

SOUP+ SALADS

GF Miso Soup 3

GF GF Cucumber Salad 4 Seaweed Salad 6

GF 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

STIR-FRIED 7 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

Madai Crudo GF RAW 15 Japanese snapper, fuji apple, cherry tomato, yuzu kosho olive oil

TOKYOkonomiyaki 10 traditional Japanese street food. A savory pancake mixed with noodles, egg, green onions, teriyaki sauce, Japanese mayo, finished with dancing bonito - add pork belly \$3

PLATES

Sesame Chicken 12 panko crusted all-natural chicken breast, sweet sesame dipping sauce

Simple Salmon AGF 20 pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel

Fish+Chips 18 tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.

Pacific Cod GF 17 miso marinated cod, pan seared, served over sautéed mixed greens & pickled onions

RICE BOWLS

Beef Bowl AGF 11 extra beef +3 poached egg +2 gluten free +2

Fried Rice AGF green onions, eggs, peas & carrots chicken 12 tofu+veg 11.5 beef 13 shrimp 14 pork 12 combination 16

Teriyaki Chicken AGF 10 white meat +2 gluten free +2

NOODLES

Yakisoba

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

chicken 13 pork 13 shrimp 15 beef 14 tofu+veg 12.5 combination 17

Westside Ramen 12 blended miso-shoyu-chicken broth, green onions, soft boiled egg, fish cake, black garlic oil, choice of : pork belly or pork loin

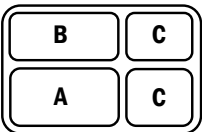
Tan Tan Ramen 12 spicy blended miso-shoyu-chicken broth, poached egg, black garlic oil, furikake, ground pork & beef

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

LUNCH ONLY SPECIALS

dine-in only available Monday through Friday 11am - 3pm only

Build Your Own Bento



starting \$11.00

A Choose ONE item

Chicken Teriyaki
Sesame Chicken
Roasted Salmon +\$6
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
Fresh Salmon GF RAW	7 / 12 / 6
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	5 / 10 / 5
shiro maguro	
Smoked Salmon GF	7 / 12 / 6
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
kanikama, avocado, cucumber		and cucumber
Alaska Roll GF RAW	8.5	Philadelphia Roll GF
fresh salmon, cream cheese,		smoked salmon, cream cheese,
avocado, cucumber		avocado, cucumber
Tempura Roll	9.5	Rainbow Roll RAW
panko crusted shrimp, avocado, cucumber,		california roll topped with avocado
eel sauce, sprouts		tuna, salmon, hamachi, & white tuna
Spider Roll	11.5	Catepillar Roll
fried soft shell crab, avocado, cucumber,		eel roll topped with avocado
eel sauce, sprouts		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	
Philip Roll RAW	11.5
california roll, fresh salmon, chili mayo	

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