



cuisinako

My kitchen, My cuisine

***“Mysterious Aroma
Undiscovered Taste”***

***The Chef's mission is to introduce food that is a
reflection of his culture and experience.***

***A small locally owned
Asian Fusion Restaurant***

**To sustain freshness from our MENU
we have a limited seafood item.
Fresh, Local, Wild, Sustainable,
from the Fishing fleet of Newport
and the Toyosu and Tsukiji market of Japan**

**We only use Seafood certified by
Aquaculture Stewardship Council,
Best Aquaculture Practices,
Marine Stewardship Council and the
Seafood Watch**



Items that are mark with asterisk * have ingredients that are served raw or undercooked

*Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of foodborne illness.

SALAD / SMALL PLATES

APPLE SALAD Green apple / micro greens / mandarin oranges / grape seed oil / apple cider vinaigrette / pomegranate sauce / roasted young rice	\$12
FRIED ORGANIC TOFU coconut vinegar / soy sauce / red onions / micro greens	\$12
*HOKKAIDO SCALLOPS APPLE SA LAD 3 pcs. Broiled scallops / Thai Indian Curry / mini apple salad / piquant dressing	\$25
PORK SHUMAI (Chef style) 6 pieces steamed pork and vegetables dumplings / lemon soy chili peanut oil vinaigrette	\$12
PORK ADOBO CHIPOTLE MINI BAO 3 pcs. steamed buns Asian style sliders / Chef style Adobo pulled Pork / Chipotle sauce / Asian slaw	\$12
DUMPLINGS (steamed, 6 pieces / order) with chili peanut oil vinaigrette	
Vegetable dumplings	\$11
Kimchi dumplings	\$11

RAW BAR

To sustain freshness we have a limited Seafood item for Raw Bar
FRESH / LOCAL / WILD / SUSTAINABLE
from the Fishing Fleet of Newport to the Toyosu & Tsukiji Market of Japan

***TUNA POKE**
Poke style Yellowfin Tuna / flying fish roe / sesame oil / red onions /
seaweed salad / roasted nori
\$20

***WILD SALMON CEVICHE**
Chef style / coconut vinegar / red onions / pickled cucumbers / Korean radish /
flying fish roe / togarashi
\$20

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Take a trip down memory lane to our college, where street hawker vendors lined the streets in front of our university serving bento trays. Picture a communal table bustling with students, office workers, and nurses, all sharing stories while having a delicious meal.

Each tray was a delightful combination of meat or seafood, rice, side dishes, and sometimes a warm bowl of clear soup, nourishing both body and soul. It's where my wife and I created lasting memories, enjoying lunch and late-night dates amid a vibrant atmosphere.

BENTO TRAY SET of Asia

(substitution not allowed)

All Bento Set includes:
kimchi, cucumber, seaweed salad

*Seared Yellowfin Tuna / ponzu butter sauce / fried spicy tuna dumplings /
sweet sauce / Japanese rice with furikake
\$25

*Tuna Poke (fresh marinated tuna) red onions / seaweed salad / sesame oil /
fried spicy tuna dumplings / sweet sauce / Japanese rice with furikake
\$25

*Broiled Miso Black Cod / fried spicy tuna dumplings / sweet sauce /
Japanese rice with furikake
\$28

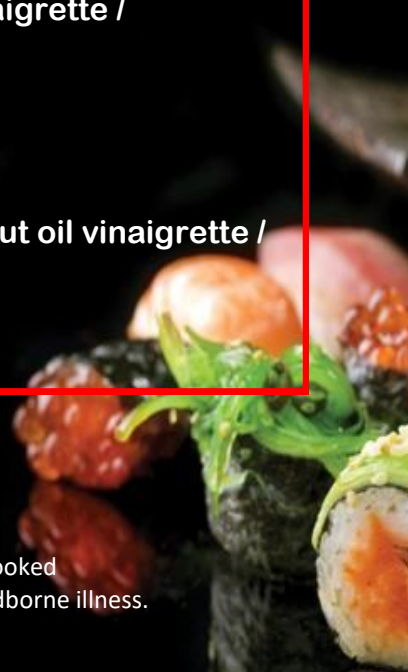
*Broiled Wild Salmon Thai Indian Curry / fried spicy tuna dumplings / sweet sauce /
Japanese rice with furikake
\$28

Fried Tofu Steak / sweet soy rice wine / stir fry vegetables / vegetable & kimchi dumplings
\$22

Chicken BBQ (Chef style) / pork shumai / chili peanut oil vinaigrette /
Japanese rice with furikake
\$23

Dak Galbi (Spicy Chicken Korean skewers) / pork shumai / chili peanut oil vinaigrette /
Japanese rice with furikake
\$23

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NOODLES / SOUP

DAN DAN ORGANIC NOODLES

Minced pork belly spicy fried sauce style on top of egg noodles / scallions
\$20

***BLACK COD with ASIAN PASTA**

Broiled Miso Black Cod (Sable fish) / spiced Crab paste / garlic / red onions /
chives / lemon soy sauce / organic egg noodles
\$26

***WILD SALMON MENTAICO CURRY PASTA**

Broiled Salmon / Thai Indian creamy curry / spicy cod roe / linguine
\$26

***DAK GALBI LAKSA SOUP (Singaporean)**

Korean spicy chicken skewers / coconut milk / laksa paste / bean sprouts /
spinach / green onions / soft boiled egg / organic ramen noodles
\$20

TOFU ORGANIC RAMEN BLACK BEAN SAUCE

Tofu / organic ramen noodles /
Thick black bean sauce / green onions / carrots / chili peanut oil / black garlic
\$20

KIMCHI TOFU JJIGAE with TTEOKBOKKI

A Korean style spicy stew / napa cabbage / Tofu / Korean rice cakes / green onions
\$20

***PORK ORGANIC RAMEN SOUP**

Pork Spare Ribs / organic ramen noodles / soft boiled egg / green onions /
carrots / bean sprouts / spinach / chili peanut oil / black garlic
Hakata style pork broth
\$20

CHICKEN BBQ STIR-FRY NOODLES

Chef style BBQ chicken / stir fry organic egg noodles / carrots / red onions
\$20

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