



LUNCH MENU

Monday thru Friday 11:30 to 4:00

Starters

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|---|---|---|
| Miso Soup 3.5
Tofu / Scallion / Seaweed | Lump Crab Wonton 9
Soy Pickled Jalapenos | Kaiso Salad 6 with Octopus 9
Seaweed Salad / Tozazu |
| Chamame Edamame 5
Black Soy Bean | Mushroom Wonton 7
Truffle Soy Crème | Green Salad 5 with Avocado 7
Ginger Dressing |
| | Pork Gyoza 6
Chili Soy / Pan Seared, Steamed or Fried | |

Bento

Served with Rice, Green Salad, Edamame, House Pickles and Miso Soup

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| Agedashi Tofu 11
Chili Daikon & Scallion
Nameko Mushrooms / Dashi Soy | Sashimi Bento 16
Choice of: Tuna, Salmon, or Yellowtail | Truffle Unagi 15
BBQ Eel & Cucumber
Truffle Eel Sauce |
| Shrimp & Veggie Tempura 13
3 pc Shrimp & Assorted Vegetables
Spicy Mayo / Dashi Soy | Pan Seared NY Strip 16
Asian Pear Sauce | Pork Katsu 14
Panko Crusted Pork Loin
Hoisin Katsu Sauce & Japanese Mustard Mayo |
| Chicken Truffle Teriyaki 13
Chicken Thigh & Scallion Skewers
Truffle Teriyaki | Miso Glazed Black Cod 13
Sweet Miso Glaze | Chicken Katsu 13
Panko Crusted Chicken Thigh
Hoisin Katsu Sauce & Japanese Mustard Mayo |
| | Salmon Teriyaki 13
Pan Seared Scottish Salmon | |

Bento Upgrades

Substitute Rice for Choice of:

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| California Maki add 2 | Shrimp Tempura Maki add 5 | Veggie Maki add 2 |
| Classic Maki add 3 | Spicy Crunchy Maki add 3.50 | Spicy Maki add 3 |
| Tuna / Salmon / Yellowtail Scallion | Tuna / Yellowtail / Salmon / Shrimp | Tuna / Salmon / Yellowtail |

Ramen & Noodles

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| Nabeyaki 12
Shrimp & Shiitake Tempura / Poached Egg
Hot Udon Noodle Soup | Fat Pig Ramen 15
Pork Belly / Bacon Fat
Black Garlic Oil / Soft Egg |
| Vegetarian Mazemen 10
Arugula / Pickled Red Cabbage
Miso Dressing | Spicy Chick Ramen 15 add Super Spicy 16
Chicken Thighs / Chili Oil
Fresh Grated Garlic / Soft Egg |
| Cold Soba Sesame 10
Asian Pear/ Kani / Jalapeno
Creamy Sesame Dressing | Spicy Duck Ramen 17
Duck Breast / Chili Oil
Fresh Grated Garlic / Soft Egg |
| | Yuzu Chick Ramen 17
Chicken Breast / Roasted Lemon
Yuzu Kosho / Soft Egg |
| | Seafood Ramen 17
Scallops, Shrimp and Squid
Zaunmai Broth / Soft Egg |

Add-Ons

Served with House Salad

- 1 California Maki add 4.5
- 2 Chicken Breast Yakitori add 5.5
- 2 Chicken Thigh Yakitori add 5.5
- 2 Lump Crab Wonton add 5.5
- 3 Shrimp Shumai add 4.5
- 3 Fried Gyoza add 4.5

Rice Bowls

With choice of Miso Soup or Green Salad

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| Pork Katsu Don 12
Braised Panko Crusted Pork Loin
Onion / Eggs / Dashi Soy | Oyako Don 10
Braised Chicken Thighs
Onion / Eggs / Dashi Soy | Shrimp Fried Rice 12
Furikake / Egg / Kizami Nori
Sweet Eel Sauce |
| Chicken Katsu Don 11
Braised Panko Crusted Chicken
Onion / Eggs / Dashi Soy | Una Don 13
BBQ Eel / Avocado / Cucumber
Truffle Eel Sauce | Japanese Curry and Rice 10
Traditional Japanese Curry
Carrots / Potato / Onion / Fuji Apple |
| Gyu Don 11
with Fried Egg 13
Shredded Beef / Onion | Hawaiian Poke Don 13
Mango / Jalapeno / Cucumber / Crispy Shallots
Seared Albacore Tuna & Spicy Rice | with Chicken Thigh 12
with Chicken Katsu 13
with Pork Katsu 14 |