

LUNCH MENU (11:30 AM-2:30 PM)

Served with miso soup

<b>Sushi Lunch</b> Maguro, salmon, ebi, white fish, california maki, tekka maki.	20
<b>Sashimi Lunch</b> Assorted fish filet	20
<b>Poke Bowls</b> Choice of brown or sushi rice Topped with cucumbers, avocado, seaweed salad, edamame, mango, scallion, sesame seeds with house special sauce.	20
<b>Salmon</b>	
<b>Tuna</b>	
<b>Spicy salmon</b>	
<b>Spicy tuna</b>	
<b>Assorted</b>	
<b>Unagi - fresh water eel</b>	
<b>Vegetarian Poke Bowl</b>	18
Asparagus, cucumber, avocado, edamame, seaweed salad, sweet tofu, scallions, sesame seed & sweet miso sauce.	
<b>Two-Roll Combo</b> Select any two from maki roll list.	17
<b>Three-Roll Combo</b> Select any three from maki roll list.	20

VEGETARIAN MAKI ROLLS

- Asparagus**
- Inari**  
Sweet tofu
- Avocado**
- Natto**  
Fermented sticky beans
- Sun-dried tomato**
- Ume Kyu**  
Plum paste and cucumber
- Idaho**  
Fried sweet potato
- Abo Kyu**  
Avocado and cucumber
- Kappa**  
Cucumber
- Kanpyo**  
Sweet gourd
- Oshinko**  
Pickled radish
- Ume Shisho**  
Plum paste and mint leaf
- Garden**  
Mixed veggies

MAKI ROLLS

- Alaskan**
- Salmon and avocado
- Philadelphia**  
Smoked salmon, cucumber and cream cheese
- California**
- Salmon**
- Smoked Salmon**
- Tuna**
- Tuna & Avocado**
- Tuna & Cucumber**
- Tuna & Scallions**
- Yellowtail**
- Yellowtail Scallions**
- Unagi**  
Fresh water eel
- Eel & Avocado**
- Eel & Cucumber**
- Spicy Tuna**  
With crunchy
- Spicy Salmon**  
With crunchy
- Spicy Yellowtail**  
With crunchy
- Spicy Seafood**
- Salmon Skin**



Gluten Free\*



Vegetarian\*



Raw\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions