

SALADS & STARTERS

SEAWEED SALAD	6
Seaweed, kikurage mushrooms marinated in sesame vinegar	
EDAMAME	5
Steamed soybeans sprinkled with sea salt	
EDAMAME SPICY GARLIC	6
Sautéed steamed soybeans, spicy garlic soy sauce	
AVOCADO SALAD	7
WITH FRESH TUNA OR SALMON	
Mixes greens and hass avocado with yuzu miso dressing	
VEGETABLE SPRING ROLLS	3.5
Crispy deep fried spring rolls, plum chili sauce	
GYOZA DUMPLINGS	7
Pan fried pork and vegetables dumplings	
SOFT SHELL CRAB	12
Crispy fried whole soft shell crab	
TEMPURA APPETIZER	10
Shrimp and vegetables deep fried in light tempura butter	

FROM SUSHI BAR

SUSHI SILVER	19
California roll paired with 7 pieces of freshest nigiri. Traditional selection for the sushi novice.	
SUSHI GOLD	23
Rainbow roll paired with 7 pieces of the finest gourmet nigiri. Adventurous selections for the sushi connoisseur.	
NIGIRI MORIAWASE	20
Chef's choice of 10 pieces of fresh nigiri, traditional assortment	
NIGIRI TOKUJO MORIAWASE	26
Chef's choice of 10 pieces of fresh nigiri, gourmet selections for adventurous sushi connoisseur	
SASHIMI ASSORTMENT	19
Chef selects and positions traditional seafood items on a beautifully arranged platter. Served with a bowl of white rice	
CHIRASHI	20
Beautiful assortment of fresh raw seafood and crisp vegetables plated over bed of sushi rice.	

*All lunch combinations include miso soup and small salad. All kitchen lunches and sashimi lunches are served with a bowl of rice.

BEVERAGES & DESSERTS

WHITE WINES BY THE GLASS

CAVALIERE D'ORO Pinot Grigio Itc	7
BEX Riesling Germany	7
HESS SHIRTAIL Chardonnay California	8
DAY OWL Rose California	8
WHITEHAVEN Sauvignon Blanc New Zealand	10

RED WINES BY THE GLASS

PROPHECY Pinot Noir California	8
TINTONEGRO Malbec Argentina	8
LOUIS MARTINI Cabernet California	9
SPELLBOUND Merlot California	9

SOFT DRINKS

COKE, DIET COKE, SPRITE (CAN)	2
UNSWEETENED ICED TEA	2
APPLE JUICE 296 ml	2
GREEN TEA	2
OOLONG TEA	2
STILL WATER 330 ml	3
SPARKLING WATER 330 ml	3

LUNCH SPECIALS

LUNCH SET 18

Includes tuna and escolar sashimi, California roll, shrimp and vegetable tempura, salmon teriyaki, bowl of white rice

LUNCH SET without white rice 17

ROLL COMBINATIONS PICK 2 14

PICK 3 18

Your choice from the following rolls :

CALIFORNIA	SHRIMP TEMPURA
SPICY CALIFORNIA	CHICKEN KATSU
SPICY TUNA	FRIED OYSTER
SPICY SALMON	SWEET POTATO TEMPURA
PHILLY	VEGETABLE
CRUNCH EEL	TEKKA
KAMIKAZE	NEGIHAMA
MEXICAN	CRAB SALAD

SUSHI GARDEN 15

Vegetable roll paired with 6 pieces of vegetable nigiri

*All lunch specials come with soup and salad

FROM KITCHEN

CHICKEN NANBAN 15

Fluffy egg battered fried chicken marinated with sweet and sour nanban sauce

CHICKEN KATSU 15

Crispy deep-fried chicken breast, hand breaded with Japanese panko bread crumbs

CHICKEN TERIYAKI 15

Sautéed chicken breast, teriyaki sauce

SALMON TERIYAKI 15

Pan-fried Atlantic salmon with our house teriyaki sauce

STEAK TERIYAKI 20

8 oz. NY strip with our house teriyaki sauce

TEMPURA SHRIMP 15

Shrimp and vegetables deep fried in light tempura butter

IMPORTED BEERS

KIRIN DRAFT	16oz	5
KIRIN ICHIBAN	12oz	5
KIRIN LIGHT	12oz	5
ASAHI	12oz	5
SAPPORO	12oz	5
GINGA KOGEN	300ml	8
HITACHINO NEST	- WHITE ALE 330ml	8
	- GINGER BREW 330ml	8
	- RED RICE ALE 330ml	8

SAKE

SHO CHIKU BAI	SMALL 5	LARGE 8
FRUIT FLAVOR SAKE		
Lychee, Fuji Apple, White Peach 8		

DESSERTS

GREEN TEA ICE CREAM	4
DESSERT SPECIALS *Please ask your server for details	

*Please refer to our wine list for wine and premium cold sake by the bottle

*18% gratuity added to parties of 6 or more | Cork Fee - \$20/bottle

*All menu items and prices are subject to change without notice