



LUNCH

SOUP & SALAD

| | | |
|-----|--|----|
| GF* | MISO SOUP | 4 |
| | <i>Traditional Japanese Miso soup with tofu, seaweed, green Onions, enoki, shimeji, and shiitake mushrooms</i> | |
| | CLEAR SOUP | 4 |
| | <i>Light bonito broth with Japanese fish cakes, mitsuba (wild Japanese cilantro) and enoki mushrooms</i> | |
| GF* | HOUSE SALAD | 6 |
| | <i>Mesculin greens, cherry tomatoes, radish and Japanese cucumber drizzled with house ginger-tofu dressing</i> | |
| GF* | ROASTED BEET SALAD | 12 |
| | <i>Roasted Yellow and Red Beets accompany frisée enhanced with a hazelnut and balsamic vinaigrette and topped with herb-cruste goat cheese</i> | |
| | SEAWEED SALAD | 7 |
| | <i>Wakame, kiku-wakame, mixed greens, sesame ginger soy vinaigrette</i> | |
| | SUNOMONO SALAD | 10 |
| | <i>Shrimp, snow crab, octopus, squid, wakame, mixed veggies in Otoshi dressing</i> | |
| | TUNA TATAKI SALAD* | 18 |
| | <i>Seared tataki served with mesculin greens, asparagus and pink grapefruit tossed in a ponzu vinaigrette</i> | |

A P P E T I Z E R S

| | | |
|--|---|----|
| | TASTE OF SASHIMI* | 15 |
| | <i>Two pieces each of sliced maguro (tuna), hamachi (yellowtail) and shake (salmon) beautifully arranged with shredded daikon radish and shiso mint.</i> | |
| | CRISPY SPICY TUNA | |
| | <i>Crispy rice cake, spicy tuna mix, avocado, jalapeno, tobiko, eel sauce.</i> | |
| | DIVER SCALLOPS* | 18 |
| | <i>Served over creamy risotto with a sauté of shitake mushrooms, peas and pea tendrils in a carrot-ginger gastrique.</i> | |
| | GRILLED KAMA* | 13 |
| | <i>Mesquite grilled shake (salmon) or hamachi (yellowtail) collar seasoned with sea salt with your choice of Ponzu, lemon-garlic or teriyaki sauce (sauces are not gluten-free)</i> | |
| | SHRIMP & LOBSTER WONTONS | 12 |
| | <i>Bok choy, wasabi tobiko, shiitake mushroom, otoshi and ponzu sauce</i> | |
| | GARLIC CALAMARI* | 12 |
| | <i>Tender calamari, asparagus and mushrooms sautéed in a sake garlic butter sauce.</i> | |
| | JAPANESE EGGPLANT | 8 |
| | <i>Japanese eggplant and julienne bell peppers sautéed in honey sesame miso glaze.</i> | |
| | YAKITORI | 10 |
| | <i>Grilled chicken and vegetable skewers, glazed with house teriyaki sauce.</i> | |
| | EGG ROLLS | 8 |
| | <i>Crispy eggrolls filled with savory pork and vegetables. Served with spicy yellow mustard</i> | |
| | GYOZA | 7 |
| | <i>Pan-seared dumplings filled with pork and cabbage, served with spicy sesame oil vinaigrette</i> | |
| | SHORT RIBS | 18 |
| | <i>Sweet Korean marinated short ribs accompanied by sautéed, jalapenos, mushroom, and bell peppers. Finished with sesame seeds and scallions.</i> | |
| | MISO BLACK COD | 18 |
| | <i>24 Hour Miso Marinated Black Cod</i> | |

All substitutions are subject to price increase. Seasonal greens may differ based on availability
For party of 6 or larger, 18% 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

TEMPURA

| | |
|--------------------------------|------------|
| VEGETABLES | 8.5 |
| SHRIMP AND VEGETABLES | 10 |
| ASSORTED | 12 |
| CALAMARI AND VEGETABLES | 12 |

SUSHI PLATE

| | | |
|-----|---|-----------|
| GF* | SUSHI LUNCH* | 22 |
| | <i>tuna, yellowtail, salmon, shrimp, scallop, chef's choice nigiri, and choice of tuna roll (6 pc) or california roll (5pc)</i> | |
| GF* | SASHIMI LUNCH* | 22 |
| | <i>2 pc. each of tuna, yellowtail, salmon, octopus and chef choice sashimi</i> | |
| | COMBINATION ROLL LUNCH* | 20 |
| | <i>California roll (5 pc), Poki roll (8 pc) and a Scallop hand roll (Regular or Spicy)</i> | |

SIGNATURE DISHES

| | |
|--|-----------|
| GRILLED CHICKEN - TERIYAKI OR GINGER SAUCE | 16 |
| <i>Served with mixed greens and plum potato salad.</i> | |
| CHICKEN AND VEGETABLE STIR FRY | 13 |
| GRILLED NY STRIP WITH WILD MUSHROOM RAGOUT | 18 |
| <i>Served with mixed greens and plum potato salad</i> | |
| GRILLED SALMON* - TERIYAKI OR GINGER | 16 |
| <i>Served with mixed greens and plum potato salad</i> | |

VEGETARIAN DISHES

| | |
|------------------------------------|-----------|
| GINGER TOFU STEAK | 13 |
| TOFU AND VEGETABLE STIR FRY | 13 |

NOODLES

| | |
|------------------------------------|-----------|
| TEMPURA SOBA | 18 |
| TEMPURA UDON (WHEAT NOODLE) | 14 |
| DUCK UDON (WHEAT NOODLE) | 15 |

BENTO

| | |
|---|-----------|
| CHOICE OF SALMON OR BEEF | |
| Shrimp & Vegetable tempura, California roll (4pc) and salad | 22 |

*All substitutions are subject to price increase. Seasonal greens may differ based on availability
For party of 6 or larger, 18% 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.*