# LUNCH MENU 11:30AM-2:00PM | MON,TUES,THUR,FRI

## WEEKLY LUNCH SPECIALS

**MENCHI-KATSU | 17**
Panko Fried Japanese A5 Wagyu & Angus Beef "Meatloaf" on a Bed of Shredded Cabbage, Cucumber & Local Heirloom Tomato. Served w/ Miso Soup & Steamed Rice

**KAKUNI | 15**
Tender Braised Pork Belly & Soft Boiled Hen's Egg w/ Steamed Baby Bok Choy. Served w/ Miso Soup & Steamed Rice.

**SEAFOOD UDON PASTA | 25**
Japanese Scallops, Jumbo Shrimp & Littleneck Clams in an Herb & Butter Dashi Sauce. Served w/ Miso Soup

## SMALLS & STARTERS

**MISO SOUP | 6**
Tofu, Shimeji Mushrooms, Scallion & Wakame

**EDAMAME | 7**
Sea Salt (V/V) or Ume & Garlic Butter Seasoning (V) +$1

**WAKAME SALAD | 7**
Seasoned Seaweed Salad, Gobo & Ponzu Sauce

**SUNOMONO | 7**
Cucumber Salad, Kombu, Sesame/Miso Ginger Dressing & Chili Threads

**AGEDASHI TOFU | 10**
Crispy Fried Tofu Topped w/ Bonito Flakes, Served w/ Grated Ginger & Daikon, Scallions & Dashi Sauce

**KUROBOTA PORK GYOZA (5PC.) | 10**
Served w/ Soy Dipping Sauce

**YAKI ONIGIRI | 7**
Grilled Rice Ball, Filled w/ Yuzu Pepper Salmon

**MIXED SHRIMP & VEGGIE TEMPURA | 13**
**ALL SHRIMP TEMPURA | 15 (5PC.)**
**ALL VEGETABLE TEMPURA | 11**
Served w/ Yuzu Sea Salt & Tempura Sauce

**CHIKUWA TEMPURA | 7**
Crispy Fried Fish Cakes, Filled w/ Mozzerella Cheese, Served w/ Tempura Sauce

**CHICKEN KARAAGE | 13**
Crispy Fried Chicken Thighs, Served w/ Spicy Nori Aioli

**HAMACHI KAMA | 21**
Sea Salt Roasted Japanese Yellowtail Collar served w/ Charred Citrus & Ponzu Sauce

## NOODLES

### ZARU SOBA
***Cold Buckwheat Noodles Topped w/ Seaweed Flakes, Served w/ Scallion, Grated Ginger, Wasabi, Dipping Sauce & Miso Soup***

**PLAIN | 14**
**PORK BELLY SHABU | 18**
**TEMPURA SHRIMP (3PC.) | 19**

### UDON
***Thick Japanese Wheat Noodles in a Savory Broth***

**PLAIN | 14**
Simply Noodles & Udon Broth Topped w/ Scallion

**NABEYAKI | 21**
Onsen Egg, Tempura Shrimp, Chicken, Fish Cake, Shiitake, Bok Choy & Scallion

**BEEF OR CHICKEN | 18**
Fish Cake, Shiitake, Bok Choy & Scallion

**TEMPURA SHRIMP (3PC.) | 20**
Fish Cake, Shiitake, Bok Choy & Scallion

**~ADD CURRY BROTH~ | 1.50**

### BENTO LUNCH COMBOS
***Comes w/ 4 Pieces Sashimi (2 Salmon & 2 Tuna), Kurobota Pork Gyoza, Miso Soup & Steamed Rice***

**GRILLED CHICKEN | 21**
**GRILLED BEEF | 23**
**GRILLED SALMON | 24**
**KATSU CHICKEN OR PORK | 22**

### CURRY RICE
***Served over Steamed Rice w/ Japanese Pickles & Miso Soup***

**PLAIN | 15**
**GRILLED CHICKEN | 17**
**KATSU CHICKEN OR PORK | 18**
**KARAAGE CHICKEN | 18**
**TEMPURA SHRIMP (3PC.) | 20**
**SWEET POTATO CROQUETTE (3PC.) | 17**

**~ADD MOZZARELLA CHEESE~ | 1.50**

*served raw or undercooked or contains raw or undercooked ingredients
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(V) - Vegetarian (V/V) - Vegan

# SUSHI BAR

## SPECIALTY ROLLS

**BOUGIE BOO* | 25**
Panko Soft-shell Crab, Real Crab Salad, Spicy Tuna, Seasonal Greens & Cucumber, Topped w/ Salmon, Yellowtail, Avocado, Masago, Crispy Leeks & Miso Mustard Sauce

**QUARANTINE* | 21**
Poached Shrimp, Real Crab Salad & Cucumber, Topped w/ Tuna, Yellowtail, Lemon Slices, Chives & Garlic Aioli

**JU-ICHI RAINBOW ROLL* | 20**
Real Crab Salad, Cucumber & Avocado, Topped w/ Five Types of Assorted Fish

**HANGRY* | 20**
Shrimp Tempura, Spicy Tuna & Cucumber, Topped with Salmon, Avocado, Masago, Scallion, Spicy Mayo & Eel Sauce

**JU-ICHI PROTEIN ROLL* | 23**
Tuna, Salmon, Albacore, Yellowtail, Real Crab Salad, Mango, Avocado & Kaiware, No Rice & Wrapped in Cucumber, Topped w/ Cilantro Sprouts & Ponzu Sauce

**WIDGET* | 21**
Spicy Tuna, Cucumber & Avocado, Topped w/ Salmon, Albacore Tuna, Jalapeno, Masago & Scallion, Seared w/ Spicy Mayo & Ponzu Sauce

**INFLUENCER* | 22**
Real Crab Salad, Cucumber, Apple & Avocado, Topped w/ Seared Scallops, Masago, Cilantro Sprouts, Garlic Aioli & Eel Sauce

**SPICY SELFIE* | 21**
Spicy Salmon, Mango & Cucumber, Topped w/ 7-Spice Crusted Tuna, Shaved Onion, Crispy Leeks & Spicy Ponzu Sauce

## NIGIRI (1PC.) & SASHIMI (3PC.)

| | N | S |
|---|---|---|
| EBI \| SHRIMP | 4.5 | 12 |
| HAMACHI* \| YELLOWTAIL | 6 | 16.5 |
| HAMACHI BELLY* \| | 7 | 19 |
| HOTATE* \| SCALLOP | 6.5 | 18 |
| IKURA \| SALMON ROE | 5 | |
| MAGURO* \| TUNA | 5.5 | 15 |
| MASAGO \| SMELT ROE | 4.5 | |
| SAKE* \| SALMON | 5 | 13.5 |
| SAKE BELLY* \| | 6 | 16.5 |
| SHIRO MAGURO* \| ALBACORE | 5 | 13.5 |
| UNAGI \| FRESHWATER EEL | 5 | 13.5 |

**NIGIRI MIX* | 45**
8 Pieces, Includes Tuna, Salmon, Albacore, Yellowtail & 4 Pieces Chef's Choice

**SASHIMI MIX* | 55**
12 Pieces, Includes Tuna, Salmon, Albacore, Yellowtail & Chef's Choice, Served w/ Preserved Wasabi Root

**DELUXE SASHIMI MIX* | 90**
21 Pieces, Includes Tuna, Salmon, Albacore, Yellowtail & Chef's Choice,Served w/ Preserved Wasabi Root

**BARA CHIRASHI* | 50**
Chopped Assorted Sashimi, Served Over Seasoned Sushi Rice

**YELLOWTAIL CRUDO* | 28**
6 Pieces of Japanese Yellowtail, Bruleed Cherry Tomato, Pickled Chili, Toasted Garlic, Avocado Lime Emulsion & Spicy Ponzu Sauce

**SEARED AHI TUNA* | 25**
6 Pieces of Seared 7-Spice Crusted Ahi Tuna, Jalapeno, Cucumber, Shaved Onion, Cilantro Sprouts & Citrus Soy Dressing

**FRESH OYSTERS* | 18 (3PC.) / 35 (6PC.)**
Fresh Daily Oysters on the Half Shell, Topped w/ Tobiko, Scallion & Ponzu Sauce, Served w/ Pickled Wasabi Root, Sea Salt & Chili Sauce

## CLASSIC CUT ROLLS & HANDROLLS

| | CR | HR |
|---|---|---|
| **CALIFORNIA**<br>Real Crab Salad, Cucumber, Apple & Avocado | 13 | 9 |
| **BLUE CRAB**<br>Blue Crab Salad, Cucumber & Avocado | 12 | 8 |
| **PHILLY**<br>Salmon, Cucumber, Avocado & Cream Cheese | 9 | 6 |
| **NEGI-TORO***<br>Chopped Bluefin Tuna Belly, Scallion, Cucumber, Gobo & Kaiware | 19 | 13 |
| **NEGI-HAMA***<br>Chopped Yellowtail, Scallion, Cucumber, Gobo & Kaiware | 13 | 9 |
| **SALMON SKIN**<br>Crispy Salmon Skin, Bonito Flakes, Scallion, Masago, Cucumber, Gobo & Kaiware | 11 | 7 |
| **SPICY OR REGULAR SALMON***<br>Salmon & Cucumber | 12 | 8 |
| **SPICY OR REGULAR SCALLOP***<br>Scallop, Cucumber, Gobo & Kaiware | 14 | 10 |
| **SPICY OR REGULAR TUNA***<br>Tuna & Cucumber | 12 | 8 |
| **SHRIMP TEMPURA**<br>Crispy Fried Shrimp, Cucumber, Avocado & Eel Sauce | 12 | 8 |
| **SOFT-SHELL CRAB**<br>Panko Soft-Shell Crab, Masago, Cucumber, Avocado, Gobo & Kaiware | 14 | 10 |
| **EEL**<br>Freshwater Eel, Cucumber, Avocado & Eel Sauce | 12 | 8 |
| **VEGGIE (V/V)**<br>Asparagus, Cucumber, Avocado, Apple, Gobo & Kaiware | 9 | 6 |

## MINI RICE BOWLS | *Seasoned Rice Topped w/ Ikura, Furikake & Salted Egg Yolk (Egg Yolk Not Included on Chirashi)*

**YUZU PEPPER SALMON | 12**

**NEGI-HAMA/ CHOPPED YELLOWTAIL* | 18**

**NEGI-TORO/ CHOPPED BLUEFIN BELLY* | 23**

**BLUE CRAB | 14**

**BARA CHIRASHI/ ASSORTED FISH* | 18**

**UNI/ SEA URCHIN* | MARKET PRICE**

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