



LUNCH

S O U P & S A L A D

GF*	MISO SOUP Traditional Japanese miso soup with tofu, wakame, green onions, shimeji and shiitake mushrooms	5
GF*	HOUSE SALAD Mesclun greens, cherry tomatoes, julienne radish with ginger-tofu dressing	6
	TUNA TATAKI SALAD* Seared tataki style tuna served with mesclun greens tossed in a ponzu vinaigrette	24
	SEAWEED SALAD Wakame, kuki-wakame, cucumber, sesame ginger soy vinaigrette	9
	SUNOMONO SALAD Shrimp, octopus, squid, wakame, mixed veggies in otoshi dressing	14

A P P E T I Z E R S

	CRISPY SPICY TUNA 6 pieces of crispy tempura sushi rice topped with spicy tuna tartare, avocado, jalapeno, tobiko and sweet sauce	16
GF*	MISO BLACK COD* Broiled miso and sake marinated black cod – a house favorite!	24.5
GF*	GRILLED KAMA * Grilled shake (salmon) or hamachi (yellowtail) collar seasoned with sea salt, served with your choice of sauce: ponzu sauce (Not GF) or teriyaki sauce (Not GF) or lemon-garlic (GF)	18.5
	MISO EGGPLANT Eggplant and julienne vegetables sautéed in a honey sesame miso glaze	10.5
GF*	SIDE OF VEGETABLES Selection of fresh vegetables, available grilled or steamed (GF w/o ponzu)	11
	EGG ROLLS House made crispy egg rolls filled with savory pork and vegetables served with spicy yellow mustard	14
	GYOZA Pan-seared dumplings filled with pork and cabbage served with a house made dipping sauce	10.5

T E M P U R A S

ASSORTED TEMPURA Shrimp, calamari, chicken, white fish and assorted seasonal vegetables	SMALL	14
	LARGE	20
VEGETABLE TEMPURA A medley of seasonal vegetables fried in a traditional Japanese batter	SMALL	10
	LARGE	13

Additional items available rice (+1) or miso soup (+2)

*All substitutions are subject to price increase. Seasonal greens may differ based on availability
For party of 6 or larger, 20% gratuity will be added to the bill.*

Prices subject to change without notice

**These items may be served raw or under-cooked based on your specification, or contain raw or under-cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



LUNCH

S U S H I

GF*	SUSHI NIGIRI MORIAWASE* Tuna, yellowtail, salmon, amberjack, white fish, shrimp and Genkai Roll	28
GF*	SASHIMI SET* 2 pc. each of tuna, yellowtail, salmon, white fish and octopus	32
	VEGGIE SUSHI SET Eggplant (1pc) and mushroom (1pc) nigiri, cucumber roll (3pc), avocado roll (3pc) and vegetable roll (5pc)	18
	CHIRASHI DON Chef's selection sashimi served over a bowl of sushi rice	28
	TEKKA DON Tuna sashimi served over a bowl of sushi rice	28
	SHAKE DON Salmon sashimi served over a bowl of sushi rice	28

S I G N A T U R E D I S H E S

	TERIYAKI CHICKEN Pan-seared chicken in a homemade teriyaki sauce, served with a plum potato salad and a mixed greens salad; served with miso soup and rice	20
	GRILLED MISO GLAZED SALMON Grilled salmon filet, house-made miso glaze; served with a side salad, miso soup and rice	18
	CALAMARI STEAK Pan-seared calamari steak in a garlic-sake butter sauce, plum potato and a side salad; served with miso soup <i>Add rice (+1)</i>	18
	GINGER TOFU STEAK Flash-fried silky tofu drizzled with a soy-ginger sauce served with Asian vegetables; served with miso soup <i>Add rice (+1)</i>	16
	CHICKEN KATSU LUNCH A Japanese specialty of chicken breast coated in panko and fried to perfection, with tonkatsu sauce; served with a Yukon potato salad, cabbage salad and rice	17
	CHICKEN KATSUDON Traditional chicken katsu with egg and vegetables nestled in a bowl of rice and rich broth, drenched in umami; served with miso soup	17
	LUNCH BENTO BOX 4 pc California roll, shrimp and vegetable tempura, miso salmon Served with miso soup and rice Substitute from miso salmon to beef teriyaki (+4)	25

N O O D L E S

	TEMPURA UDON* Flour noodles in a light fish broth served with shrimp and vegetable tempura, served with small house salad	18
	DUCK UDON Flour noodles in a light fish broth with pan-seared duck breast, served with small house salad	20

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