated in sesame oil, <i>hot sauce</i> , & jalapeño.	

tuesday: half off salmon

appetizer & entree

- salmon sashimi*** _____ \$2.5
salmon nigiri* _____ \$2.5
smoked salmon sashimi _____ \$2.5
smoked salmon nigiri _____ \$2.5
sunomono salmon skin _____ \$5.5
salmon skin, wakame & cucumber
in sweet vinegar.
grilled salmon collar _____ \$6
a unique cut with rich, fatty belly meat
& leaner sections for a light clean taste.
orange trio bowl* _____ \$10.5
salmon, smoked salmon, & masago
marinated in sweet soy sauce,
topped with green onions, & seaweed.

dinner & dine in only
no soup or salad with entree
no half rolls



grilled salmon collar

sushi

- salmon roll*** _____ \$3
smoked salmon roll _____ \$3.25
salmon skin roll _____ \$2.75
fried salmon skin, cucumber, & green onions.
add bonito flakes if you like.
alaska _____ \$3.75
smoked salmon, green onion, & mayo,
topped with tomato.
salmon avocado* _____ \$3.75
salmon & avocado topped with masago.
philly* _____ \$4.25
smoked salmon, cucumber,
cream cheese, & masago.
dippin* _____ \$5.5
tempura-fried roll with salmon,
cream cheese, avocado, & masago.
special salad roll* _____ \$6
smoked salmon, cream cheese
& crabsticks, rolled in cucumber,
topped with ponzu sauce.
double dynamite _____ \$6.5
tempura-fried roll with salmon,
tuna, avocado, spicy mayo,
eel sauce, & green onions.
mediterranean* _____ \$8.5
spicy tuna, cucumber, & mango,
topped with masago, salmon,
avocado, shrimp, & mango sauce.
salmon fire* _____ \$8.5
salmon avocado roll topped with
seared salmon, masago, jalapeño
& ponzu sauce.



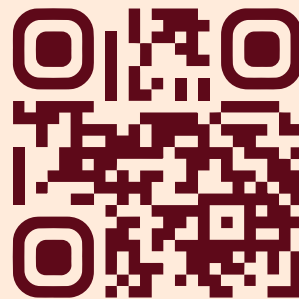
Thank you for visiting Anaba Japanese Cuisine!
We're delighted to have had the chance to serve you
and hope you enjoyed a memorable dining experience with us.
We look forward to welcoming you back soon for
more of our authentic flavors and warm hospitality.
Arigato Gozaimasu!

こんにちは

instagram



website



Designed By: Mahum Z Malik - mmalik.designs@gmail.com

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reproduction, or distribution is strictly prohibited.

18% gratuity included for parties of 6 and over. for parties of 8 or more one check will be presented to the table.

*are served raw or undercooked. consuming these meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

thank you!

anaba 
japanese cuisine

ありがとう

