



INARI'S MENU

www.inarisbistro.com

SOUP OF THE DAY \$4.50

SALADS

House salad tossed with lemon- oregano vinaigrette \$4.95/\$7
add Gorgonzola or Laura Chenel goat cheese \$.50

Caesar salad of romaine, classic dressing, Manchego cheese and crostini \$4.95/\$7

Romaine lettuce, crumbled gorgonzola, dried cranberries, sunflower seeds and Caesar dressing \$4.95 /\$7

APPETIZERS

Lomi-Lomi salmon, Hawaiian style ceviche with cured salmon, diced tomatoes, sesame, lime, cilantro and green onion accompanied with crispy wontons \$10.50

Sherried mushrooms with roasted red peppers served with garlic toast points \$12.95

Calamari with spicy chipotle lime dipping sauce \$11.25

White truffle French Fries \$8

Spicy sizzling shrimp, sautéed in butter, garlic and red pepper flakes and accompanied with garlic toast points \$13.95

Oysters on the half shell with wasabi cream, ponzu and tobiko \$2.50 each

ENTREES

Japanese udon noodle bowl with sliced grilled chicken, shitake mushrooms, Napa cabbage, green onions and hardboiled egg slices in a light dashi-soy broth \$13.95

Basa piccata, mild fresh water white fish sautéed in butter and garlic and finished with lemon juice, white wine and capers and accompanied with rice and vegetable of the day \$16.50

Vegetable Thai green curry with yellow squash, zucchini, red and green bell peppers, sweet onions on a bed of Basmati rice and topped with toasted coconut, roasted peanuts, golden raisins, cucumber, red and green bell peppers, cilantro and green onion \$14.50

Beer battered fish and chips with house made coleslaw and French fries \$14.75

Tournedos Marsala, pan seared beef tenderloin filet finished in a rich Marsala sauce and served with potato and vegetable of the day \$23.95

Roasted poblano chile relleno filled with a southwest risotto of black beans, corn, zucchini, yellow squash, red bell peppers, sweet onions, and currants, Parmesan cheese and finished with ranchero sauce, crema fresca and crispy tortilla strips \$15.95

Grilled salmon filet served with Remoulade sauce, Basmati rice and vegetable of the day \$17.95

8 oz Sterling Silver beef coulatte steak, grilled and finished with tarragon butter and accompanied with potato and vegetable of the day \$20.95

Penne pasta sautéed with chorizo, calamari, garlic, tomato, white wine and paprika \$16.95

Seared togarashi encrusted Ahi tuna on a bed of saifun noodles in a light dashi- soy broth garnished with relish of julienned carrots, daikon radish and cucumber in a sweet rice wine vinaigrette, pickled ginger and wasabi cream \$21.95

**Children's Menu with choice of French Fries or vegetable of the day and beverage \$5.95

Macaroni and Cheese

Buttered noodles

Chicken strips

Pizza

18% Gratuity included for parties of 5 or more. We accept Master Card, Visa, and Discover. Sorry no checks