

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

fresh cut potatoes, Japanese spices, chili mayo dipping

8

Edamame GF

STEAMED with kosher salt

6

STIR-FRIED spicy, garlic, sesame oil, togarashi, tamari

7

Gyoza

dumplings filled with pork & vegetables
prepared steamed or fried

7

Avo Bake

baked avocado stuffed with krab mix

8

Brussel Sprouts

tempura, white soy

7

Shumai

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

11

Rock Shrimp (baby shrimp)

9

TEMPURA soy dashi dipping sauce

DYNAMITE tempura, Japanese pepper, chili mayo, scallions

9

Bao Buns

house made dough, formed into a dumpling, steamed and then pan-fried.

ask your server for the daily filling

15

Hama Chili GF RAW

yellowtail sashimi, jalapenos, cilantro, sriracha, ponzu

15

Spicy Tuna Tower RAW

spicy tuna, avocado, krab, sushi rice, micro greens, rice pearls

15

Madai Crudo GF RAW

Japanese snapper, pickled jicama, cherry tomato, yuzu kosho olive oil

15

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

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

12

Simple Salmon AGF

pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel

20

Fish+Chips

tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.

18

Pacific Cod GF

miso marinated cod, pan seared, served over sautéed mixed greens & pickled onions

17

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

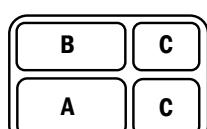
pork belly	3	wood ear mushroom	1
pork loin	3	poached egg	2
soy egg (half)	1	butter	0.75
ground pork & beef	3	narutomaki (fish cake)	1

LUNCH ONLY SPECIALS

dine-in only

available Monday through Friday 11am - 3pm only

Build Your Own Bento



starting \$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 <small>RAW</small>
Steamed Edamame	Philadelphia Roll +\$3
California Roll	Salmon Roll +\$2 <small>RAW</small>
Avocado Roll	Tuna Roll +\$2 <small>RAW</small>

C Choose TWO items

Miso Soup	Steamed Rice
Cucumber Salad	Onigiri
Seaweed Salad +\$1	Brown Rice +\$1
Side Salad <small>sesame-ginger dressing</small>	

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

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

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

CLASSIC ROLLS

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

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

SPECIALTY ROLLS

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

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

