

STARTERS

GYOZA <i>pan seared pork dumplings</i>	8	KINOKO TACO <i>2pc crisp wonton filled with vegetables and a mushroom medley; drizzled with savory sauces</i>	8
EDAMAME <i>salted soybeans, add garlic \$2</i>	6	HAMACHI YUZU* <i>yellowtail drizzled with yuzu dressing</i>	17
SEAWEED SALAD <i>seasoned wakame</i>	6	MAGURO TATAKI* <i>seared tuna</i>	17
CHICKEN KARAAGE <i>Japanese style fried chicken</i>	8	SOUP	
TEMPURA <i>choice of shrimp, seasonal veggies, or combo</i>	10	MISO <i>seaweed, tofu, and green onion</i>	5
KAKI FRY <i>fried oysters</i>	7	RAMEN <i>served with pork belly or chicken, bamboo shoots, bokchoy, bean sprouts, and soft-boiled egg</i>	18

SUSHI ENTREE

SUSHI LUNCH* <i>5pc nigiri Chef's Choice; choice of tuna or salmon roll</i>	20	SASHIMI LUNCH* <i>9pc three kinds of fish; Chef's choice</i>	22
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DONBURI
Bowl Combinations

Base Options:
Choose one

- Vegetables & Rice**
sautéed seasonal vegetables served with steamed rice
- Mixed Greens**
with avocado, tomato, carrot, and our homemade orange-ginger dressing
- Stir Fry Noodles**
savory stir fried vegetables with yakisoba noodles

Protein Options:
Choose one

- Steak** **16**
grilled steak with sweet soy sauce
- Chicken** **15**
served grilled or katsu style
- Shrimp** **16**
grilled or tempura 5pc
- Grilled Salmon** **18**
teriyaki or shio
- Tofu** **13**
fried or steamed

*Sashimi, nigiri, and sushi are served raw. Rolls with raw ingredients are marked with an *. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please let your server know about any medical/allergy concerns.
20% gratuity will be added for parties of 6 or more with one check. (22% if checks are separate) All sales are final.