



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



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, seaweed, 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



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

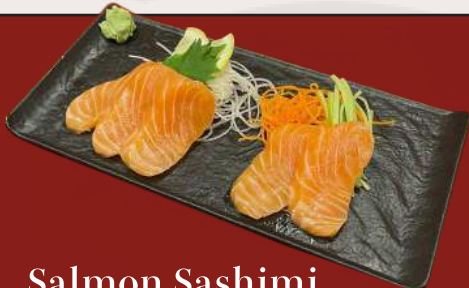
74



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



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



Akatsuki's Choice

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

手羽元やみつぎ胡麻醤油

11

Deep fried and tossed in sesame-soy sauce



Fried Squid Legs

ゲツ唐揚げ

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)

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

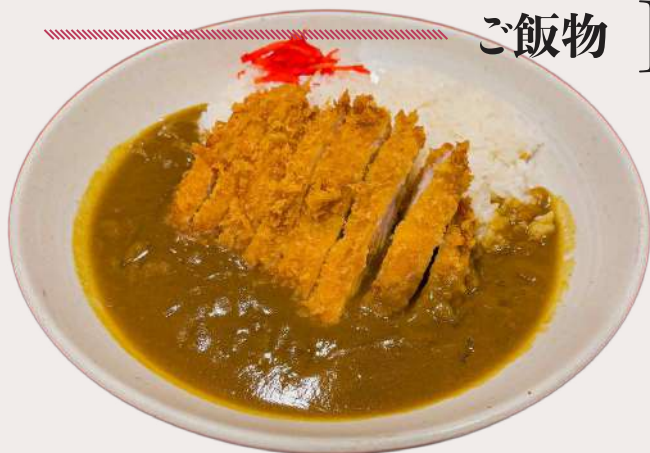
Tako & Maitake

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!