



# Akane Japanese Cuisine

LOS ALTOS, CALIFORNIA

## APPETIZERS AND SIDE DISHES

<p><b>1. AGEDASHI NASU</b> <i>Fried Egg Plant With Tempura Sauce</i></p>	6.00	<p><b>14. CROQUETTE (2 PIECES)</b> <i>Fried Potato Patties</i></p>	5.00
<p><b>2. AGEDASHI TOFU</b> <i>Fried Bean Curd With Tempura Sauce</i></p>	6.75	<p><b>15. CUCUMBER SUNOMONO</b> <i>Thinly Sliced Cucumber With Vinagrette Dressing</i></p>	5.00
<p><b>3. ANKIMO</b> <i>Monkfish Liver Pate With Ponzu Sauce</i></p>	8.00	<p><b>16. DAIKON MOCHI AGEDASHI</b> <i>Fried, Served With Tempura Sauce</i></p>	8.00
<p><b>4. ASARI MISO SOUP</b> <i>Clam Miso Soup</i></p>	8.00	<p><b>17. EDAMAME</b> <i>For Spicy Edamame Add 1.50</i></p>	4.50
<p><b>5. ASARI SUIMONO</b> <i>Clam In Clear Broth</i></p>	8.00	<p><b>18. GYOZA (POT STICKERS)</b> <i>Pork &amp; Chicken</i></p>	7.00
<p><b>6. BEEF ASPARA-MAKI</b> <i>Asparagus Wrapped With Thin Sliced Beef (Grilled)</i></p>	9.75	<p><b>19. GYUTAN</b> <i>Beef Tongue, Grilled, Light Salt</i></p>	9.00
<p><b>7. BEEF KUSHIYAKI</b> <i>Beef And Green Onion On Skewer (Grilled)</i></p>	9.50	<p><b>20. HAMACHI KAMA</b> <i>Grilled Yellow Tail Fish Cheek</i></p>	15.00 & Up
<p><b>8. BEEF NEGI-MAKI</b> <i>Green Onion Roll With Thin Sliced Beef (Grilled)</i></p>	9.75	<p><b>21. HIYAYAKKO</b> <i>Chilled Tofu Served With Green Onion &amp; Ginger</i></p>	6.50
<p><b>9. BEEF TATAKI</b> <i>Thinly Sliced Rare Beef Ponzu Sauce (Seared Lightly)</i></p>	15.00	<p><b>22. HOUSE SALAD</b> <i>Mixed Greens With House Dressing</i></p>	5.00
<p><b>10. BUTA KIMCHEE</b> <i>Sauteed Sliced Pork And Kimchee</i></p>	9.00	<p><b>23. IKA KARAAGE</b> <i>Fried Calamari</i></p>	12.00
<p><b>11. CHAWANMUSHI (2 ORDER UP)</b> <i>Chicken, Shrimp, Fish, &amp; Egg Custard</i></p>	6.00	<p><b>24. SURUME IKA SHIOYAKI</b> <i>Grilled Calamari, Light Salt</i></p>	15.00
<p><b>12. CHICKEN KARAAGE</b> <i>Fried Marinated Chicken Nuggets</i></p>	7.75	<p><b>25. KAREI KARAAGE</b> <i>Fried Sanddab</i></p>	MARKET PRICE
<p><b>13. CHICKEN KUSHIYAKI</b> <i>Chicken And Green Onion On Skewer (Teriyaki Sauce)</i></p>	7.50		

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<b>27. KIMPIRA GOBO</b> <i>Juliennede Burdock Root</i>	5.75	<b>41. SEAFOOD SALAD</b> <i>Tombo, Crab, Shrimp &amp; Avocado Over Greens With House Dressing</i>	17.50
<b>28. KOBE BEEF TATAKI</b> <i>Thinly Seared Kobe Beef Served With Ponzu (Seasonal)</i>	40.00 & UP	<b>42. SEAWEED SALAD</b>	5.00
<b>29. Miso Soup</b> <i>Soybean Soup With Tofu And Wakame With Green Onion</i>	3.50	<b>43. SHISHAMO</b> <i>Grilled Smelt</i>	7.00
<b>30. MOROKYU</b>	6.00	<b>44. SHISHITO</b> <i>Japanese Peppers (Grilled Or Tempura)</i>	6.00
<b>31. NAMEKO MISO SOUP</b> <i>Miniature Mushroom</i>	6.00	<b>45. SHUMAI</b> <i>Steamed Shrimp Dumpling</i>	6.00
<b>32. NASU DENGAKU</b> <i>Grilled Eggplant Over Miso Paste</i>	6.00	<b>46. SMOKED SALMON</b> <i>With Vinagrette Dressing</i>	13.50
<b>33. OSHITASHI</b> <i>Boiled Spinach Served With Dashi And Soy Sauce</i>	6.75	<b>47. SOFT SHELL CRAB</b> <i>Fried, Served With Ponzu Sauce</i>	10.00
<b>34. GOMAAE</b> <i>Boiled Spinach Served With Sweetened Sesame Sauce</i>	6.75	<b>48. SUNOMONO</b> <i>Seafood Variety &amp; Cucumber In Vinegar Dress- ing</i>	9.50
<b>35. OYSTERS ON HALF SHELL (6)</b> <i>Served With Ponzu, Green Onion, Daikon</i>	MARKET PRICE	<b>49. TARA (COD) MISOYAKI</b> <i>Marinated with Saikyo-Miso, Grilled</i>	14.00
<b>36. RICE</b>	3.00	<b>50. TSUKEMONO</b> <i>Assorted Japanese Pickles</i>	5.00
<b>37. SALMON KAMA SHIOYAKI</b> <i>Grilled Salmon Cheek, Light Salt</i>	14.00	<b>51. UZAKU</b> <i>BBQ Eel, Cucumber Sunomono</i>	7.50
<b>38. SALMON SKIN SALAD</b> <i>With Yuzu Dressing</i>	10.00	<b>52. YAKI NASU</b> <i>Grilled Japanese Eggplant, Served Cold With Dashi</i>	6.00
<b>39. SALMON, TUNA, AVOCADO TARTAR</b> <i>With Soy Vinegar Dressing &amp; Potato Chips</i>	15.00	<b>53. YAKI SHIITAKE</b> <i>Grilled Shiitake Mushroom</i>	7.00
<b>40. SEABASS MISOZUKE</b> <i>Marinated With Saikyo - Miso, Grilled</i>	14.00		

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## SUSHI AND SASHIMI

<b>1. ASSORTED SASHIMI</b> <i>Chef Selected Assortment</i>	35.00 & Up	<b>7. DELUXE NIGIRI SUSHI</b> <i>Chef Selected Assortment</i>	32.50 & UP
<b>2. SAKE SASHIMI</b> <i>Fresh Salmon 4 Pieces</i>	16.00	<b>8. CHIRASHI SUSHI</b> <i>Assortment Of Seafood Served On Bed Of Fushi Rice</i>	30.00
<b>3. HAMACHI SASHIMI</b> <i>Yellowtail 4 Pieces</i>	16.00	<b>9. TEKKA DON</b> <i>Fresh Slices Of Tuna Served On Bed Of Sushi Rice</i>	29.00
<b>4. MAGURO SASHIMI</b> <i>Tuna 4 Pieces</i>	16.00	<b>10. TUNA POKE</b>	12.00
<b>5. HIRAME USUZUKURI</b> <i>Halibut Thinly Sliced With Ponzu Sauce</i>	16.00	<b>11. LIVE SCALLOP (SEASONAL)</b> <i>Sushi Or Sashimi</i>	MARKET PRICE
<b>6. TOMBO TATAKI</b> <i>Albacore, Thinly Sliced Onion Kaiware &amp; Ginger Over Tombo With Ponzu Sauce</i>	28.00	<b>12. OMAKASE</b> <i>Ask Your Server</i>	68.00 & Up

## NABEMONO

<b>1. SUKIYAKI</b> <i>Thinly Sliced Beef &amp; Vegetables Cooked In Sukiyaki Sauce, Served with Rice</i>	23.00	<b>6. TEMPURA UDON</b> <i>Hot</i>	15.25
<b>2. SHABU-SHABU</b> <i>Thinly Sliced Beef &amp; Vegetables Dipped In Hot Water, Served With Ponzu, Sesame Sauce, Rice</i>	23.00	<b>7. TEMPURA SOBA</b> <i>Hot</i>	15.25
<b>3. YOSE NABE</b> <i>Assorted Seafood, Chicken, &amp; Vegetables Cooked In Clear Broth, Served With Rice</i>	28.00	<b>8. TENZARU SOBA</b> <i>Cold</i>	15.25
<b>4. CHEF SPECIAL NABE</b> <i>Assorted Seasonal Seafood Specially Prepared, Served With Rice</i>	30.00	<b>9. ZARU SOBA</b> <i>Cold</i>	12.00
<b>5. NABEYAKI UDON</b> <i>Noodle Soup With Vegetables, Chicken, Egg And Fish</i>	16.00		

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## SUSHI (2 PIECES)

<b>1. AJI</b> <i>Spanish Mackerel</i>	10.00	<b>15. MAGURO</b> <i>Tuna</i>	9.50
<b>2. AMAEBI</b> <i>Sweet Shrimp</i>	9.50	<b>16. MIRUGAI</b> <i>Geoduck (Long Neck Clam)</i>	MARKET PRICE
<b>3. ANAGO</b> <i>Sea Eel</i>	10.00	<b>17. SABA</b> <i>Mackerel</i>	8.00
<b>4. EBI</b> <i>Shrimp</i>	6.00	<b>18. SAKE</b> <i>Fresh Salmon</i>	9.50
<b>5. HAMACHI</b> <i>Yellowtail</i>	9.50	<b>19. SMOKED SAKE</b> <i>Smoked Salmon</i>	8.00
<b>6. HIRAME</b> <i>Halibut</i>	9.50	<b>20. SPICY SCALLOP</b> <i>With Avocado</i>	8.00
<b>7. IKA</b> <i>Squid</i>	7.00	<b>21. TAI</b> <i>Snapper</i>	9.50
<b>8. IKURA</b> <i>Salmon Roe</i>	8.50	<b>22. TAKO</b> <i>Octopus</i>	7.50
<b>9. KAIBASHIRA</b> <i>Hotate Scallop</i>	8.00	<b>23. TAMAGO</b> <i>Egg</i>	5.00
<b>10. KANI</b> <i>Snow Crab</i>	9.00	<b>24. TOBIKO</b> <i>Flying Fish Roe</i>	6.50
<b>11. KANPACHI</b> <i>Amberjack</i>	9.50	<b>25. TOMBO</b> <i>Albacore</i>	9.50
<b>12. KAZUNOKO</b> <i>Herring Roe</i>	SEA- SONAL	<b>26. TORO</b> <i>Fatty Tuna</i>	MARKET PRICE
<b>13. KOHADA</b> <i>Spotted Shad</i>	9.00	<b>27. UNAGI</b> <i>Fresh Water Eel</i>	8.00
<b>14. KURODAI</b> <i>Sea Bream</i>	9.00	<b>28. UNI</b> <i>Sea Urchin</i>	MARKET PRICE

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## MAKIMONO (ROLLS)

<b>1. AKANE ROLL</b> <i>Spicy Tombo &amp; Avocado</i>	8.75	<b>15. NEGITORO MAKI</b> <i>Fatty Tuna &amp; Green Onion Roll</i>	10.00
<b>2. AKANE ROLL II</b> <i>Spicy Tombo &amp; Avocado With Tempura Flakes</i>	9.00	<b>16. OSHINKO MAKI</b> <i>Pickled Radish Roll</i>	5.50
<b>3. CALIFORNIA ROLL</b> <i>Crab &amp; Avocado</i>	8.75	<b>17. PHILLY ROLL</b> <i>Avocado Cream Cheese &amp; Smoked Salmon</i>	8.00
<b>4. DRAGON ROLL</b> <i>Shrimp Tempura, Eel, &amp; Avocado</i>	16.50	<b>18. SAKE KAWA MAKI</b> <i>Salmon Skin, Spirouts, Gobo &amp; Cucumber</i>	9.00
<b>5. EBI TEN ROLL</b> <i>Shrimp Tempura, Cucumber, Avocado, &amp; Lettuce</i>	7.00	<b>19. SALMON/AVOCADO ROLL</b> <i>Spicy Upon Request</i>	9.00
<b>6. FUTO MAKI</b> <i>Vegetable (Big Roll)</i>	14.50	<b>20. SPICY HAMACHI ROLL</b> <i>Yellowtail &amp; Avocado</i>	9.00
<b>7. INARI</b> <i>Fried Tofu</i>	1.50	<b>21. SPICY MAGURO ROLL</b> <i>Tuna &amp; Avocado</i>	9.00
<b>8. J ROLL</b> <i>Tempura, Crab, Avocado &amp; Cream Cheese</i>	9.00	<b>22. SPICY SCALLOP ROLL</b> <i>Scallop &amp; Avocado</i>	8.00
<b>9. KANPYO MAKI</b> <i>Gourd Roll</i>	7.00	<b>23. SPIDER ROLL</b> <i>Soft Shell Crab, Cucumber &amp; Lettuce</i>	9.00
<b>10. KANPYO &amp; AVOCADO MAKI</b> <i>Gourd &amp; Avocado Roll</i>	7.50	<b>24. TEKKA MAKI</b> <i>Tuna Roll</i>	6.50
<b>11. KAPPA MAKI</b> <i>Cucumber Roll</i>	5.50	<b>25. UMESHIO MAKI</b> <i>Sour Plum With Shiso Roll</i>	5.00
<b>12. LOS ALTOS ROLL</b> <i>Tuna &amp; Avocado</i>	8.50	<b>26. UNAGI MAKI</b> <i>Eel Roll</i>	8.00
<b>13. NATTO MAKI</b> <i>Fermented Soybean Roll</i>	6.00	<b>27. UNAKYU MAKI</b> <i>Eel &amp; Cucumber Roll</i>	8.50
<b>14. NEGIHAMA MAKI</b> <i>Yellowtail &amp; Green Onion Roll</i>	9.00	<b>28. UNACADO MAKI</b> <i>Eel &amp; Avocado Roll</i>	8.50
		<b>29. UMEKYU MAKI</b> <i>Cucumber &amp; Sour Plum Paste Roll</i>	5.00

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## DINNER

<b>1. SHRIMP TEMPURA</b> <i>Fried Shrimp (4) And Vegetables</i>	21.50	<b>8. HIRE KATSU</b> <i>Fried, Breaded Pork Tenderloin</i>	21.50
<b>2. VEGETABLE TEMPURA</b> <i>Fried Mix Vegetables</i>	18.00	<b>9. KAKI FRIED</b> <i>Fried Breaded Oyster</i>	22.00
<b>3. CHICKEN TERIYAKI</b> <i>Grilled Organic Chicken Served With Teriyaki</i>	21.50	<b>10. EBI FRIED</b> <i>Fried Breaded Shrimp</i>	22.00
<b>4. BEEF TERIYAKI</b> <i>Choice Angus Beef Steak Grilled With Teriyaki</i>	24.00	<b>11. SABA SHIOYAKI</b> <i>Mackerel, Grilled, Light Salt</i>	19.50
<b>5. SALMON TERIYAKI</b> <i>Grilled Loch Duart Salmon With Teriyaki Sauce</i>	21.50	<b>12. UNA JYU</b> <i>Grilled Eel Over Rice With Unagi Sauce</i>	24.00
<b>6. Salmon SHIOYAKI</b> <i>Grilled Loch Duart Salmon Light Salt</i>	21.50	<b>13. NEW YORK STEAK</b> <i>Grilled Choice Angus Steak Served With Garlic Butter On Sizzling Plate</i>	33.50
<b>7. TONKATSU</b> <i>Fried, Breaded Pork Cutlet</i>	21.50	<b>14. CHICKEN KATSU</b> <i>Fried, Breaded Chicken</i>	22.00

## COMBINATION DINNER

*Pick Any Two For \$24.75*

<b>A. SHRIMP TEMPURA</b> <i>Fried Shrimp &amp; Vegetables</i>	<b>E. CHICKEN TERIYAKI</b>
<b>B. VEGETABLE TEMPURA</b> <i>Vegetables Only</i>	<b>F. SALMON TERIYAKI</b>
<b>C. SASHIMI (TUNA)</b>	<b>G. SALMON SHIOYAKI</b>
<b>D. BEEF TERIYAKI</b>	<b>H. TONKATSU</b>

## CHILD PLATE

<b>A. Akane Child Special (for children 12 and under)</b> <i>Comes With Tempura Chicken Teriyaki And Fruit</i>	10.50
<b>Choice of Beef or Salmon</b>	ADD 2.00

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## BEVERAGES

MILK, ORANGE JUICE	3.00	HOT SAKE	5.00
COKE, DIET COKE, 7-UP, RAMUNE	3.00	COLD SAKE	7.00
ICED TEA	3.00	SHOCHU (GLASS)	10.00
PELLEGRINO	3.00	SHOCHU (BOTTLE)	45.00 & Up
PLUM WINE	6.00	NIGORI SAKE	9.00
JAPANESE BEER (LARGE)	8.00	HOT TEA (POT)	3.00
JAPANESE BEER (SMALL)	6.00		

## DESSERT

GREEN TEA CHEESE CAKE	6.00	<b>GELATO</b> <i>Chocolate</i>	4.00
GREEN TEA ICE CREAM	4.00	<b>Sorbet</b> <i>Yuzu</i>	4.00
GREEN TEA ICE CREAM With Azuki (Red Beans)	5.00	<b>MOCHI ICE CREAM</b> <i>Chocolate, Coffee, Mango, Strawberry, Vanilla, Red Bean, Green Tea</i>	3.00
TEMPURA ICE CREAM	10.00		

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