

Lunch Menu

Lunch Menu

Bento Box

13.95

Choose any two below, served with Miso soup, rice (No same items)

1. Chicken Teriyaki
2. Beef Teriyaki
3. Salmon Teriyaki or Shioyaki (\$2.00 extra)
4. Saba Teriyaki or Shioyaki
5. Veggie Teriyaki or Steamed
6. Tonkatsu (Japanese Deep Fried Pork)
7. Chicken Karaage (Japanese Deep Fried Chicken)
8. Geso Karaage (Japanese Deep Fried Squid)
9. Oyster Katsu (Deep Fried Oyster)
10. Fish Katsu (Deep Fried White Fish)
11. Gyoza
12. Tempura (Mixed, Shrimp only, or Veggie only)
13. Agedashi Tofu
14. California Roll
15. Tempura Roll
16. Spicy Tuna Roll
17. Veggie Roll

Udon

- | | |
|-------|--------------|
| 10.50 | Tempura Udon |
| 11.50 | Chicken Udon |
| 13.50 | Beef Udon |
| 13.50 | Seafood Udon |
| 13.50 | Salmon Udon |
| 9.50 | Veggie Udon |

Lunch from Sushi Bar

Served with miso soup and salad

- | | |
|-------|---|
| 14.95 | Sushi Lunch Special
California roll, tempura roll, or spicy tuna roll w/5pc nigiri |
| 17.95 | Sushi Lunch Deluxe
California roll, tempura roll, or spicy tuna roll w/7pc nigiri |
| 19.00 | Tekka Don
Fresh big eye tuna sashimi over sushi rice |
| 19.00 | Chirashi
Assorted sashimi over sushi rice |

Please be advised that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of a food borne illness.

Special Rolls

Served with miso soup or salad during lunch

13.95	New Paige Salmon, lemon & shrimp tempura
13.95	Lambada Spicy tuna, salmon, & avocado
14.95	Cherry Blossom Salmon, avocado, tuna
14.95	Baked Salmon California roll w/salmon
13.95	Pink Lady Spicy tuna, crab salad & shrimp tempura, cucumber
12.95	Tiger Eye Salmon and avocado deep fried with masago and cream cheese
12.95	Godzilla Assorted fish roll deep fried
13.95	Hawaiian Coconut shrimp, crab salad and tuna with avocado
14.95	Geisha Crab salad, unagi, cucumber and tuna with salmon
14.95	Rainbow California roll topped with assorted fish
9.50	Home Depot Avocado and fried scallop with creamy eel sauce
12.00	Super Crunch Tempura flakes, masago, Japanese mayo, and a choice of shrimp, salmon, or smoked salmon
14.95	Dragon Roll Shrimp tempura, cucumber, eel avocado, tobiko
14.95	Kondo Box Tempura flake, spicy mayo, avocado, masago, tuna, salmon, yellowtail, shrimp, wasabi tobiko, spicy sauce
14.95	Battera Mackerel with shiso leaf, ginger, and kelp
10.00	Crazy Horse Yellowtail, cucumber, avocado
12.00	Futomaki Assorted Japanese pickles, sweet egg, denbu
12.50	Samurai Deep fried spicy tuna roll with eel sauce and spicy mayo

Please be advised that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of a food borne illness.

Nigiri Sushi (2 pieces)

7.00	Tuna (Yellow Fin)
8.00	Tuna (Big Eye)
9.00	Tuna (Blue Fin)
7.50	Yellowtail
6.50	Smoked Salmon
5.00	Fresh Salmon
8.50	Red Snapper
7.00	Flounder
4.50	Mackerel
7.00	Eel
3.50	Crab
8.00	Fresh Crab
36.00	Sashimi Combo
14.00	Toro
11.00	Chu-Toro
8.00	House Mackerel
5.00	Smelt Roe
8.00	Scallop
6.00	Surf Clam
8.50	Sweet Shrimp
5.00	Shrimp
5.50	Octopus
4.50	Squid
14.00	Sea Urchin
9.00	Salmon Roe
7.00	Flying Fish Roe
3.50	Egg
2.00	Quail Egg

Sushi Rolls (6-8 pieces)

7.00	Tuna Roll
8.00	Toro Roll
8.00	Yellowtail Roll
6.00	Salmon Roll
9.00	Eel Roll w/Avocado
8.00	Unakyu Roll
6.00	Mackerel Roll
4.50	Cucumber Roll
4.50	Oshinko Roll
12.00	Futomaki
10.50	Soft Shell Crab Roll
10.00	Crazy Horse Roll
9.00	Bagel Roll
7.50	Tempura Shrimp Roll
6.50	California Roll
8.00	Spicy Tuna Roll
6.00	Shrimp Roll
4.50	Crab Roll
6.50	Veggie Roll
12.50	Samurai Roll

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Wine

White

House Chardonnay	\$7
Trefethen (Chardonnay) Napa Valley	\$12.5
Chamisal Vineyards (Chardonnay)	\$9.5
Stemmari (Moscato) Sicily	\$7.5
Adelsheim (Pinot Gris) Willamette Valley	\$10.5
Mauritson (Sauvignon Blanc) Dry Creek	\$9.5
Stemmari (Pinot Grigio) Sicily	\$7.5

Red

House Merlot	\$7
Carr (Cabernet Sauvignon) Paso Robles	\$13.5
Tierra Brisa (Malbec) Argentina	\$7.5
Bogle Vineyards (Essential Red) California	\$7.5
Fat Cat (Pinot Noir) Napa Valley	\$8
Josh (Merlot) California	\$9.5

Japanese Plum Wine \$8

Sake

	Small	Medium	Large
House (Hot)	\$5.5		\$9.5
Otokoyama	\$9.5	\$15	\$19
Hakkaisan	\$19	\$30	\$38
			Bottle
Kikusui Can			\$12.5
Kikusui Organic			\$25
Kitaya Daiginjyo			\$36
Stars Sparkling			\$14.5
Nigori (Unfiltered)			\$25
Kubota (Special Premium)			Ask for price

Beer

	Small	Large
Asahi Draft		\$6.5
Asahi	\$4.5	\$7.5
Kirin	\$4.5	\$7.5
Kirin Light	\$4.5	
Bud Light	\$4.5	

Soft Drink

Coke, Diet Coke, Coke zero, Sprite	\$2
Iced Tea (Unsweet)	\$2
Ramune (Original, Strawberry, Melon)	\$3.5
Sparkling Water	\$2.5

Dessert

Ice Cream	\$2.50
(Green Tea, Red Bean, Black Sesame Seed, Mango Sorbet)	

Dinner Menu

Appetizers

9	Spicy Tuna Avocado with Nori tempura Served with special sauce	10	Gyu Tataki Seared marinated ribeye with spicy radish, green onion, and ponzu sauce
10	Chicken Karaage Japanese style chicken nuggets	15	Tuna Tataki Served with ponzu sauce, radish, and green onion
11	Tempura Mix Shrimp and veggies	8	Baked Mussels Baked mussels with smelt roe and green onion
11	Crispy Spicy Tuna Crispy rice with spicy tuna, eel sauce, wasabi tobiko, quail egg	8	Idako Karaage Fried baby octopus
12	Soft Shell Crab Deep fried soft shell crab served with ponzu sauce	19	Hokkai Don Uni, salmon roe, and snow crab over sushi rice
8	Gyoza Japanese beef/pork dumplings pan fried	13	Crudo Yellowtail with tomato, edamame beans, in olive oil and ponzu
16	Hamachi Kama Grilled yellowtail cheek with ponzu sauce	6	Takoyaki Steaming octopus balls served with special sauce, japanese mayo, and shaved bonito
17	Gindara Honey miso marinated and grilled black cod	11	Miso Honey Sake Kama Miso honey marinated salmon cheek
6	Agedashi Tofu Tofu tempura with special sauce	6	Yakitori Chicken with salt or teriyaki sauce, two skewers
5	Edamame	8	Gyutan Shio or Tare Broiled beef tongue with salt or teriyaki sauce
9	Kaki Fry Breaded oysters fried to perfection	6	Chicken heart Grilled chicken hearts, two skewers
9	Geso Karaage Squid legs in a seasoned butter, deep fried to crisp perfection	6	Sunagimo Broiled chicken gizzard with salt, two skewers
12	Ika Sugata Grilled whole squid with special eel sauce	5	Bacon Scallop Grilled bacon wrapped scallop
12	Sunomono Choice of tako, ebi, ika, saba, hokkigai, or combination of everything served with daikon radish	6	Shumai Shrimp dumplings
9	Ebi Shiitake Shiitake mushroom stuffed with shrimp then tempura fried	6	Porkbelly Grilled marinated pork belly, 2 skewers
8	Ebi Kabocha Tiger shrimp with Japanese pumpkin, breaded and fried	7	Kushi Katsu Panko breaded pork, 2 skewers
7	Shishamo Grilled smelt fish with roe inside	3	Fresh Wasabi Ground and chopped

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Special Rolls

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14.95	Kondo Box Tempura flake, spicy mayo, avocado, masago, tuna, salmon, yellowtail, shrimp, wasabi tobiko, spicy sauce
14.95	Battera Mackerel with shiso leaf, ginger, and kelp
10.00	Crazy Horse Yellowtail, cucumber, avocado
12.00	Futomaki Assorted Japanese pickles, sweet egg, denbu
12.50	Samurai Deep fried spicy tuna roll with eel sauce and spicy mayo

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Sushi & Sashimi Dinners

Served with miso soup and salad

Sushi Dinners

- 23 Kame
Kappa maki and 7pcs of sushi
- 30 Huku
Tekka maki and 10pcs of sushi
- 22 Chirashi
Assorted fish over sushi rice
- 22 Tekka-Ju
Tuna over sushi rice
- 42 Chef's Plate
Chef's choice of 10pcs of sushi and toromaki
- 50 Sushi and Sashimi Deluxe
14pcs of sashimi, tekka maki, and 6pcs of sushi

Sashimi Dinners

- 36 Matsu Sashimi
Chef's choice of assorted fish

Special Sashimi (Chef's Choice)

- \$60
\$90
\$120

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Combination Dinners

Served with miso soup, salad, and mixed tempura

\$25

Choice of two different items below:

1. Chicken Teriyaki
2. Beef Teriyaki
3. Salmon Teriyaki or Shioyaki (\$3 Extra)
4. Saba Teriyaki or Shioyaki
5. Tonkatsu
Japanese deep fried pork
6. Geso Karaage
Japanese deep fried squid
7. Fish Katsu
Deep fried white fish
8. Sashimi (\$8 Extra)
2pcs each of tuna, salmon, hamachi, tako, and saba
9. Oyster Katsu
Deep fried oysters

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Dinner

Served with miso soup, and salad

Teriyaki

Traditional and masterful!

- 18 Chicken
Breast meat
- 21 Beef
Ribeye
- 25 Seafood
Scallop, shrimp, and salmon
- 22 Salmon
Scottish salmon
- 15 Vegetable Teriyaki

Shioyaki

Grilled fish with salt

- 15 Pike
- 15 Mackerel
- 20 Salmon

Fry

Deep fried with Japanese bread crumbs

- 18 Shrimp
- 17 White Fish
- 15 Pork
- 15 Chicken (Regular)
- 17 Chicken (White)

Donburi

Served over rice

- 12 Oyako don
Chicken, egg, and onions
- 14 Katsu don
Fried pork, egg, and onions
- 14 Ten don
2pcs shrimp and vegetables
- 23 Unagi don
Broiled freshwater eel

Yaki Soba or Udon

Stir-fried noodles

- 13 Veggie Yaki Soba or Udon
- 15 Chicken Yaki Soba or Udon

Miso Soup and Salad

- 2.5 Tofu Wakame Miso Soup
Served with tofu and seaweed
- 5 Red Snapper Miso Soup
- 4 Ebi Miso Soup
- 5 Asari Miso Soup
- 2.5 House Ginger Salad
- 4 Seaweed Salad
- 2.5 Steamed Rice
- 3.5 Sushi Rice

Noodle Soup

- 8 Kake Udon or Soba
Served in a special soup
- 9 Tanuki Udon or Soba
Served with tempura flakes
- 9 Kitsune Udon or Soba
Served with tofu tempura
- 9 Tsukimi Udon or Soba
Served with raw egg
- 10 Yamaimo Udon or Soba
Served with grated yamaimo root
- 11 Tempura Udon or Soba
Served with mixed tempura
- 9 Zaru Udon or Soba
Served with cold dipping sauce
- 12 Ten-Zaru Soba
Served with cold dipping sauce and mixed tempura
- 13 Nabeyaki Udon
Served with onion, enoki mushrooms, chicken, shrimp tempura, egg, fish

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