

Lunch Menu

Starters

Miso Soup \$2.50

"Gyoza" Potstickers \$7

Seared pork gyoza with mint jalapeno soy

Grilled Yellow Tail Collar "Hamachi Kama" \$7

Served with daikon tsuma, ponzu & scallion.

Cool Vietnamese Spring Rolls "Goi Cuon" \$6

Shrimp, Cucumber, carrot, lettuce & cilantro, in rice paper. Served with a peanut ginger dipping sauce.

Edamame \$3.50

Stuffed Jalapeno Firecrackers \$8

Fiery jalapenos, hand stuffed with crab. Tempura fried.

Fried Popcorn Calamari "Muc Chien" \$8

Fried calamari with our spicy dynamite aioli.

Crab Fritter Lettuce Wrap \$9

Soft shell crab, mango, cucumber, mint, & cilantro Red leaf lettuce with Vietnamese lime & chile sauce.

Teriyaki Beef Skewers "Yakitori" \$7

With crisp rice noodle slaw

Salads

Organic Greens \$6

Organic field greens, daikon, & pear tomatoes. Wasabe peas, ume plum vinaigrette

Seaweed Salad "Chukka Sansai" \$7

Ocean greens, cucumber, wasabe peas, kaiware sprouts & daikon in a sesame dressing.

Seared Yellow Fin Tuna Salad \$13

#1 Ahi tuna, field greens, pineapple, mango daikon, wasabe peas & cucumber, tossed in sesame miso dressing

Asian Grilled Chicken Salad \$10

Grilled chicken, mandarin oranges, pear tomato pine nuts, & mixed greens. Sesame ginger dressing.

Octopus sunomono \$9

Octopus sashimi, wakame greens, & cucumber Tossed with sesame in a sweet rice vinegar dressing

Hawaiian Poke \$7

Tuna, salmon, hamachi, cucumbers, red onion Mixed seaweed tossed in our spicy poke sauce.

Crispy Salmon Skin Salad \$8

Organic greens, scallions, cucumber, Daikon tsuma, sesame seed, ponzu & chili oil.

Marinated Squid Salad "Ika Sansai" \$9

Smoked, squid & mixed ocean greens, with cucumber daikon & carrot tossed in a sesame oil & soy.

Seafood Sunomono \$10

Assorted seafood sashimi, wakame greens & cucumber. Tossed with sesame in a sweet rice vinegar dressing.

Spinach/Water Cress & Sea bass Salad \$10

Sliced seabass sashimi, cucumber, kaiware, sesame & red onion in our sweet "Su miso" sauce.

Bento Box Lunch \$12

(Includes miso soup, steamed rice, edamame, 4 piece California or spicy tuna roll)
(choice of entrée below)

Chicken Teriyaki

Beef Teriyaki

Salmon Teriyaki

Chicken breast Katsudon

Pork Loin Cutlet Katsudon

Grilled Hamachi Collar

Mixed Tempura

Chef's choice 4 piece sashimi

Chefs choice 4 piece Nigiri sushi

Lunch Special \$10 (Add \$4 for Tuna bowl or Eel box)

Includes miso Soup, 4 pieces California Roll or Spicy Tuna
Choice of Rice Bowl - Vegetable Yaki soba - Or Hawaiian Poke

Rice Bowls

Beef Rice Bowl (A la carte \$7)

Teriyaki beef skewers, scallions & sesame seeds Served over sticky rice.

Seafood Dynamite Rice Bowl (A la carte \$9)

Tuna, yellow tail, octopus, & albacore, baked with Dynamite sauce & masago served over sticky rice.

#1 Yellow fin Tuna "Tekka Don" (A la carte \$12)

Sliced #1 Yellow fin tuna, served over sushi rice.

Chicken "Toridon" Rice bowl (A la carte \$7)

Chicken teriyaki nuggets, scallions & sesame seeds Served over sticky rice.

Grilled Salmon Rice bowl (A la carte \$7)

Served over sticky rice with gobo, scallion, masago, shredded nori & sweet soy.

BBQ Eel Box "Una Jyu" (A la carte \$15)

Broiled freshwater eel served over sushi rice.

Tempura & Noodles

"Pad Thai" (Tofu \$7 Chicken \$10 Shrimp \$12)

Flat rice noodles, peanut sauce, carrots, bean Sprouts cilantro, toasted peanuts & chiles.

Shrimp Udon Noodles \$9

Shrimp tempura, sweet potato, shiitake mushroom Scallions & bok choy in a miso dashi broth

Vegetable Tempura \$7

Sweet potato, zuzhinni, asparagus, shitake, broccoli

Yaki Soba Noodles \$7 (Chicken \$10 -shrimp \$12)

Wok seared noodles with vegetables and special sauce

Vegetable Udon Noodles \$7

Assorted vegetable tempura, shiitake mushroom Scallions & bok choy in a miso dashi broth.

Mixed Tempura \$13

Three shrimp and full vegetable tempura

Sushi Platters

(All fish in platters is chef's choice, includes miso soup)

"Chirashi" Scattered Sushi Bowl Chefs choice 4 fish sashimi & toppings.	17	Vegetarian Sushi Combo Platter Chefs choice 5 pc vegetarian sushi & large vege roll	15
Sushi & Roll (5 sushi, & 1 roll) Choice of California or Spicy Tuna	18	Nigiri Sushi (7 piece sushi) Chefs Choice 7 piece assorted sashimi	16
Sashimi (5 fish 3 slices each total 15 slices)	29	Sashimi & Sushi (5 slice sashimi 5 pc sushi)	20

Nigiri Sushi & Sashimi

		<u>Sushi 2 pc</u>	<u>Sashimi 5 pc</u>
Albacore white tuna	Shiro Maguro	\$4	\$9
Albacore Blackened	Blackened Albacore	\$5	\$11
Crab	Kani	\$5	-
Flying Fish Roe	Tobbiko	\$4	-
Smelt Roe	Masago	\$4	-
Eel Freshwater	Unagi	\$4	-
Halibut	Hirame	\$5	\$11
Octopus	Tako	\$4	\$9
Pen Scallop	Tairagai	\$10	\$20
Salmon	Sake	\$4	\$9
Salmon & Avocado	Sake/avocado	\$5	\$11
Salmon Roe	Ikura	\$4	-
Sea Bass	Suzuki	\$5	\$11
Red Snapper	Tai	\$4	\$9
Shrimp	Ebi	\$4	-
Sweet Shrimp	Ama Ebi	\$8	-
Mackerel	Saba	\$4	\$9
Squid	Ika	\$4	\$9
Surf Clam	Hokki Gai	\$4	-
#1 Yellow Fin Tuna	Maguro	\$5	\$11
Premium Tuna	Blue Fin or Big Eye	M/P	M/P
Fatty Tuna	Toro	M/P	M/P
Yellow Tail Jack	Hamachi	\$5	\$11
Urchin	Uni	M/P	M/P
Sweet Egg Cake	Tamago	\$3	-
Quail Egg	Uzura (add to tobiko, uni, or Ikura)	1/piece	-

Rolls

Hand-Roll (one piece)

Cut-Roll (5 to 8 pieces)

Tekka Makki (#1 Ahi tuna roll)	\$4	\$5
Salmon Skin Roll (Crunchy salmon, gobo, cucumber, scallion, sesame & sprouts)	\$3	\$5
California (Snow Crab, avocado, cucumber, sesame seeds)	\$4	\$7
Spicy Tuna (Avocado, chives, cucumber, daikon sprouts & sesame seeds)	\$4	\$7
Spicy Hamachi (Spicy yellow tail, chives, cucumber, kaiware sprouts, sesame)	\$4	\$7
Shrimp Tempura Roll (Shrimp, avocado, cucumber, gobo, crunchies, eel sauce)	\$5	\$9
Philadelphia (Salmon, scallion, cream cheese & cucumber, tempura fried)	\$7	\$7
Crunchy Spicy Tuna (Spicy tuna, avocado, cucumber, sprouts, tempura fried, spicy sesame soy)	\$8	\$8
NYNY (Spicy snow crab sesame & granny Smith apples, covered with tempura crunchies & sweet soy)	\$8	\$8
Gone lah Man! (Tuna, mango, avocado, cream cheese & black tobiko)	\$9	\$9
Thai Spicy (Thai peanut sauce, tempura shrimp, cucumber, gobo, jalapeno, cilantro, peanuts, sriracha)	\$10	\$10
East by Southwest (Snow crab, avocado, cucumber wrapped with white fish baked in our spicy aioli)	\$10	\$10
Kamikaze (Barbeque eel, avocado, cucumber, wrapped with spicy tuna, eel sauce, sesame & scallion)	\$12	\$12
Spyder (Soft shell crab, red leaf, cucumber, avocado, gobo, sprouts, sweet soy)	\$12	\$12
Rainbow (California roll wrapped in a rainbow of fish & avocado)	\$12	\$12
Double Hama (Noriless roll filled with spicy hamachi wrapped with fresh hamachi, tobiko sesame & negi)	\$12	\$12
Mars Twist (Unagi, mango & asparagus wrapped in tuna & avocado, eel sauce drizzle)	\$12	\$12
Caterpillar (Eel, cucumber, sesame wrapped in avocado drizzled with sweet soy)	\$13	\$13
Dragon (California roll wrapped in BBQ eel "unagi" with sesame seeds, sweet soy sauce)	\$13	\$13
Golden Dragon (Tempura shrimp, & cucumber, topped with unagi, avocado, crab, tobiko, eel sauce)	\$13	\$13
High Roller (Snow crab, avocado, cucumber & macadamia, wrapped in seared salmon, topped with Japanese aioli & sweet soy)	\$13	\$13

Vegetarian Sushi

		<u>Nigiri</u> (2 pieces)	<u>Cut Roll</u> (5 to 8 pieces)
Tofu Pockets	Inari	\$3	-
Daikon Sprouts	Kaiware Daikon	\$3	-
Shiitake	Shiitake	\$4	-
Avocado	Avocado	\$3	\$4
Asparagus	Asparagus	\$3	\$4
Cucumber & sesame seed	Kappa	\$3	\$4
Sweet gourd	Kampio	\$3	\$3
Plum & shiso leaf	Ume Shiso	\$4	\$4
Oshinko Maki (Pickled daikon roll)		\$3	\$3
Thai Vege Roll (Broccoli, cucumber, gobo, avocado, asparagus & peanut sauce, Inari tofu & sweet chilli.)		\$7	\$7