LUNCH MENU

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

FROM SUSHI BAR SERVED WITH MISO SOUP AND SALAD	
POKE LUNCH + SALMON OR TUNA POKE MIX OVER SPRING MIX.	19
SUSHI LUNCH PLATE+ NIGIRI - CHEF'S CHOICE, 7 PCS	24
SUSHI & SASHIMI PLATE+ NIGIRI - CHEF'S CHOICE 5 PCS, SASHIMI (SALMON, TUNA OR HAMACHI 3 PCS)	27
SASHIMI COMBO PLATE+ SASHIMI - CHEF'S CHOICE, 7 PCS EQUIVALENT	29
SALMON CHIRASHI÷ FRESH SALMON SASHIMI OVER SUSHI RICE	30
Build-Your-Own CHIRASHI+ Your selection of Fresh RAW SASHIMI	30
(TUNA, SALMON, YELLOWTAIL, ALBACORE, UNAGI AND AMA-EBI)	
KOREAN CHIRASHI: CHEF'S SELECTION OF FRESH RAW FISH OVER MIXED GREEN AND RICE WITH SPICY GO-CHU-JANG SAUCE (SERVED WITH MISO SOUP)	30
LUNCH BENTO	22
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 LUNCH BENTO (WITH: TOFU KATSU, VEGGIE TEMPURA AND CUCUMBER ROLL 4 PCS) V	22
SUSHI & SASHIMI LUNCH BENTO+ (MAIN ITEM: NIGIRI 3 PCS AND SALMON SASHIMI 3 PCS)	25
RAMEN JAPANESE NOODLE SOUP DISH	19
MISO RAMEN MISO BASED BROTH SEAWEED, 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	20
CHICKEN / SALMON	
KATSU Breaded, Deep fried cutlet. Served with miso soup, salad and rice	20
CHICKEN / PORK / TOFILM	-

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.