

-Special-

Fresh Yellowfin Tuna from Japan

Nigiri \$5/pc Sashimi \$20/4pcs Roll \$8

—also available as—

3 kinds Sashimi with Wild Sockeye Salmon and Local Albacore Tuna \$30

(Fresh AAA Yellowfin Tuna, fully sustainable fishery, handline caught and center cut loins)

Ramen Tonkotsu-Shoyu (available lunch and dinner after 7pm) 19

(Pork and Chicken Broth Soy Soup. Toppings are Seasoned Soft Boiled Egg, Chicken Karaage, Spinach, Wakame Seaweed, Bamboo Shoots)

Beef Yakiniku Roll 9

(Thinly sliced beef ribeye and onion simmered in spicy sesame teriyaki garlic sauce rolled with green leaf lettuce)

Agedashi Eggplant 6.25

(Deep Fried Japanese Eggplant served with Light Soy Dashi Sauce)

Tako Wasabi 5.5

(Marinated Octopus & Wasabi stem served with Nori sea-weed)

Premium Sake Tasting Flight 19

(2 oz each - 3 kinds of Premium Sake of the Day)

Nanbu Bijin Tokubetsu Junmai (300ml)(Iwate) 南部美人特別純米 38

(IWC 2017 Gold Award Sake. Rich but refreshing, medium intensity of aromas. Good balance of crispness and sweetness)

-Lunch Special-

Available 12 pm to 2:30 pm (No miso soup included for take out)

Pork Gyoza Lunch Set	18
<i>(Pan-Fried Japanese Pork Dumplings, California Roll, Mixed Greens, Daily Appetizer and Miso Soup)</i>	
Agedashi Tofu Lunch Set	18
<i>(Deep Fried Tofu, Avocado Cuke Roll, Mixed Green Salad, Daily Appetizer and Miso Soup)</i>	
Ebi Fries Lunch Set	22
<i>(Panko Crusted Prawn Fries, California Roll, Mixed Green Salad, Daily Appetizer and Miso Soup)</i>	
Chicken Karaage Don	19
<i>(Deep Fried Chicken Thigh and Mixed Greens with Housemade Soy Based Sesame Ginger Sauce on a Bowl of Rice served with Miso Soup)</i>	
California Roll and Shrimp Sunomono Salad Combo	13
<i>(Served with Miso Soup)</i>	
California Roll and Dynamite Roll Combo	14
<i>(Served with Miso Soup)</i>	
BC Roll and Spicy Dynamite Roll Combo	14
<i>(Served with Miso Soup)</i>	



Teishoku (Japanese pre-set Meal) is available for Dinner.

Please see the back of the menu for details