



LUNCH MENU

PORK GYOZA HOUSE MADE PORK AND CABBAGE POT STICKERS, SOY CHILI DIPPING SAUCE	\$8.95
KIM CHEE MISO SOUP HOT AND SOUR SHIRO MISO SOUP WITH RICE AND NAPA CABBAGE KIMCHEE	\$5.95
TEMPURA DEEP FRIED SHRIMP, EEL, VEGETABLES, SERVED WITH A DASHI BROTH	\$12.95
SALMON TERIYAKI PAN-SEARED ATLANTIC SALMON, SAUT ÉED VEGETABLES, TERIYAKI GLAZE	\$12.95
YAKISOBA NOODLE STIR-FRY STYLE EGG NOODLES, SHIITAKE MUSHROOMS, CARROTS, ASPARAGUS, GREEN ONION, CABBAGE, TANGY YAKISOBA SAUCE, CHOICE OF CHICKEN OR BEEF	\$ 9.95
YUKI FRIED RICE FRIED RICE WITH CARROTS, PEAS, GREEN ONION STALKS, EGG, AND YOUR CHOICE OF CHICKEN OR BEEF	\$7.95
AGEDASHI TOFU TEMPURA TOFU IN OUR DASHI BROTH	\$6.95
CRAB SANDWICH TEMPURA FRIED SOFT SHELL CRAB, TOMATO, BABY SPINACH, SPICY MAYO, CIABATTA BREAD	\$11.95
SESAME CHICKEN SALAD GRILLED CHICKEN, MIXED GREENS, HONEY RICE VINEGAR DRESSING	\$10.95

BENTO BOXES

SERVED WITH MISO SOUP, VEGETABLE TEMPURA, STEAMED RICE AND HOUSE SALAD

TERIYAKI CHICKEN BENTO SLICED CHICKEN BREAST, SAUTÉED IN OUR HOUSEMADE TERIYAKI SAUCE	\$10.95
TERIYAKI BEEF BENTO SLICED TENDER BEEF, SAUTÉED IN OUR HOUSEMADE TERIYAKI SAUCE	\$12.95
NIGIRI-SUSHI BENTO NIGIRI-SUSHI COMBINATION (5 PIECE)	\$14.95
SASHIMI BENTO SASHIMI COMBINATION (5 PIECE)	\$14.95
VEGGIE BENTO AGEDASHI TOFU IN DASHI BROTH AND A VEGGIE ROLL	\$10.95

SIDES

STEAMED RICE	\$2	SEAWEED SALAD	\$6.95
MISO SOUP	\$4.95	SMOKED SQUID SALAD	\$8.95
EDAMAME	\$4.95	SIDE SALAD	\$5.95

NIGIRI / SASHIMI

		NIGIRI 2PC	SASHIMI 5PC
AMAEBI	SWEET SHRIMP	\$12.95	
EBI	SHRIMP	\$6.95	
MUTSU	ESCOLAR	\$7.95	\$16.95
HAMACHI	YELLOWTAIL	\$7.95	\$16.95
HIRAME	FLUKE	\$7.95	\$16.95
HOTATTEGAI	SCALLOP	\$8.95	\$16.95
IKURA	SALMON ROE	\$7.95	
KANI	SNOW CRAB	\$7.95	
MAGURO	AHI TUNA	\$8.95	\$16.95
SHIRO MAGURO	ALBACORE TUNA	\$7.95	\$15.95
SABA	MACKEREL	\$7.95	\$16.95
SAKE	SALMON	\$6.95	\$15.95
SMOKED SAKE	SMOKED SALMON	\$7.95	\$16.95
TAKO	OCTOPUS	\$6.95	\$15.95
TAMAGO	EGG OMELET	\$5.95	\$13.95
TOBIKO	FLYING FISH ROE	\$6.95	
UNAGI	FRESHWATER EEL	\$6.95	
UNI	SEA URCHIN	\$14.95	

MAKI

TEKKA	TUNA	\$8.95
CALIFORNIA	BLUE CRAB, AVOCADO, CUCUMBER	\$8.95
SPICY TUNA	TUNA, SPICY SAUCE	\$8.95
SHRIMP	TEMPURA SHRIMP, AVOCADO, CUCUMBER	\$10.95
NEGI-HAMA	YELLOWTAIL, GREEN ONION	\$7.95
SPIDER	SOFTSHELL CRAB, AVOCADO, SPROUTS	\$11.95
SPICY-HAMA	YELLOWTAIL, SPICY SAUCE	\$7.95
SAKE	SALMON, GREEN ONION	\$7.95
UNAGI	EEL, CUCUMBER, AVOCADO	\$7.95
KAPPA	CUCUMBER, SESAME SEEDS	\$5.95
VEGGIE	FRESH VEGETABLES (SOY PAPER AVAIL.)	\$6.95
SALMON SKIN	CUCUMBER, SPROUTS, GOBO	\$6.95
SPICY SCALLOP	CUCUMBER, SPROUTS, SPICY SAUCE	\$10.95

SPECIAL MAKI-SUSHI

SEOUL ROLL	AHI AND ALBACORE TUNA, ROLLED WITH AVOCADO AND SRIRACHA, TEMPURA FRIED	\$14.95
RAINBOW	CALIFORNIA ROLL, TOPPED WITH A SELECTION OF OUR FRESHEST FISH	\$16.95
JUPITER ACCESS	TEMPURA SHRIMP AND LEMON ZEST, ROLLED INSIDE-OUT AND TOPPED WITH YELLOWTAIL AND ALBACORE TUNA. FINISHED WITH SPICY PONZU SAUCE	\$16.95
ACE ROLL	ATLANTIC SALMON, CUCUMBER, AVOCADO, TOPPED WITH HAMACHI TARTARE	\$15.95
THE CHO	TEMPURA YAM, AHI TUNA, AVOCADO, CILANTRO, SPICY MAYO, TOPPED WITH TOBIKO	\$14.95
84060	TEMPURA SHRIMP, CRAB, MANGO, LETTUCE, WRAPPED IN SOY PAPER AND TOPPED WITH EEL SAUCE	\$13.95

FOR SPLIT CHECKS AND PARTIES OF SIX OR MORE, AN 18-PERCENT GRATUITY MAY AUTOMATICALLY BE ADDED TO FINAL BILL.

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.