

Sides

White Rice	\$2
Brown Rice	\$3
Sliced Avocado	\$3

Beverages

Assorted sodas	\$2
Coke, Diet Coke, Unsweetened Iced Tea, Cranberry juice, Sprite, & Club soda	
Hot Green Tea (cup)	\$2

Lunch Specials

Served with miso soup

Bento Boxes

Chicken teriyaki	\$15
Salmon teriyaki	\$16

Sushi Lunch

5 pieces of sushi and a California roll

Sashimi Lunch

7 pieces of sashimi and a bowl of rice

Maki Combo Lunch

Spicy tuna roll, California roll and cucumber roll

Appetizers

Edamame	\$3
Japanese soybean steamed and tossed with salt.	

Shrimp Shumai	\$5
Steamed Shrimp dumpling served with sesame Oil and light soy vinaigrette.	

Yakitori	\$6
Skewered chicken glazed with teriyaki sauce and 7 spices.	

Agedashi Tofu	\$7
Fried tofu served in a sweet dashi sauce with grated fresh ginger and white radish.	

Gyoza	\$7
House-made pan-seared dumplings served with sesame oil and light soy vinaigrette.	

Takoyaki	\$7
Octopus dumplings with Japanese aioli, pickled red ginger, finely shredded seaweed, dried bonito flakes and Worcestershire sauce	

Negimayaki	\$11
Pan-seared scallions wrapped with thinly sliced New York strip steak and topped with a house-made teriyaki sauce.	

Shrimp & Vegetable Tempura	\$12
Lightly battered and fried shrimp and assorted vegetables, served with a house-made tempura sauce.	

***Customer advisory note:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have a medical condition. Our ingredients are supplied by both local and non-local suppliers, therefore we are unable to guarantee that any item is completely free from gluten or any other allergen and we assume no responsibility for guests with food allergies or sensitivities.

****To our valued customers:** To continue our BYOB service, we charge a bottle service fee on all beer, wine, liquor, and sake. For this fee we will open you bottle(s), provide glasses, and ice buckets as needed. One bottle/up to six beers: \$3. Two or more bottles/seven or more beers: \$5. For parties of six or more, we reserve the right to add an 18% gratuity charge to all checks.

Sushi Bar Appetizers

Oysters on the Half Shell MP

One half dozen oysters—seasonal selection—are topped with Kizami Wasabi

Sunomono Mix \$9

Crab, octopus, fresh water eel, and white fish served with cucumbers, seaweed and pickled radish in sweet vinaigrette.

Albacore Ponzu \$12

White tuna served in soy citrus vinaigrette with grated white radish, ginger, and scallions.

Maguro su Miso \$13

Tuna served with Avocado in Yuzu miso vinaigrette.

Escolar \$14

Five slices of escolar served with seaweed powder and a spicy miso vinaigrette.

Usuzukuri \$15

Thinly-sliced fluke served with spicy grated radish, scallions, and soy citrus vinaigrette.

Soup & Salad

Miso Soup \$2

Tofu, seaweed, and finely chopped scallions in a dashi stock.

House Salad \$5

Romaine hearts with shredded carrots, grape tomato and bell peppers served with a house-made ginger dressing.

Seaweed Salad \$5

Green seaweed seasoned with rice vinegar, soy sauce, and sugar tossed with grated ginger root and roasted sesame seeds.

Avocado Salad \$9

Thick slices of avocado over romaine hearts, shredded carrots and mixed bell peppers served with a house-made ginger dressing.

Noodles

Udon

Udon: Thick wheat-flour noodles in a delicate mix of bonito broth, light dashi, soy sauce, and mirin.

Sansai Udon \$12

Mountain vegetable and scallions

Tempura Udon \$14

Shrimp tempura, scallions, wakame, and kamaboko

Nabeyaki Udon \$17

Shrimp tempura, chicken, kamaboko, an egg, wakame, scallions, and shiitake mushrooms

Entrees

All entrees are served with a side of white rice. Brown rice can be substituted for an additional \$1.00 charge.

Chicken Teriyaki \$18

Pan seared airline chicken breast drizzled with a house-made teriyaki sauce served with sautéed baby bok choy and Asparagus.

Lobster Tempura \$23

Lightly battered lobster, shrimp, and mixed vegetables served with a tempura dipping sauce.

Salmon Teriyaki \$22

Pan-seared Scottish salmon glazed with a yuzu teriyaki sauce served with asparagus sautéed in black truffle oil.