



Akane Japanese Cuisine

LOS ALTOS, CALIFORNIA

APPETIZERS AND SIDE DISHES

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

Please notify your server of any allergies or diet restrictions.
All items in this menu are subjected to California sales tax.

APPETIZERS AND SIDE DISHES

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

Please notify your server of any allergies or diet restrictions.
All items in this menu are subjected to California sales tax.

SUSHI AND SASHIMI

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

NABEMONO

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

Please notify your server of any allergies or diet restrictions.
All items in this menu are subjected to California sales tax.

SUSHI (2 PIECES)

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

Please notify your server of any allergies or diet restrictions.
All items in this menu are subjected to California sales tax.

MAKIMONO (ROLLS)

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

Please notify your server of any allergies or diet restrictions.
All items in this menu are subjected to California sales tax.

DINNER

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

COMBINATION DINNER

Pick Any Two For \$24.75

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

CHILD PLATE

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

Please notify your server of any allergies or diet restrictions.
All items in this menu are subjected to California sales tax.