

BINCHŌ - TAN



WE ADJUST OUR MENU TO CELEBRATE THE CHANGING SEASON

TAPAS

Edamame	5	Binchō Bite	10
<i>Sea Salt or Spicy Garlic</i>		<i>Spicy Tuna on top of Crispy Rice x 4</i>	
Gyoza	5	Tempura Mori	12
<i>6 pieces of Steam or Fried Gyoza with Binchō-Tan Gyoza Sauce</i>		<i>3 pieces of Tempura Tiger Shrimps and Tempura Seasonal Vegetables</i>	
Golden Shell Shock	6	Tuna Tar Tar	12
<i>Deep Fried Soft Shell Crab</i>		<i>Serve with Crispy Chips</i>	
Philly Wonton Bite	6	Black Pepper Tuna	12
<i>6 pieces of Golden Fried Philly Cheese Wonton with Sweet Chill Sauce on Green</i>		<i>Sear Tuna Steak Seasoned with Sea Salt and Crushed Black Pepper</i>	
Chicken Karage	7	Hamachi Carpaccio	12
<i>Japanese Fried Chicken, Lemon Salt with Spicy mayo</i>		<i>Yellowtail Sashimi Topped with Jalepeño in Binchō-Tan Ponzu Sauce</i>	
Tako Sunomono	8	Hawaii Salmon Aloha	12
<i>Slices Octopus with Binchō-Tan Vinegar</i>		<i>Salmon Sashimi Topped with Aloha Mango Sauce</i>	
Avocado Couture	9		
<i>Half Avocado bowl fill with Crabmeat, Mango, Cucumber, Massago, Garnish with Roasted Sesame</i>			

SOUP & SALAD

Miso Soup	3
Tomato Tofu Soup	3
House Salad	4
<i>(Seasonal Vegetable) with Binchō-Tan Dressing</i>	
Kani Salad	5
Seaweed Salad	6
IKa Salad	7

SUSHI & SASHIMI

Crab Meat (Kani Kama)	5	Shrimp (Ebi)	5
Sweet Egg (Tamago)	4	Octopus (Tako)	6
Tuna (Maguro)	7	Squid (Ika)	5
Salmon (Sake)	6	Scallop (Hotate)	7
Yellow Tail (Hamichi)	7	Scallop Special	7
White Tuna (Shiro Maguro)	6	Salmon Roe (Ikura)	7
Eel (Unagi)	6	Smelt Roe (Massago)	5
Smoked Salmon (Sumōkusāmon)	6	Flying Fish Roe (Tobiko)	5

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BINCHŌ-TAN - ROLLS

GOLD CLASS ROLL

California Roll	7	Salmon Roll	7
<i>Crab Meat, Avocado, Cucumber</i>			
Philadelphia Roll	7	Spicy Tuna Roll	7
<i>Smoked Salmon, Cream Cheese, Avocado, Cucumber</i>			
Alaska Roll	7	Spicy Hamachi Roll	7
<i>Salmon, Avocado, Cucumber</i>			
Mexican Roll	7	Spicy Salmon Roll	7
<i>Tempura Tiger Shrimps, Avocado, Massago, Spicy Mayo</i>			
Unagi Roll	7	Vegetable Roll	5
<i>Smoked Eel, Avocado, Cucumber</i>		<i>Avocado, Cucumber, Lettuce</i>	
Triple Roll	7	Mango Avocado Roll	5
<i>Salmon, Tuna, White Tuna, Cucumber</i>			
Tuna Roll	7	Avocado Roll	5
Hamachi Roll	7	Cucumber Roll	4

BLACK LABEL ROLL

Shrimp Tempura Roll	10	Volcano	14
<i>Inside: Tempura Tiger Shrimps, Avocado, Cucumber, Lettuces, Massago, Eel Sauce</i>		<i>Inside: Crab Meat, Avocado, Cucumber, Philly Cream Cheese</i>	
Dragon Roll	12	<i>On Top: Baked Crab Mix with Spicy Mayo, Eel Sauce, Massago garnish with Scallions</i>	
<i>Inside: Tempura Tiger Shrimps, Cream Cheese</i>		Lollipop	14
<i>On top: Avocado, Massago, Eel Sauce</i>		<i>Inside: Tuna, Hamachi, Salmon, White Tuna, Crab Meat, Massago</i>	
Rainbow Roll	12	<i>Wrap in Cucumber, serve with Binchō-Tan Vinegar</i>	
<i>Inside: Crab Meat, Avocado, Cucumber</i>		First Love	15
<i>On Top: Tuna, Hamachi, Salmon, Avocado</i>		<i>Inside: Spicy Tuna, Avocado</i>	
Out Of Control	12	<i>On Top: Tuna, Spicy Mayo</i>	
<i>Inside: Salmon, Tuna, Cream Cheese, Cucumber</i>		First Date	15
<i>On Top: Salmon, Tuna, Massago, Eel Sauce</i>		<i>Inside: Coconut Tiger Shrimps, Crab Meat, Cucumber, Mango</i>	
Caterpillar	12	<i>On Top: Avocado, Mango Sauce</i>	
<i>Inside: Smoked Eel, Cream Cheese, Cucumber</i>		Second Date	15
<i>On Top: Avocado, Eel Sauce</i>		<i>Inside: Spicy Salmon, Avocado</i>	
Black Dragon	13	<i>On Top: Salmon, Ikura</i>	
<i>Inside: Tempura Shrimps, Cream Cheese, Cucumber</i>		Siesta	15
<i>On Top: Smoked Eel, Avocado, Black Tobiko, Eel Sauce</i>		<i>Inside: Yellow Tail, Avocado, Cucumber</i>	
Island Breeze	13	<i>On Top: Yellow Tail, Jalapeños, Sriracha, Ponzu Sauce</i>	
<i>Inside: Coconut Tiger Shrimps, Mango</i>		Over The World	15
<i>On Top: Baked Crispy Coconut Flakes, Avocado, Sweet Chile Sauce</i>		<i>Inside: Spicy Tuna, Avocado, Cucumber</i>	
Mount Everest	13	<i>On Top: Tuna, Salmon, White Tuna, Tri-Tobiko, Spicy Mayo, Wasabi Mayo</i>	
<i>Inside: Steam Tiger Shrimps, Avocado, Cucumber</i>		Let's Get This One	23
<i>On Top: Crab Stick, Kewpie Mayo, Massago, Scallion</i>		<i>Inside: Tempura Whole Lobster Tail, Avocado, Cucumber</i>	
		<i>Wrap With: Soy Paper</i>	
		<i>On Top: Crab Meat Salad</i>	
		<i>On The Side: Tempura Lobster Tail with Binchō-Tan 3 ways</i>	
		<i>Special Sauce</i>	

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TEMPURA ROLLS

Dynamite

13

Inside: Salmon, Crab Meat, Philly Cheese

Outside: Deep Fried with Dynamite Sauce

Bagel

13

Inside: Smoked Salmon, Philly Cheese, Scallion

Outside: Deep Fried with Spicy Mayo & Eel Sauce

Crispy California

13

Inside: Crab Meat, Avocado, Cucumber

Outside: Deep Fried with Spicy Mayo & Eel Sauce

Today, I don't want to do anything

13

Inside: Spicy Tuna, Avocado, Philly Cheese

Outside: Deep Fried with whatever sauce my Chef make for me

BINCHŌ-TAN YAKI

Grilled Skewer over Binchotan Charcoal
Everyday 5pm - 10pm

YAKITORI

<i>Chicken Breast</i>	3
<i>Chicken Thigh (mild spicy)</i>	3
<i>Chicken Wing x 2</i>	5
<i>Chicken Skin</i>	4
<i>Chicken Gizzard</i>	4

KUSHIYAKI

<i>Filet Mignon</i>	5
<i>Beef Short Rib Cubes</i>	5
<i>Pork Belly</i>	4
<i>Bacon wrap Quail Egg x 3</i>	5
<i>Colossal Shrimps</i>	5
<i>Smoked BBQ Eel</i>	5

YASAI

<i>Shishito Pepper</i>	3
<i>Zucchini</i>	3
<i>King Trumpet Mushrooms</i>	3

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BINCHŌ-TAN DAYLIGHT MENU

Comes with Soup or Salad
Serve until daylight fades

Duo Roll Set	13
<i>Selection 2 of Gold Class Roll</i>	
Trio Roll Set	18
<i>Selection 3 of Gold Class Roll</i>	
Sashimi Ensemble	13
<i>2 x Tuna 2 x Salmon 2 x White Tuna with sushi Rice</i>	
Sushi Ensemble	13
<i>Tuna, Salmon, White Tuna, Shrimp and California Roll</i>	
Mini Chirashi	13

BINCHŌ-TAN DINNER MENU

Comes with Soup or Salad

Sushi Set	23
<i>8 pieces sushi with California Roll</i>	
Sashimi Set	26
<i>18 pieces sashimi</i>	
Sushi Sashimi Set	25
<i>12 pieces sashimi, 4 pieces sushi with Spicy Tuna Roll</i>	
Chirashi	26
<i>13 different kind of top shelf chef choice on top of sushi rice</i>	
Binchō-Tan Feast for four	50
<i>With 2 soups and 2 salad</i>	
<i>Choice of 3 Gold Class Rolls and 2 Black Label Rolls (Excepted "Let's Get This One")</i>	

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BINCHŌ-TAN - KITCHEN

From Scratch to Fork - a Journey of Flavor, Craftsmanship and Heart
Comes with side vegetables, white rice, soup or salad

Tonkatsu

15

Pranko - Crusted Deep Fried Pork Cutlet with Tonkatsu Sauce or Binchō Curry

Chicken Katsu

15

Breaded Deep Fried Chicken Cutlet with Tonkatsu Sauce or Binchō Curry

The OG Miso Salmon

16

Succulent Salmon, Marinated in Sweet & Savory Miso Sauce and Baked with Delicate Care

Unagi Don

20

Whole Smoked Eel, Masterfully Grilled Over Binchō-Tan Charcoal and Present atop Sushi Rice

The Binchō-Tan Masterpiece:

Beef Burgundy

38

Tender Beef Short Ribs, Slow-Braised for 48 Hours With Aromatic Onions, Carrots, Fennel, Garlic And A

Touch of Black Pepper For A Perfect Finish.

** This signature dish is crafted with time and care. Kindly allow reserve in advance for limited offering*

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BINCHŌ-TAN - MEN

Tempura Udon

14

6 Pieces Tempura Shrimps Pair with Silky Udon Noodles in a Comforting Vegetable Broth

Binchō Signature Men

14

Stir-Fried Egg Noodles infused with Citrus Yuzu Soy and Roasted Sesame Sauce.

- Chicken

- Shrimp

- Beef

Binchō Black and Gold Men

14

Stir-Fried Egg Noodles with Freshly Cracked Black Pepper and Premium Soy.

- Chicken

- Shrimp

- Beef

BINCHŌ-TAN - PREMIUM SIDE DISHES

White Rice

3

Egg Fried Rice

4

Plain Lo Mein

4

Golden Fries

4

Steam Seasonal Vegetable

4

Mochi

3