DINNER MENU

ディナー・お品書き

House Rules

・We do not accept $100 bills.
・ We require a minimum order of one item per person.
・Corkage fees apply for bringing your own wine, priced at $20 per bottle.
・American Express cards are not accepted
・Credit card splitting is limited to a maximum of 3 cards

Dear Customer

A 20% gratuity will be applied to groups of more than 6 people.

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Akatsuki's Choice Vegan

とりあえず Starter

Edamame
枝豆
6

Garlic Edamame
ガーリック枝豆
7
Edamame tossed in a soy-based sauce with garlic

Shishito Peppers
ししとう炒め
7.75
Topping with bonito flakes

Spicy Cold Tofu w/ Kimchi
キムチ冷奴
6.5
Cold tofu with kimchi

Octopus Sunomono
タコの酢の物
9.5
Octopus, deaweed, lemon, mountain burdock, cucumber

Vinegared Mozuku (Okinawan Seaweed)
沖縄もずく酢
6.5
Okinawa seaweed

French Fries
フライドポテト
8
Comes with spicy cod roe mayonnaise

Assorted Japanese Pickles
漬物盛り合わせ
9
Cucumber, radish, eggplant, mountain burdock, chinese cabbage

一品料理 Akatsuki Special

Crispy Winged Gyoza
こだわり羽根つき餃子
Large (16 pcs) 17
Small (6 pcs) 8.5

Umami Takoyaki
だし醤油うまみたこ焼き
9
Bonito flakes, mayo, red ginger

Simmered Salt Flavor Pork Belly
うま塩角煮
12
Pork belly, yuzu pepper,

Hard Shell Clams w/ Butter Soy
はまぐり醤油バター
11
Sake, butter, soy sauce, green onions

Spicy Crispy Tofu
辛うまあげ豆腐
8
Chili oil, crispy onion, ponzu sauce, green onions

Japanese Chili Fried Chicken Wings
ピリッとテバチリ
11
Deep fried and tossed in garlic chili sauce

Beef Cutlet w/ Sesame Miso Sauce
牛カツの胡麻味噌ソース添え
24

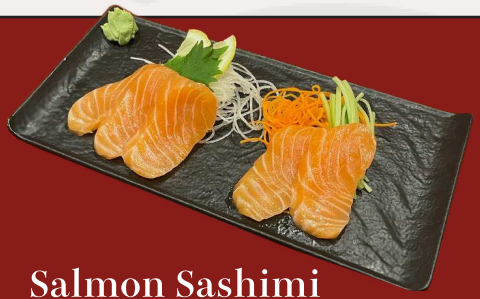
Akatsuki's Choice

Vegan

刺身 Sashimi

7 Kinds of Sashimi (Chef's Choice)
お刺身7点盛
74

3 Kinds of Sashimi
お刺身3点盛（Bluefin tuna, yellowtail, salmon）
28



Salmon Sashimi
サーモン刺身
17

Yellowtail Sashimi
ハマチ刺身
19

Bluefin Tuna Sashimi
マグロ刺身
24

Albacore w/ Crispy Onions
アバコポン酢
19

Albacore, green onion, sesame, crispy onion, ponzu

Yellowtail Jalapeño w/ Crispy Onions
ハマチハラペーニョ
17.5

Yellowtail, jalapeno, crispy onion, ponzu

Salmon w/ Truffle Oil, Genovese & Crispy Onions
サーモントリュフ
19

Salmon, truffle oil, truffle chips, ponzu

Bluefin Tuna w/ Grated Yam
マグロ山かけ
15.5

Akatsuki's Choice

Yellowtail Yuzu Pepper Ponzu
ハマチ柚子胡椒ポン酢
19

Seared Marinated Mackerel
炙りしめさば
13

サラダ Salad

Salmon Skin Salad
サーモンスキンサラダ
12

Grilled salmon skin

Diced Sashimi Salad
海鮮サラダ
18

Bluefin tuna, yellowtail, salmon.

Seaweed Salad
海藻サラダ
10

Seasing seaweed salad

Mushroom Salad
きのこサラダ
10

Shiitake, shimeji mushroom

揚げ物 Deep Fried

Karaage
(Japanese Fried Chicken)
鶏唐揚げ
10

Fried chicken marinated in home-made soy sauce

Agedashi Tofu
揚げ出し豆腐
7

Fried tofu topped with green onions, shredded nori and grated daikon radish

Agemochi Oroshi
揚げ餅おろし
8

Fried mochi, green onions, and shredded nori in a soy sauce dashi soup

Assorted Tempura
天ぷら盛り合わせ

Small (8pcs) - 15.5
Tempura includes 2 shrimp, eggplant, maitake mushrooms, pumpkin, shishito peppers, white fish, and fish cake

Large (14 pcs) - 28
4 additional shrimps, shitake mushroom, sweet potato

Sweet Potato Tempura w/Curry Salt
さつまいも天ぷらカレー塩添え
9.5

Sesame-Soy Fried Chicken Wings
手羽元やみつき胡麻醤油
11

Deep fried and tossed in sesame-soy sauce

Fried Squid Legs
ゲソ唐揚げ
10

Fried squid legs

Akatsuki's Choice

Vegan

焼き物 Grilled

Grilled Beef Tongue w/ Green Onion Sauce
特製ねぎダレ牛タン焼
22
Beef tongue, green onion, lemon

Cheese Corn
チーズコーン
9.5
Stir-fried corn with Butter & cheese

Roast Beef w/House Special Sauce
おつまみローストビーフ
15
Beef, onion, onion sauce

Spicy Large Beef Intestines
ピリ辛ホルモン焼き
14
Stir-fried with spicy sauce and green onions

Pork & Kimchi Stir-Fry
ピリ辛豚キムチ
14
Stir-fried pork with spicy fermented kimchi

Grilled Whole Squid
イカの姿焼き
13.5

Grilled Mackerel
鯖の塩焼き
12.5

Grilled Salmon
鮭の塩焼き
12.5

Grilled Atka Mackerel
ホッケの塩焼き
16

*Grilled Yellowtail Collar
ハマチカマの塩焼き
24

*Grilled Salmon Collar
鮭カマの塩焼き
12.5

Akatsuki's Choice

*will vary according to the day's stocks. Please ask your server.

Please place all hot pot orders at least 30 minutes before the last order time.

暁 特製鍋 House Hot Pot

Serving for 2-3 people

Step 1

Choose a Hot Pot/鍋を選ぶ

Akatsuki Special あかつき鍋
Homemade meatballs, sliced pork belly, shimeji, assorted veggies, tofu, fried bean curd & mochi
48

Mushroom きのこ鍋
Shiitake, wood ear mushrooms, shimeji, enoki, assorted veggies, tofu, fried bean curd & mochi
42

Seafood 海鮮鍋
Yellowtail, shrimp, hardshell clams, shimeji, assorted veggies, tofu, fried bean curd & mochi
58

Step 2

Choose a Soup Base スープを選ぶ

(1) Chicken Soy Sauce / 鶏ガラ醤油
(2) Yuzu & Salt / ゆず塩スープ
(3) Spicy Miso Butter / 旨辛バター味噌
(4) Sesame Tantan / 胡麻タンタン

Step 3

Add-Ons to Finish/ 鍋の〆

Extra Soup 追加出汁 6.5

Risotto Set
リゾットセット
6 (per person)
(Rice, cheese & seaweed)

Udon Set
うどんセット
6.5 (per person)
(Udon, green onions, tempura crunch & egg)

Ramen Set
ラーメンセット
7 (per person)
(Ramen, green onions, tempura crunch & egg)

Akatsuki's Choice Vegan

スペシャル鍋 Special Hot Pot

Serving for 2-3 people

Mentai Cream
明太クリーム鍋

Assorted veggies, pork belly, chicken & mochi, topped w/ lots of mentaiko in a rich, creamy dashi soup base.

62

Hakata Miso Motsunabe
博多味噌もつ鍋

Assorted veggies, pork belly, beef intestines & tofu in a Hakata style miso soup base.

54

Mentai Motsunabe
明太もつ鍋

Assorted veggies, pork belly, beef intestines & tofu, topped w/ lots of mentaiko in a clear dashi soup base.

64

Extra Side Dish for House Hot Pot and Special Hot Pot

Chicken (4oz)- 6

Sliced Pork Belly (4oz) -7.5

Yellow Tail (5 pcs) - 16.5

Shrimp (4 oz) - 7

Pork Meat Ball (6 pcs) - 7

Vegetable Set

(Chinese cabbage, bean sprouts, enoki mushroom, shiitake mushroom, green onions, deep fried tofu & tofu)

14

釜飯 Kamameshi

Please place your order for these items at least 30 minutes before the last order time as it takes 30 minutes to prepare.

Chicken & Burdock
鶏ごぼう釜飯
Chicken & burdock rice pot
22

Salmon & Ikura
サーモンいくら親子釜飯
Shiitake, shimeji, salmon & salmon roe rice pot
26

Mushroom & Sansai
きのこ&山菜釜飯
Shiitake, maitake, shimeji mushrooms & wild vegetables rice pot
22

Tako & Maitake
蛸&舞茸釜飯
Octopus, maitake mushroom rice pot
24

ご飯物 Rice

Chicken Cutlet Curry Rice
チキンカツカレーライス
22

Roast Beef Bowl
ローストビーフ丼
16

Salmon Sashimi & Ikura Bowl
サーモンいくら丼
25

Rice Ball
おにぎり
(Salmon /spicy cod roe/ pickled plum/ seasoned kelp)
4.5

Dashi Chazuke
だし茶漬け
Dashi broth over rice (salmon/spicy cod roe/pickled plum/seasoned kelp)
11

Unagi Hitsumabushi
鰻ひつまぶし風
(Small unagi bowl w/ side of dashi stock)
15.5

Akatsuki's Choice

Vegan

手打ち麺 Housemade Noodles

Original Umami Maze Udon
うまみ混ぜうどん
(Broth-less udon w/ ground pork, aromatics & poached egg)
16,5

Nabeyaki Udon
鍋焼きうどん
(Shrimp tempura, chicken, fish-cake, wild vegetables & egg)
20

Zaru Udon
ざるうどん
12

Spicy Umami Maze Udon
うまみ辛混ぜうどん
(Original umami + kimchi & spicy seasoning)
17.5

Tempura Udon
天ぷらうどん
23.5

Chicken Cutlet Curry Udon
チキンカツカレーうどん
19

Daily Made Fresh Noodles and Soup

At Izakaya Akatsuki, we start each day by crafting our savory udon and soba noodles from scratch. The secret to our incredible texture and flavor lies in using only the freshest ingredients. We don't just stop there! We put just as much care and attention into our daily-made soup, creating unique and delicious flavors that perfectly match our noodles. Come taste the difference that a truly fresh house-made meal can make!

Akatsuki's Choice