

Appetizers おつまみ

Ohitashi おひたし (♣) <i>Boiled spinach with dried bonito</i>	3.95
Hiya-Yakko 冷や奴 (♣) <i>Chilled bean curd with bonito, ginger and green onion</i>	3.95
Croquette 野菜コロッケ ♣ <i>Japanese style vegetable croquette served with tonkatsu sauce</i>	4.95
Edamame 枝豆 ♣ <i>Boiled soya beans, slightly salted</i>	4.95
Agedashi-Tofu 揚げ出し豆腐 (♣) <i>Fried Tofu in tempura sauce</i>	5.95
Shishamo ししゃも <i>Broiled caplin</i>	5.95
Haru-maki 春巻き ♣ <i>Dharma original deep fried spring rolls accented with shiitake mushrooms</i>	6.95
Yakitori 焼き鳥 <i>Skewer of grilled chicken w/ teriyaki sauce (2pcs)</i>	6.95
Tofu Steak 豆腐ステーキ ♣ <i>Served with teriyaki sauce</i>	7.95
Fresh Soba Spring Roll 和風生春巻き <i>Fresh Spring Roll with soba noodles, shrimp & vegetables</i>	7.95
Chicken-Kara-Aghé 鶏の唐揚げ <i>Deep fried chicken fritters marinated in our special sauce</i>	7.95
Spicy Chicken-Kara-Aghé ピリ辛鶏唐 <i>Spicy deep fried chicken fritters</i>	7.95
Suno-Mono 酢の物 <i>Seafood and seaweed salad in mild rice vinegar sauce</i>	7.95
Gyo-za 餃子 <i>Japanese style pan fried dumplings (6pcs)</i>	7.95
Vegetable Gyo-za 野菜餃子 ♣ <i>Japanese style pan fried vegetable dumplings (6pcs)</i>	7.95
Katsu カツ <i>Panko-breaded, deep-fried meat served with salad (pork or chicken)</i>	7.95
Sauteed Hotate ほたてバター焼き <i>Grilled scallops with a dash of lemon butter and soy sauce</i>	8.95
Chicken Nanban 鶏南蛮 <i>Deep fried chicken thighs served with sweet & sour sauce topped with tartare dressing</i>	8.95
Silver Cod 銀ダラ西京漬け <i>Miso marinated silver cod grilled crisp (Seasonal)</i>	9.95
Sushi Pizza 寿司ピザ <i>Salmon, avocado, tobikko on a plate of crispy sushi rice</i>	10.95
Sampler Basket 揚げ物盛り合わせ <i>Korokke (veg croquette), spring roll, karaaghe chicken</i>	12.95

♣No meat or fish. May contain fish broth (♣)Ask server for details

SALAD サラダ

With Dharma Original Ginger Dressing

House Salad ♣	(S)4.95(L)6.95
Seaweed Salad	7.95
Seafood Salad	10.95
Extra dressing	0.75

SOUP 汁物

Miso Soup 味噌汁 ♣ <i>Traditional Japanese soy bean paste soup</i>	3.00
Seafood Miso Soup 海鮮味噌汁 <i>Miso soup with tuna, salmon, shrimp, & scallop</i>	6.95
Chawan-mushi 茶碗蒸し <i>Eggs, Seafood & broth steamed in chawan bowl until egg mixture stiffens to a silken soft texture</i>	6.95

NOODLE SOUP 麺類

Udon or Soba Noodles

Udon Noodles are made with white flour and Soba Noodles are made with buckwheat flour

Vegetable 野菜 ♣	(S)5.50 (L)8.50
Kitsune ♣ きつね <i>Inari Fried bean-curd cooked in sauce</i>	
Tempura 天ぷら	
Vegetable Tempura ♣ 野菜天ぷら	
Chicken 鶏	
Beef 肉	(S)6.50(L)9.50
Chilled Soba ざるそば ♣ <i>Chilled soba noodles with dipping sauce</i>	9.95
Chilled Soba with Tempura 天ざる	13.95

TEMPURA 天婦羅

Choices of ingredients deep fried in traditional feather light tempura batter

Vegetable 野菜 ♣	6.95
Shrimp & Vegetables 海老と野菜	7.95
Assortment 盛り合わせ	13.95
Extra Shrimp 海老天	2.00/pc

ENTRÉE

TERIYAKI 照り焼き

Your choice of grilled meat with home-made teriyaki sauce. Served with side vegetables, miso soup, salad and rice

CHICKEN <i>Boneless chicken thigh</i>	16.95
SALMON <i>Atlantic salmon</i>	17.95
BEEF <i>Thinly sliced sirloin</i>	16.95
SHIRIMP <i>tiger shrimp</i>	17.95
TOFU ♣	14.95
Extra Teriyaki Sauce	0.75

SPECIAL DINNER 定食

Served with miso soup, salad and rice

TEMPURA 天婦羅定食 <i>Assortment of Tempura</i>	16.95
VEGETABLE TEMPURA 野菜天婦羅定食 ♣ <i>Assortment of Vegetable Tempura</i>	14.95
Yakizakana 焼き魚定食 <i>Grilled Miso-marinated silver cod (seasonal)</i>	18.95
Chicken Nanban 鶏南蛮定食 <i>Deep fried chicken thighs served with sweet & sour sauce topped with tartare dressing</i>	18.95
Dharma Bento Dinner 松花堂弁当 <i>Tempura, Agedashi-Tofu, Mini Chirashi (sushi rice topped with sashimi) & chicken teriyaki w/side vegetables showcased in a lacquered bento box</i>	21.95
Dharma Bento Dinner Deluxe 特上松花堂弁当 <i>Sushi (4 Nigiri & 1 roll), Sashimi, Tempura, Agedashi-Tofu, grilled silver cod, showcased in a lacquered bento box</i>	35.00

DONBURI 丼ぶり

Large bowl of rice topped with your choice, served with miso soup

OYAKO-DON 親子丼 <i>Traditional donburi, Egg, chicken & onions cooked in broth sauce</i>	10.95
TANIN-DON 他人丼 <i>Traditional donburi, Egg, beef & onions cooked in broth sauce</i>	10.95
KATSU-DON カツ丼 <i>Panko-breaded porkloin with sauteed onions & egg</i>	10.95
TEN-DON 天丼 <i>Deep fried shrimp & vegetable tempura</i>	12.95
UNA-DON うな丼 <i>Grilled eel with eel barbecue sauce</i>	16.95

♣No meat or fish. May contain fish broth (♣)Ask server for details

SUSHI & SASHIMI 寿司と刺身

SASHIMI ASSORTMENT 刺身盛り

Assortment of fresh raw seafood slices

Special (10 kinds) 特上	32
Large (7 kinds) 上	21
Medium (5 kinds) 並	16

SUSHI ASSORTMENT 寿司盛り

Chef's recommendation of today's fresh "neta" on sushi rice served with Miso soup and salad

Deluxe 特上 12 pcs & dynamite roll	30
Gold 上 10 pcs & 1 roll	22
Silver 並 8 pcs & 1 roll	18
CHIRASHI SUSHI 生ちらし寿司 Sushi rice topped with fresh sashimi	22

DINNER 定食

served with miso soup and salad

SASHIMI 刺身定食 <i>Chef's best choice of market fresh sashimi served with rice</i>	22.95
SASHIMI & SUSHI 刺身と寿司 <i>Market fresh sashimi & 8pc Nigiri Sushi and dynamite roll</i>	32.95

MAKI (Sushi Roll) COMBO 巻き寿司セット

Our most popular maki rolls in a combo (6pcs per roll otherwise noted)

Fujiyama 富士山 <i>Spicy Tuna (3pc), Spicy Salmon (3pc), Tuna (3pc), Salmon (3pc), Philadelphia (3pc), Alaska (3pc), Yam Tempura, Dynamite, Dharma Diamond (5pc)</i>	32
Momiji もみじ <i>Spicy Tuna or Salmon, Yam Tempura, Eel, Dragon or Rainbow</i>	25
Sakura 桜 <i>California, Spicy Tuna or Salmon, Yam Tempura, Dynamite</i>	22
Shōjin (vegetarian) ♣ 精進 <i>Avocado, Cucumber (Kappa), Yam Tempura, Inari (2pc)</i>	17

NIGIRI SUSHI 握り寿司

Two pieces of hand-shaped sushi rice with toppings

Inari♣	<i>fried bean curd</i>			
Tamago♣	<i>egg</i>	4.50		
Kanikama	<i>King crab stick</i>			
Ama-Ebi	<i>sweet shrimp</i>			
Hokki-gai	<i>surf clam</i>			
Ebi	<i>shrimp</i>			
Shiromi	<i>red snapper</i>		Sashimi only	Sashimi only
Saba	<i>mackerel</i>			
Tako	<i>octopus</i>	5.50		
Ika	<i>squid</i>		3pcs for	5pcs for
Tobikko	<i>flying fish roe</i>		6.50	8.50
Sake	<i>Salmon</i>			
Masago	<i>caplin roe</i>			
Maguro	<i>tuna</i>			
Unagi	<i>eel</i>	6.00	7.50	10.50
Hotate	<i>scallop</i>			
Hamachi	<i>yellow tail</i>			
Ikura	<i>salmon roe</i>			
Uni	<i>sea urchin</i>	7.00	8.50	12.50
Toro	<i>tuna belly</i>			

MAKI-SUSHI 巻き寿司

Traditional hand rolled sushi with nori & choice of filling

Kappa♣	<i>cucumber</i>		
Kan-pyo♣	<i>Japanese squash</i>		
Asparagus♣		4.50	
Oshinko♣	<i>yellow pickles</i>		
Avocado♣			
Natto♣	<i>soya beans</i>		
Sake	<i>Salmon</i>		
Spicy salmon			
California		5.50	
Spicy California			
Salmon skin	<i>BC roll</i>		
Tekka	<i>Tuna</i>		
Spicy tuna			
Hotate	<i>chopped scallop</i>		
Hamachi	<i>yellow tail w scallions</i>	6.00	
Futomaki	<i>big roll</i>		
Unagi	<i>grilled eel</i>		
Negi-toro	<i>tuna belly w scallions</i>	7.00	

TEMAKI SUSHI 手巻き寿司

Any of the maki-sushi can be made into cone-styled sushi

SPECIALTY ROLLS 特選巻き寿司

YAM TEMPURA roll ♣ さつまいも天ぶら <i>Sweet potato tempura, avocado, spicy sauce</i>	6.00
PHILADELPHIA roll フィラデルフィア <i>Smoked salmon, cream cheese, cucumber</i>	6.00
ALASKA roll アラスカ <i>Salmon, avocado, cucumber</i>	6.00
ATLANTIC roll <i>Tuna, salmon, lettuce, cucumber, avocado, Japanese mayo</i>	7.00
V4 roll ♣ <i>Asparagus tempura, cucumber, lettuce, avocado</i>	7.00
DYNAMITE roll 海老天ぶら <i>Shrimp tempura, avocado, red caviar, spicy sauce</i>	7.50
VEGETABLE DRAGON roll ♣ <i>Sweet potato tempura, asparagus tempura, wrapped with avocado, spicy sauce</i>	7.50
TERIYAKI roll 照り焼き <i>beef teriyaki, avocado, red caviar, spicy sauce</i>	7.50
SALMON LOVER roll (8-10pcs) <i>Alaska roll wrapped with salmon, topped with red caviar</i>	9.95
SNOW CRAB roll ずわい蟹 <i>Atlantic snow crab, cucumber, red caviar, mayo sauce</i>	9.95
RAINBOW roll レインボー <i>California wrapped with tuna, salmon, shrimp & snapper</i>	9.95
LOBSTER roll ロブスター <i>lobster, cucumber, red caviar, mayo sauce</i>	10.95
DRAGON roll ドラゴン <i>Shrimp tempura, eel, wrapped with avocado, salmon & red caviar</i>	10.95
SPIDER roll (8-10pcs) スパイダー <i>Soft shell crab, avocado, cucumber, red caviar, spicy sauce</i>	12.95
DHARMA-DIAMOND ダイヤモンド <i>Crispy avocado, Eel, Salmon, & spicy sauce with golden roe and chives on top</i>	10pc/12.95 5pc/6.95

Extra Wasabi Japanese Green Mustard	0.75
Extra Gari thinly sliced pickled ginger	0.75
Side Spicy Sauce	0.75

ACCOMPANIMENTS その他

Rice 御飯 ♣	1.50
Japanese Pickles 漬け物 ♣	2.00

Special dinners for two or more available with reservation

Shabu Shabu, Sukiyaki, Lobster Dinner