

SOUP & SALAD




B3



B14

SOUP

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|--|---|-----|
| B1 | MISO
misoshiru soy bean soup (white miso) | 3 |
|  B2 | SUIMONO
clear soup with enoki mushrooms, green onion & wakame | 3 |
| B3 | SEAFOOD
clear soup with assorted seafood | 4.5 |

SALAD

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| B11 | HOUSE SALAD
house salad, choice of chicken or smoked salmon
with Genji ginger dressing. | 8.5 |
|  B12 | YASAI
fresh green salad with Genji ginger dressing | 6.5 |
| B13 | SEAFOOD SALAD
assorted seafood clear noodle with Genji vinegar dressing | 8.5 |
|  B14 | KAISO SALAD
3 assorted seaweeds with Genji sesame dressing | 8.5 |
| B15 | KANI SALAD
king crab, seaweed & cucumber with Genji dressing | 9.5 |

源
Genji

APPETIZERS - COLD



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A1	KARASHI SUMISO seared tuna with Japanese mustard, miso & vinegar sauce	13	❖ A6	BUTTERFISH SAIKYOMISO marinated deep-fried butterfish	6
❖ A2	KYU MAKI tofu, avocado, ginger; wrapped in delicate cucumber skin & served with vinegar sauce	7	A7	IDAKO marinated baby octopus	7.5
🍃 A3	OHITASHI blanched spinach with Genji sesame sauce	5	A8	SASHIMI TARTAR tempura - nori base with fish, tempura bits & Japanese mayo	11
A4	BEEF TATAKI thinly sliced seared AAA beef with ponzu sauce	13	A9	APPLE TUNA apple, tuna, pinenuts, onion with Japanese mustard, miso & vinegar sauce	12
A5	SASHIMI STARTER 6 pcs sashimi cut tuna, salmon and yellowtail	14			





APPETIZERS - HOT

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❖ A11	GENJI APPETIZER tempura-fried shrimp & seaweed dumplings 4 pcs	4.5	❖ A23	SHRIMP TEMPURA (3 pcs) tempura-fried black tiger shrimp & vegetables	8.5
🌿 ❖ A12	EDAMAME boiled organic beans in the pod sprinkled with sea salt	4.5	A24	CHICKEN TEMPURA tempura-fried chicken & vegetables	9.5
A13	YAKI-EBI (4 shrimps) skewered grilled shrimps and vegetables	10	❖ A25	MEDUSA TEMPURA tempura-fried in a unique style of chopped seafood & vegetables served with tempura sauce	8.5
🌿 ❖ A14	NASU DENGAKU Asian eggplant with dengaku sauce	6.5	🌿 A26	VEGETABLE TEMPURA tempura-fried assorted vegetable slices	8
❖ A15	TOSA TOFU dry fried tofu wrapped with bonito flakes	5	A30	IKA FRY dry fried sliced squid served with Japanese mayo	10
🌿 A16	TOFU STEAK grilled tofu with Genji sesame sauce	6.5	A31	CHICKEN KARAGE battered and fried seasoned chicken	9.5
A17	YAKI-TORI (3 pcs) skewered chicken, grilled with teriyaki sauce	6.5	A32	IKA YAKI BBQ sliced squid with teriyaki sauce	10.5
❖ A18	GYOZA (5 pcs) pan-seared dumplings with beef & vegetables served in house dipping sauce	6	A33	SALMON BELLY BBQ salmon belly	8
❖ A19	EBI ALMOND (3 pcs) large black tiger shrimps coated with crunchy almond slices	10	A34	KANI CREAM KOROKE crabmeat & potato koroke with Japanese mayo	9.5
❖ A20	SEA TREASURES chef selection of seafood, tobiko with tempura-bits & Japanese mayo	11	A35	KAKI FRY breaded deep-fried oyster	10
❖ A21	BEEF MAKI thinly sliced tender beef, rolled around green onions, asparagus and enoki mushrooms	12	🌿 A36	AGE-DASHI TOFU lightly fried bean curd with tempura sauce	4.5
❖ A22	SOFT SHELL CRAB tempura-fried chesapeake blue crab served with ponzu sauce (seasonal)	12.5			