

LUNCH MENU

(TUES.-SAT. 11:30 AM TO 1:45 PM)

FROM SUSHI BAR SERVED WITH MISO SOUP AND SALAD

SUSHI LUNCH PLATE NIGIRI - CHEF'S CHOICE, 7 PCS 16

SUSHI & SASHIMI PLATE NIGIRI - CHEF'S CHOICE 5 PCS, SASHIMI (SALMON, TUNA OR HAMACHI 3 PCS) 20

SASHIMI COMBO PLATE SASHIMI - CHEF'S CHOICE, 7 PCS EQUIVALENT 22

SALMON CHIRASHI* FRESH SALMON SASHIMI OVER SUSHI RICE 18

CHIRASHI* CHEF'S SELECTION OF FRESH RAW SASHIMI AND GARNISHES OVER SUSHI RICE 24

NEW KOREAN CHIRASHI* CHEF'S SELECTION OF FRESH RAW FISH OVER MIXED GREEN AND RICE WITH SPICY GO-CHU-JANG SAUCE (SERVED WITH MISO SOUP) 24

LUNCH BENTO 14

CHOICE OF ONE MAIN ITEM, CALIFORNIA ROLL (4 PCS), TEMPURA OR GYOZA (3 PCS) AND SIDE SAMPLES SERVED WITH MISO SOUP AND SALAD.

MAIN ITEM CHOICE:

CHICKEN TERIYAKI / CHICKEN KATSU

SALMON TERIYAKI / SALMON KAMA

BULGOGI BEEF / PORK KATSU

VEGETARIAN BENTO (WITH: TOFU KATSU, VEGGIE TEMPURA AND CUCUMBER ROLL 4 PCS)  14

SUSHI & SASHIMI BENTO (MAIN ITEM: NIGIRI 3 PCS AND SALMON SASHIMI 3 PCS) 16

RAMEN JAPANESE NOODLE SOUP DISH 14

MISO RAMEN MISO BASED BROTH SEAWEEED, TOFU SKIN, GREEN ONION, MUSHROOM, BOILED EGG

TONKOTSU RAMEN PORK BONE BROTH - HEARTY PORK FLAVOR, RICH AND CREAMY BEAN SPROUT, CABBAGE, CORN, FISH CAKE, BOILED EGG, SLICED PORK BELLY, AND GREEN ONION

SHOYU RAMEN CLEAR BROTH WITH SOY-SAUCE - TANGY, SALTY AND SAVORY BEAN SPROUT, CABBAGE, CORN, FISH CAKE, BOILED EGG, SLICED PORK BELLY, AND GREEN ONION

TERIYAKI GRILLED WITH TERIYAKI SAUCE. SERVED WITH MISO SOUP, SALAD AND RICE 13

CHICKEN / SALMON

KATSU BREADED, DEEP FRIED CUTLET. SERVED WITH MISO SOUP, SALAD AND RICE 13

CHICKEN / PORK / TOFU 

 VEGETARIAN OPTION

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

* BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.