BIZEN

Bizen's 6th Anniversary

Try Our *"The Art of the Bento Box"* Designer Box Lunches Tomorrow

O-Toro-O-Toro-O-Toro Premium Blue Fin Fatty Tuna

DINNER SPECIALS

Nasu Yaki(Grilled Eggplant) 3.50
Valentine's Sweet Luv 14.95 Coconut Shrimp Tempura,Green & Red Roe,Eel,Mango ,Avo Reverse Fat Roll
3 Tartar Medley 42.00 Tuna with Uni&Quail,Salmon with Avocado& Hamachi with Ikura
Kumamoto Oysters(half-shell) 6.95
Giant Pacific Oysters(Scrumptious)6.95
Shrimp or Tofu Gyoza Dumplings 4.95
Oyster Katsu Chef Salad (Asian blend greens topped with juicy breaded deep-fried oyster) 15.95
Kaki Age Crispy Nest of Tiger Shrimp & Matchstick Vegetable Tempura 6.95
Tuna Yamakake 8.95 Tuna Sashimi in grated Mountain Yam
Hamachi Kama 6.95 Charcoal Grilled Yellow Tail Cheek with exceptional flavor
Blackened Tuna Sashimi 8.95 Black sesame encrusted, crimson on the inside over chilled bed of mesclun greens

All Noodle Dishes Served with Choice of: Soba (Buckwheat), Organic Udon, or White Flour Udon (Fat Noodles)

Appetizers

Shiitake Mushroom Tempura 5.95
Shu Mai: Steamed Vegetarian Dumplings 4.95
Tuna TNT (Spicy Hot Tuna Morsels) 5.95
Mussels Bizen N.Z.Mussels in a buttery,garlic sauce 5.95
Yaki Hamaguri (Grilled Clams) 4.95

IRRASHAI MASE

Lotus Root Tempura 5.95

Entrees: Entrees served with choice of miso soup or salad and brown or white rice

*Oyster Katsu : Giant, Succulent, Select Pacific Oysters	18.95
*Tilapia Katsu : The perfect, mild white fish flavor	16.95
*Long Island Duckling Breast Teriyaki	17.95
*Soft Shell Crab Tempura	18.95
*Udon or Soba Nabe with Seafood	15.95 (with salad)
*Macro Platter with organic beans	14.95

Desserts: STUNNING NATURAL DESSERTS BY OUR INTERNATIONALLY RENOWNED PASTRY CHEF SATO

Chef Sato's Tiramisu 5.50 Chef Sato's Dairy free, sugar free, guilt free masterpiece
Chef Sato's Strawberry Crunch with Homemade Granola and Tofu Cream 4.95
Banana Tempura with Scoop of Ice Cream 4.50 Green Tea,Red Bean,Pumpkin I.C.3.50
Fresh Organic Fruit Dish with Sakura Mochi Sweet Adzuki Bean Cake 5.50
Blue Moon All Natural Sorbets: Mango, Blackberry-Lime, Pear Ginger or Lemon Zest 3.50

Sushi Bar : Sayori 6.00 Tasmanian Salmon: Sushi 3.50 /Sashimi 10.50
Ivory King Salmon(Albacore salmon from Alaska) : Sushi 3.50/Sashimi !0.50
Silver-Eyed Snapper 2.80 Anago(Broiled Fresh Ocean Eel from Tsukiji) 3.50
Sayori 6.00 Japanese Halfbeak from Fukuoaka (*Ridiculously Delicious)
Bonito Tosa 9.00 Seared Bonito sashimi in a garlic ginger ponzu sauce Botan Ebi (Jumbo Shrimp) 3.50
Ankimo (Monkfish Pate) 6.95 ShimaAji (Striped Jack Fish from Tsukiji Market) 3.50
Katsuo (Fresh Seared Bonito) 3.00 Mirugai (Giant Clam) 3.85
Binnaga (Albacore) 3.00 Live Scallops 4.00
Nama Wasabi 4.95(freshly grated wasabi) Chu-Toro(Big-Eye Medium Fatty Tuna)3.75
Bizen Tuna Tartar Uni13.95// Avocado 12.95 Madai (NZ Snapper) 3.00
Kumamoto Oysters 6.95 Surprisingly sweet Japanese Oysters served on half-shell

Bizen Special Rolls

Valentine's Sweet Luv 14.95 Coconut Shrimp Tempura,Green & Red Roe,Eel,Mango & Avo Reverse Fat Roll
YO-YO-MA-MA 14.95 Spicy Big-Eye Tuna, Mango and Avocado w /roe of many colors
Afghanistan 14.95 Unagi and Avocado Reverse Roll Erupting with Spicy Shrimp Tempura and Masago
Eat Your Bliss 16.95 Tuna,Salmon,Yellow Tail,Eel, King Crab,Kale,Masago Fat Roll
Papaya Bizen 8.95 Fresh Lobster,Papaya and River Eel Reverse roll
Silence of the Yams 6.95 Yam & Squash Tempura ,fresh coconut,ume paste,spicy sauce & avo
Smoke Gets in Your Rice #1-7.95 Smoked peppered salmon,smoked tofu,sun-dried tomatoes,avo,scallion reverse roll
Viagra 13.95 broiled eel, giant clam, uni and ikura reverse roll with wasabi tobiko
I Eat Therefore I Yam 5.95 Yam Tempura with Cranberry Fat Roll (Descartes Roll)
Pearl Harbor*** 13.95 Tempura Soba Noodles, Lobster, Unagi and Avocado Fat Roll
Armegeddon 16.95 Soft Shell Crab tempura, eel, avocado, kale, masago and mango
Godzilla 13.95 Shrimp tempura, eel, avocado, kale, masago and mango
Buddha 5.95 Lotus root tempura, Ume paste, avocado, and spicy sauce
Magic 6.95 Spicy white fish, scallions, avocado and tempura crisp reverse roll with roe
Hawaiian 7.95 Spicy blue fin tuna, avocado reverse with roe
Kani Ten 8.95 Soft Shell Crab Tempura fat roll
Fire Dragon 13.95 California roll with salmon and avocado coiled around the outsid
Red Dragon 14.95 California roll with tuna and avocado coiled around the outside
Kiss My Bass 7.50 Sea Bass Tempura, Flying Fish Roe, spicy sauce, scallions and avocado FAT Roll
Calimango 7.95 King Crab,Avocado,Mango Reverse Roll with masago and wasabi tobiko on the outside
Berserkshire 7.50 Broiled Spicy Scallop Fat Roll With crisps and avocado
Meditation 6.95 Spicy Monk Fish Pate (Ankimo), scallions and avocado reverse roll
Puff Dragon 16.95 California Roll with eel,tuna,salmon and avocado coiled around the outside
Maccabee 6.95 Buddha roll with smoked salmon
Negi-Toro Maki 8.00 (O-Toro and Scallion)
Kaki-Ten 7.50 Succulent jumbo deep fried malpeque OYSTERS with scallions & sprouts

BIZEN

BIZEN ESTATE SAKES

JIZAKE

SERVED AT ROOM TEMPURATURE, PURE SAKE MADE WITH KOJI, RICE AND WATER

NAME	TRANSLATION	LOCATION	SMV	CUP	TOKKURI	Masu**
ARAMASA	NEW FRONTIER	AKITA KEN	+3	$3.00	$12.00	$ 9.00
BISHIONEN	BEAUTIFUL BOY	KUMAMOTO	+7	$3.00	$12.00	$ 9.00
OTOKOYAMA	MAN MOUNTAIN	HOKKAIDO	+8	$3.00	$12.00	$ 9.00
SUISHIN	DRUNKEN HEART	HIROSHIMA	0	$3.00	$12.00	$ 9.00
HARUSHIKA	SPRING DEER	NARA- KEN	+12	$3.50	$14.00	$10.50
KARIHO NAMAHAGE	BOGEY MAN MOUNTAIN	AKITA-KEN	+12	$3.50	$14.00	$10.50
TSUKASA BOTAN	PEONY KING	KOCHI-KEN	+3	$3.50	$14.00	$10.50
ONIKOROSHI	KILL THE DRAGON	SHIZUOKA	+7	$4.50	$18.00	$13.50
OHTOUKA	CHERRY AROMA, PEACH TASTE	OKAYAMA	300ML	BOTTLE	$20.00	
HARUSHIKA DAIGOMI	SPRING DEER'S PLEASURE	NARA-KEN (ORGANIC)	500ML	BOTTLE	$40.00	
KIJOSHU SEIRYU		EHIME-KEN	500ML	BOTTLE	$50.00	
YASHIORI	AGED 7 YEARS	SHIMANE-KEN	500ML	BOTTLE	$60.00	

GINJO-SHU

SERVED CHILLED, BREWED WITH RICE POLISHED TO 60% OF ITS ORIGINAL SIZE

KAORI	FRAGRANCE	YAMAGUCHI		$3.50	$14.00	$10.50
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MEIBO YAWANOTSUKI	MIDNIGHT MOON	AICHI KEN	500 ML	BOTTLE	$28.00	
KAIKA KAZENOICHIRIN	FLOWERING BLOSSOM	TOCHIGI KEN	500ML	BOTTLE	$35.00	
BICHU-WAJO	HEART OF BIZEN'S OLD STYLE	OKAYAMA	720ML	BOTTLE	$55.00	
JUNMAI GINJO	PURE RICE GINJO	NISHINOMIYA	720ML	BOTTLE	$55.00	
MOMOKAWA DIAMOND		OREGON	+2	$2.50	$10.00	

TOKUBETSU JUNMAI

SERVED CHILLED, RICE POLISHED TO 70% OF ITS ORIGINAL SIZE

MOMOKAWA RUBY		OREGON	-7	$2.50	$10.00

NIGORI

SERVED CHILLED, ROUGH FILTERED, MILKY, SMOOTH

MOMOKAWA PEARL			-17	$3.00	$12.00

HOUSE SAKE

SERVED HOT

KI-IPPON or Gekkekan	$2.50	$7.00

HONJOZO-ZUKURI

RAW ALCOHOL ADDED DURING BREWING PROCESS

KIRA	THE DEVIL	FUKUSHIMA	+15	$3.00	$12.00	$9.00

PLUM WINE (UME SHU)

CHOYA (IMPORTED) SERVED WITH A PICKLED PLUM	$4.00	

JAPANESE BARLEY VODKA (SHO CHU)

YUFUIN WHITE AGED ONE YEAR		$5.50

SAKE BASED COCTAILS

SAKETINI: ESTATE SAKE AND JAPANESE VODKA	$6.95
SAKE BOMB: CUP OF HOT SAKE IMMERSED IN CHILLED BEER	$6.50

*SMV SAKE METER VALUE: INDICATES DRYNESS (+) OR SWEETNESS (-)

**Masu: Small, square cedar or lacquer box used to drink sake; holds 6 oz.

BIZEN

SINGLE MALT SCOTCHES

BALVANIE 12 YEAR	$5.00	GLENMORANGIE 10 YEAR	$6.00	HIGHLAND PARK 12 YEAR	$7.50
SHEEP DIP 8 YEAR	$5.75	LITTLE MILL 8 YEAR	$6.00	HIGHLAND PARK 18 YEAR	$12.00
LAGAVULIN 16 YEAR	$7.75	ABERLOUR 10 YEAR	$7.00	TALISKER 10 YEAR	$10.75
CARDHU 12 YEAR	$6.00	OBAN 14 YEAR	$7.00	BOWMORE 17 YEAR	$11.00
GLENLIVET 12 YEAR	$6.00	MACALLEN 12 YEAR	$7.50	ARDBEG 17 YEAR	$12.00
GLENFIDDICH	$6.00	LAPHROAIG 15 YEAR	$12.00	GLENROTHES 1982 VINTAGE	$12.00

CORDIALS

Amaretto	3.75	Crème de Menthe	4.00	Midori	4.00
Baileys	5.00	Drambuie	5.75	Peach Brandy	4.50
Blackberry Brandy	3.75	Frangellico	5.50	Sambuca	4.25
Blue Curacao	4.00	Gran Marnier	6.00	Tia Maria	4.75
Campari	5.00	Irish Mist	4.50	Triple Sec	4.00
Chambourd	5.00	Kahlua	4.25		

BEERS ON TAP 12 OZ ($3.50)/16 OZ ($4.50)

BASS ALE	KIRIN ICHIBAN	PILSNER URQUELL
GUINNESS	NEWCASTLE BROWN	SIERRA NEVADA PALE

BOTTLED BEERS 12 OZ ($3.00)/22 OZ ($6.00)

ASAHI DRY 12 OZ, KIRIN ICHIBAN 12 OZ, SAPPORO 12 OZ,SAPPORO 22 OZ, SAPPORO 22 OZ CAN, SAPPORO 16 OZ EBISU STOUT($5),BUCKLER(Non Alcoholic) 12OZ NEGRO MODELO 12 OZ, SAM ADAMS LAGER 12 OZ, BASS ALE 12 0Z

WINES

WHITE	glass/bottle
VOSS SAUVINGNON BLANC 2001	$/35.00(Bottle Only)
CHRISTIAN MOREAU CHABLIS	$7.75/$30.00
CAMBRIA CHARDONNAY 2000	$7.50/$29.00
KJ CHARDONNAY	$6.50/$26
KJ SAUVIGNONBLANC	$4.75/$19
BABICH SAUVIGNON BLANC (NZ)	$6.95/$27
THOMASSI PINOT GRIGIO	$6.00/$22
RED	
STONE CREEK MERLOT	$4.75/$18
SMOKING LOON MERLOT	$5.75/$22.00
PHILLIPS CABERNET SAUVIGNON	$4.50/$16
PEPPERWOOD ZINFANDEL	$4.50