



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

WEEKLY SPECIALS

DUNGENESS CRAB EGG TOAST | 22

Dungeness Crab & Soft Scrambled Local Organic Eggs w/ Blistered Sakura Cherry Tomatoes, Pickled Local Ramps, Wild Arugula, Chili Garlic Crunch & Charred Baguette. Served w/ Miso Soup.

SEAFOOD UDON PASTA | 25

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