

Lunch / Dinner Menu



STARTERS

STARTERS		
Edamame		5
Warm soybeans sprinkled with sea salt.		7
Gyozas Pork dumplings steamed and pan-fried		
served with our homemade ponzu sauce.		10
Tempura Shrimp Six shrimp deep-fried in a light tempura batter and		10
served with our homemade teriyaki sauce.		
Japanese Eggrolls Crispy homemade eggrolls filled with shrimp, krab,		9
cream cheese, and special seasonings.		
Served with teriyaki sauce.		12
Appetizer Flight A sample of our favorites. Gyozas, egg rolls,		13
tempura shrimp, and edamame.		
Truffle Hamachi Sliced hamachi with fried onions, and tobiko served with		14
our citrus-truffle sauce.		
Poke Tuna Cubes of tuna marinated with our home made poke sauce ser	hev	14
with wonton chips.	vea	
Hamachi Kama Deep fried yellowtail collar. (limited availabily)		7
SOUPS		
Miso Soup Shiro miso served with tofu, mushrooms, and green onions.		4
Chicken Udon		10
Sliced tender chicken breast, mushrooms,		.0
broccoli, spinach, and carrots in a light clear japanese broth.		
SALADS		_
Sunomono Salad Fresh and crisp cucumbers lightly marinated in miso shiro		5
and tossed in ponzu sauce. With tako or salmon skin 8		
Seaweed Salad A simple but flavorful seaweed salad with sesame seeds.		7
Green Goddess Salad		5
Mixed spring greens, cherry tomato, dried cranberries, toasted		
almonds, purple onions, and English cucumbers drizzled with our own house vinaigrette.		
* Seared Tuna Salad		14
Sashimi seared tuna served on a bed of spring greens, topped with crispy frizzled onions, cherry tomatoes, and		
a tangy ginger sesame dressing.		
ENTREES	Lunch	/ Dinner
Grilled Salmon Teriyaki		16
Fresh salmon fillet grilled to perfection with teriyaki and white wine sauce served with sauteed vegetables,		
steamed rice, and miso soup.		4.
Beef Teriyaki Bowl Sliced beef marinated with our home made teriyaki sauce.		13
Served over broccoli and steamed rice.		
Mongolian Beef Steek marinated in our own mongolian sauce	14	16
Steak marinated in our own mongolian sauce paired with scallions and red bell peppers. Served over		
crispy fried noodles with steamed rice and miso soup.	14	16
Tempura Platter Shrimp and vegetables battered	14	10
in our light crispy tempura. Served with steamed rice and miso soup. Veggies Only	10	12
Hawaiian Teriyaki	11	13
A combination of chicken breast with red bell peppers, pineapple, and onions glazed with our home made		
teriyaki sauce, served with steamed rice and miso soup.		
Susu-Meshi Bowl Fried rice bowl with vegetables, served with	8	10
Fried rice bowl with vegetables, served with your choice of chicken, beef or shrimp. Beef	9	_11
Shrimp	10	12
Yaki Udon Chicken		9
Udon noodle stir fried with red bell peppers, carrots, broccoli, and your choice of shrimp,		10
beef or chicken. Shrimp		11
Good ond Tacoc	9	10
Seafood Tacos Choice of ahi tuna, tempura fish or crispy shrimp, in soft	J	12
warm corn tortillas filled with red cabbage and pico de gallo topped with avocado aioli.		

^{*} Habanero Spicy

* There is a significant increase of risk associated with eating raw or uncooked foods.

Please advice your server about any food allergies.

18% Gratuity added to parties of 6 or more.

Limit 2 credit cards per party