

SOUP+ SALADS

Miso Soup 3

Cucumber Salad 4
Seaweed Salad 6

Green Salad 5
spinach kale mixed greens, carrots, sesame seeds
sesame-ginger dressing

SMALL PLATES+ STARTERS

Tok Fries **AGF** 8
fresh cut potatoes, Japanese spices, chili mayo dipping

Edamame **GF** 6
STEAMED with kosher salt
7
STIR-FRIED spicy, garlic, sesame oil, togarashi, tamari

Gyoza 7
dumplings filled with pork & vegetables
prepared steamed or fried

Avo Bake 8
baked avocado stuffed with krab mix

Brussel Sprouts 7
tempura, white soy

Shumai 11
open faced dumplings filled with chicken, beef, & vegetables, served over a spicy garlic chili oil that will knock your socks off!

Rock Shrimp (baby shrimp) 9
TEMPURA soy dashi dipping sauce
DYNAMITE tempura, Japanese pepper, chili mayo, scallions

Bao Buns 9
house made dough, formed into a dumpling, steamed and then pan-fried.
ask your server for the daily filling

Hama Chili **GF** **RAW** 15
yellowtail sashimi, jalapenos, cilantro, sriracha, ponzu

Spicy Tuna Tower **RAW** 15
spicy tuna, avocado, krab, sushi rice, micro greens, rice pearls

PLATES

Sesame Chicken 14
panko crusted all-natural chicken breast, sweet sesame dipping sauce

Simple Salmon **AGF** 22
pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel

Fish+Chips 20
tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.

RICE BOWLS

Beef Bowl **AGF** 11.5
extra beef +4
poached egg +2
gluten free +2

Teriyaki Chicken **AGF** 10.5
white meat +2
gluten free +2

Fried Rice **AGF**
green onions, eggs, peas & carrots
chicken 12.5
beef 14
pork 12.5
tofu+veg 12
shrimp 15
combination 17

NOODLES

Yakisoba

wok-fried egg noodles, cabbage, carrots, yellow & green onions, sprinkled with furikake
select a protein option below:

chicken	13.5	pork	13.5	shrimp	16
beef	15	tofu+veg	13	combination	18

Kimchi Ramen 14
spicy gochujang-chicken broth, tofu, scallions, poached egg, & roasted pork belly

Westside Ramen 13
blended miso-shoyu-chicken broth, green onions, soft boiled egg, fish cake, black garlic oil, & a protien choice of :
pork belly or pork loin

Tan Tan Ramen 13
spicy blended miso-shoyu-chicken broth, furikake, poached egg, black garlic oil, ground pork & beef

ramen additions

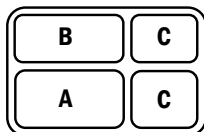
home made kimchi	2
wood ear mushroom	1
poached egg	2
soy egg (half)	1
butter	0.75
narutomaki (fish cake)	1
pork belly	3
pork loin	3
ground pork & beef	3

LUNCH ONLY SPECIALS

dine-in only

available Monday through Friday 11am - 3pm only

Build Your Own Bento



starting \$12.00

A Choose ONE item

Chicken Teriyaki
Sesame Chicken
Roasted Salmon +\$4
Assorted Sushi +\$4 **RAW**
Assorted Sashimi +\$6 **RAW**

B Choose ONE item

Fried Gyoza (3pc) Alaska Roll +\$3 **RAW**
Steamed Edamame Philadelphia Roll +\$3
California Roll Salmon Roll +\$2 **RAW**
Avocado Roll Tuna Roll +\$2 **RAW**

C Choose TWO items

Miso Soup Steamed Rice
Cucumber Salad Onigiri
Seaweed Salad +\$1 Brown Rice +\$1
Side Salad *sesame-ginger dressing*

POKE BOWL \$16.00

Your choice of fish - tossed in a miso-ponzu dressing with pickled cucumbers, rainbow tomatoes, and mixed green salad over sushi rice

RAW Salmon
RAW Tuna +\$2
RAW Yellowtail +\$3

add Avocado +\$1
sub Brown Rice +\$1

GF GLUTEN FREE **AGF** AVAILABLE GLUTEN FREE

RAW Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

20% gratuity may be added to parties of 5 or more.

SUSHI 2 pc
SASHIMI 4 pc
MAKI roll. seaweed out. cucumber. 6 pc.

Big Eye Tuna GF RAW	9 / 16 / 8
maguro	
Fresh Salmon GF RAW	7 / 12 / 6
sake	
Seared Salmon Belly GF RAW	9 / 16 / -
truffle ponzu	
Yellowtail GF RAW	8 / 14 / 7
hamachi	
Japanese Snapper GF RAW	9 / 16 / 8
madai	

White Tuna GF RAW	6 / 11 / 7
shiro maguro	
Smoked Salmon GF	8 / 13 / 7
kunsei	
Tiger Shrimp GF	4 / - / 6
ebi	
Eel	7 / 12 / 8
unagi	
Flying Fish Roe RAW	5 / - / -
tobiko	
Salmon Roe GF RAW	5 / - / -
ikura	

CLASSIC ROLLS

Avocado Roll GF 6.5	Cucumber Roll GF 5	Vegetable Roll GF 6
		cucumber, avocado, carrots
California Roll	6.5	Spicy Tuna Roll GF RAW 8.5
kanikama, avocado, cucumber		and cucumber
Alaska Roll GF RAW 8.5		Philadelphia Roll GF 8.5
fresh salmon, cream cheese, avocado, cucumber		smoked salmon, cream cheese, avocado, cucumber
Tempura Roll	9.5	Rainbow Roll RAW 13.5
panko crusted shrimp, avocado, cucumber, eel sauce, sprouts		california roll topped with avocado tuna, salmon, hamachi, & white tuna
Spider Roll	11.5	Catepillar Roll 11.5
fried soft shell crab, avocado, cucumber, eel sauce, sprouts		eel roll topped with avocado and eel sauce

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SPECIALTY ROLLS



Tejas Roll RAW 14
yellowtail, fried jalapeno, avocado, cucumber, chili mayo, sriracha, scallions
Wasabi Crusted Salmon Roll RAW 11.5
salmon, cream cheese, scallions, panko crusted, eel sauce, wasabi mayo
New York Sunrise Roll RAW 14.5
panko crusted shrimp, krab, spicy tuna, fresh jalapeno, yuzu tobiko
On The Beach RAW 13.5
tempura roll topped with avocado, tuna, eel sauce, chili mayo
Spice Girls RAW 12.5
tuna, avocado, tempura crunch, spicy krab mix, togarashi
Truffle Crunch Roll RAW 14.5
tuna, cucumber, tempura crunch, topped with salmon, white truffle ponzu, fried garlic, scallions
Temptation Roll 13.5
panko shrimp, krab, cream cheese, four seasoned sauces
White Tiger Roll RAW 13.5
spicy salmon, avocado, yamagobo, topped with seared white tuna, green onion, ponzu
Happy Roll RAW 14.5
avocado, cream cheese, krab mix, spicy tuna, tiger shrimp, four seasoned sauces
Crunchy Roll 10.5
panko krab, avocado, cucumber, cream cheese, tempura crunch, eel sauce
Hamachi Blossom Roll GF RAW 14.5
yuzu infused white tuna, avocado, asparagus, topped with yellowtail, scallions, fried garlic, & ponzu

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