



LUNCH MENU



Appetizers

L1.	Edamame (<i>Lightly salted soy beans</i>)	\$6.95
L2.	Veggie Gyoza (<i>fried or steamed</i>)	\$8.95
L3.	Sauteed Mushrooms	\$9.95
L4.	Hibachi Chicken Livers	\$9.95
L5.	Pork Gyoza (<i>fried or steamed</i>)	\$9.95
L6.	Shrimp Dumpling (<i>Steamed</i>)	\$9.95
L7.	Age-Dashi Tofu	\$9.95
L8.	Seafood Shao Mai (<i>Steamed</i>)	\$9.95
L9.	Shrimp Chive Cake (<i>Panfried</i>)	\$9.95
L10.	Chicken Yakitori (<i>Chicken skewer and vegetable served with teriyaki sauce</i>)	\$14.95
L11.	*Seared Beef Tataki (<i>Thinly slice beef served with ponzu sauce</i>)	\$18.95
L12.	Fried Soft Shell Crab	\$14.95
L13.	Pan Fried Calamari Rings w/ Bell Peppers	\$17.95
L14.	Mussels with Lemon Butter, Wine Sauce	\$18.95
L15.	*Fresh Daily Oysters (<i>Half dozen</i>)	\$15.95

(Served raw on the half shell with cocktail sauce, lemon)



*** We feature white meats for all chicken entrees*

Hibachi Entrées (鉄板焼き)



** All Hibachi Entrees served with onion soup, fresh house salad, stir-fried vegetables, and fried rice.*

L20.	Veggies	\$13.95
L21.	Chicken	\$14.95
L22.	Steak	\$16.95
L23.	Shrimp	\$16.95
L24.	Salmon	\$16.95
L25.	Scallop	\$17.95
L26.	Filet Mignon	\$19.95
L27.	Steak & Chicken	\$18.95
L28.	Shrimp & Chicken	\$18.95
L29.	Steak & Shrimp	\$19.95
L30.	Filet Mignon & Chicken	\$20.95
L31.	Filet Mignon & Shrimp	\$21.95

*** This item contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness.**



BENTOS Boxes (弁当)

* Traditional Japanese Bento includes: jasmine rice, fresh house salad, miso soup, pan fried gyoza, half california roll, and choice of:

L40.	Veggie Bento (New)	\$17.95
	<i>Avocado & Cucumber roll, Sautéed Veggies (No Half California Roll)</i>	
L41.	Tonkatsu Bento	\$17.95
L42.	Chicken Katsu Bento	\$17.95
L43.	Teriyaki Chicken Bento	\$17.95
L44.	Teriyaki Steak Bento	\$19.95
L45.	Teriyaki Salmon Bento	\$19.95
L46.	*Sushi Bento (4 pieces of Sushi)	\$20.95
	<i>Tuna, Salmon, Albacore, Yellowtail, with Seaweed Salad (No Jasmine Rice)</i>	
L47.	*Sashimi Bento (6 pieces of Sashimi)	\$22.95
	<i>Tuna, Salmon, Yellowtail, with Seaweed Salad (No Jasmine Rice)</i>	



Udon and Yakisoba (焼きそば)



L50.	Shrimp Tempura Udon (<i>Wheat noodle soup with shrimp tempura and vegetables</i>) ..	\$19.95
L51.	Seafood Udon (<i>Wheat noodle soup with various seafood meat balls and vegetables</i>) ...	\$19.95
L52.	Vegetable Yakisoba	\$14.95
L53.	Chicken Yakisoba	\$15.95
L54.	Steak Yakisoba	\$17.95
L55.	Shrimp Yakisoba	\$17.95



Sushi Bar Lunch (No substitutions)

* Served with Miso Soup & House Salad.



L60.	*Roll Combo (<i>Tuna roll, cucumber roll, and california roll</i>)	\$17.95
L61.	*Sushi Special (<i>Tuna roll and 4 pieces of assorted sushi</i>)	\$17.95
L62.	*Sushi Deluxe (<i>California roll and 5 pieces of assorted sushi</i>)	\$19.95
L63.	*Sashimi Special (<i>8 pieces of assorted sashimi</i>)	\$20.95
L64.	*Sashimi Deluxe (<i>10 pieces of assorted sashimi</i>)	\$25.95
L65.	*Sushi & Sashimi Combo (<i>4 pieces of assorted sushi and 6 pieces of assorted sashimi</i>)	\$25.95
L66.	*Salmon Donburi (<i>Salmon on top of sushi rice</i>)	\$19.95
L67.	*Tekka Donburi (<i>Tuna on top of sushi rice</i>)	\$20.95
L68.	*Unagi Donburi (<i>Eel on top of sushi rice</i>)	\$21.95
L69.	*Chirashi Sushi (<i>Assorted sashimi on top of sushi rice</i>)	\$22.95

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Lunch Entrées (ランチ)



* All Lunch Entrees served with Jasmine rice.

- L70. **Sesame Chicken** \$15.95
Wok seared in sesame sauce with broccoli, bell peppers & onions.
- L71. **Crispy Honey Chicken** \$15.95
Lightly battered in honey & sake sauce with scallions & chili.
- L72. **Crispy Honey Shrimp** \$18.95
Lightly battered in honey & sake sauce with scallions & chili.
- L73. **Almond & Cashew Chicken** \$15.95
Stir-fried with bell peppers, onions, celery, bamboo shoots and water chestnut in garlic soy sauce
- L74. **Pepper Steak** \$17.95
Black pepper-garlic sauce marinated sliced steak, onions and bell peppers.
- L75. **Beef with Broccoli** \$17.95
Sliced steak seared with fresh ginger, green onions and garlic.
- L76. **Mongolian Beef** \$17.95
Sweet, soy-glazed sliced steak wok-seared with onions, scallions and garlic.
- L77. **Beef A La Sichuan** \$17.95
Fiery pepper sauce wok-tossed with strips of marinated sliced steak, julienne carrots and celery.
- L78. **Tokyo Pork Tenderloin** \$17.95
Pork tenderloin sautéed with plum sauce, bamboo shoots topped with shredded scallions.
- L79. **Orange Peel Chicken** \$15.95
Hunan chili sauce with dried orange slices and onions.
- L80. **Orange Peel Beef** \$17.95
- L81. **Orange Peel Shrimp** \$18.95
- L82. **Kung Pao Chicken** \$15.95
Spicy Sichuan chili sauce with peanuts, celery, bamboo shoots, water chestnut, scallions, and red chili peppers.
- L83. **Kung Pao Beef** \$17.95
- L84. **Kung Pao Shrimp** \$18.95
- L85. **Kung Pao Scallop** \$19.95
- L86. **Kung Pao Calamari (New)** \$18.95
- L87. **Salt & Pepper Prawns** \$19.95
Crispy prawns with shells in aromatic spices with chilli peppers and green onions.
- L88. **Pan-Fried Prawns (non-spicy)** \$19.95
Large prawns with shells pan-fried, seasoning with salt & peppers on bed of baby argula.
- L89. **Triple Delight Prawns** \$19.95
Large prawns with shredded gingers, scallions, and bell peppers sautéed in light oyster sauce.
- L90. **Sesame Tofu (New)** Wok seared in sesame sauce with broccoli, bell peppers & onions ... \$15.95
- L91. **Crispy Honey Tofu (New)** Lightly battered in Honey & Sake sauce with scallions & chili. \$15.95
- L92. **Kung Pao Tofu (New)** Spicy Sichuan chili sauce with peanuts, celery, bamboo shoots, water chestnut, scallions, and red chili peppers. \$15.95

Tempura (天麩羅)

Tempura is pieces of lightly battered, deep-fried seafood and vegetables.



- L93. **Vegetable Tempura (Assorted vegetable)** \$10.95
- L94. **Shrimp Tempura** \$10.95
- L95. **Shrimp & Vegetable Tempura (Served with miso soup and fresh house salad)** . \$17.95



Ramen Noodle (ラーメン)



Substitute Shiratake (Tofu Noodles) +\$ 3

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|-------|--|---------|
| L100. | Veggie Miso Ramen | \$18.95 |
| | <i>Miso flavored noodle soup topped with tofu, napa cabbage, carrot, red pickled ginger, bamboo shoot, corn, beansprout, scallion, and dry seaweed.</i> | |
| L101. | Veggie Shoyu Ramen | \$18.95 |
| | <i>Shoyu flavored noodle soup topped with tofu, napa cabbage, carrot, red pickled ginger, bamboo shoot, corn, beansprout, scallion and dry seaweed.</i> | |
| L102. | Spicy Umami Miso Ramen | \$18.95 |
| | <i>Miso flavored topped with minced pork, beansprout, scallion, napa cabbage, soft egg, corn, garlic, chili oil and dry seaweed.</i> | |
| L103. | Chicken Wonton Ramen | \$18.95 |
| | <i>Chicken broth with wonton, baby bok choy, scallion.</i> | |
| L104. | Chashu Pork Miso Ramen | \$18.95 |
| | <i>Miso flavored topped with marinated chashu pork, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout and minced pork.</i> | |
| L105. | Chicken Miso Ramen | \$18.95 |
| | <i>Miso flavored topped with marinated chicken, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, and beansprout.</i> | |
| L106. | Chashu Pork Shoyu Ramen | \$18.95 |
| | <i>Soy sauce based broth, topped with marinated chashu pork with red pickled ginger, corn, soft egg, scallion, dry seaweed, beansprout and minced pork.</i> | |
| L107. | Chicken Shoyu Ramen | \$18.95 |
| | <i>Soy sauce based broth, topped with marinated chicken with red pickled ginger, corn, soft egg, scallion, dry seaweed, and beansprout.</i> | |
| L108. | Chashu Pork Spicy Miso Ramen | \$18.95 |
| | <i>Miso flavored topped with marinated chashu pork, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout and minced pork, garlic and chili oil.</i> | |
| L109. | Chicken Spicy Miso Ramen | \$18.95 |
| | <i>Miso flavored topped with marinated chicken, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout, garlic and chili oil.</i> | |
| L110. | Chashu Pork Tonkotsu Ramen | \$18.95 |
| | <i>Tonkotsu flavored noodle soup topped with marinated chashu pork, soft egg, bamboo shoot, red pickled ginger, scallion, dry seaweed, beansprout with minced pork.</i> | |
| L111. | Chicken Tonkotsu Ramen | \$18.95 |
| | <i>Tonkotsu flavored noodle soup topped with marinated chicken, soft egg, bamboo shoot, red pickled ginger, scallion, dry seaweed, and beansprout.</i> | |
| L112. | Seafood Miso Ramen | \$20.95 |
| | <i>Miso flavored noodle soup topped with shrimp, squid, crabmeat, red pickled ginger, soft egg, scallion, dry seaweed, spinach and black garlic oil.</i> | |
| L113. | Seafood Shoyu Ramen | \$20.95 |
| | <i>Soy sauce based broth topped with shrimp, squid, crabmeat, red pickled ginger, corn, soft egg, scallion, dry seaweed, spinach and black garlic oil.</i> | |
| L114. | Braised Beef Brisket Ramen (New) | \$20.95 |
| | <i>Shoyu Flavored noodle soup topped with braised briskets, baby bok choy, soft egg, bamboo shoot, red pickled ginger, scallion, and dry seaweed.</i> | |

Ramen Extra Toppings

Chashu Pork	\$3	Minced Pork	\$2	Noodle	\$2	Avocado	\$2
Napa	\$1	Dry Seaweed	\$1	Tofu	\$1	Picked Ginger	\$1
Corn	\$1	Beansprouts	\$1	Carrots	\$1	Scallion	\$1
Bamboo Shoots	\$1	Garlic & Chili Oil	\$1	Soft Egg	\$1	Mushroom	\$2
Kim Chi	\$2	Slices of Chicken	\$3				



Small Plates



Tuna Tataki with Miso Dressing



Tuna, Salmon & Red Snapper



Tuna Tataki



Crabmeat & Spicy Salmon Tower



Steam Soft Buns

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|-------|---|---------|
| L120. | Garlic Edamame sautéed with olive oil & mild chili powder | \$8.95 |
| L121. | Steamed Soft Buns. Choice of: Spicy Chicken Katsu, or Pork Belly with baby arugula, cucumber & hoisin sauce | \$15.95 |
| L122. | *Spicy Salmon Rice Bowl Spicy Salmon with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds | \$19.95 |
| L123. | *Spicy Tuna Rice Bowl Spicy Tuna with rice, lettuce, cucumber, avocado, crispy onion, daikon, sprinkled with masago and sesame seeds | \$20.95 |
| L124. | *Spicy Chirashi Rice Bowl Assorted sashimi pieces with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds | \$21.95 |
| L125. | Spicy Seafood Rice Bowl Assorted non-fish pieces with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds | \$21.95 |
| L126. | Chicken with Lettuce Wrap with scallions, and water chestnuts over crispy rice sticks | \$18.95 |
| L127. | Buttery Spicy Prawns with baby arugula & fried lotus roots | \$17.95 |
| L128. | Crispy Calamari Steaks sautéed with broccoli in ginger plum sauce | \$21.95 |
| L129. | Salt & Pepper Shrimps (without shell) on soft tacos with salsa verde | \$21.95 |
| L130. | *Fresh Crabmeat & Spicy Salmon Tower with mango, avocado, masago and spicy mayo | \$21.95 |
| L131. | *Tuna Tataki with ponzu sauce & seaweed salad | \$21.95 |
| L132. | *Ahi Poke with wonton chips & wasabi mayo | \$21.95 |
| L133. | *Tuna Tataki with Miso Dressing. Lightly seared Tuna sprinkled with sesame seeds, seaweed and masago in miso dressing | \$21.95 |
| L134. | *Salmon Tempura Sushi roll with sweet butter, sprinkled with scallion & masago | \$18.95 |
| L135. | *White Tuna Tataki with avocado, scallion in cilantro & olive oil | \$21.95 |
| L136. | *Tuna, Salmon & Red Snapper wrapped with cucumber in wasabi dressing | \$21.95 |
| L137. | *Salmon, cream cheese & asparagus Sushi roll wrapped with Tuna | \$22.95 |
| L138. | *Hamachi & avocado served with daikon radish, jalapeno & ponzu sauce | \$22.95 |

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Beverages

B1.	Soft Drink (free refill)	\$2.95
	<i>Coke Coke Zero Diet Coke Sprite Ginger Ale Mr. Pibb</i>	
	<i>Root Beer Fanta Orange Fruit Punch Lemonade Sweetened / Unsweetened Ice Tea</i>	
B2.	Juices (no free refill)	\$2.95
	<i>Orange Apple Pineapple Cranberry</i>	
B3.	Shirley Temple / Cherry Coke (no free refill)	\$2.95
B4.	Spring Water	\$3.50
B5.	Japanese Green Tea (Hot)	\$2.95

Beers



Beers

Domestic Beer (12oz)	\$5
<i>Coors Light Miller Light</i>	
Import Beer (12oz)	\$6
<i>Asahi Corona Heineken Kirin</i>	
<i>Kirin Light Stella Artois Sapporo</i>	
Import Beer (22oz)	\$10
<i>Asahi Kirin Sapporo</i>	
Draft Beer (16oz)	\$7
<i>Devil's Backbone Vienna Lager Brau Pilsner (DC Brau) Solace IPA (Partly Cloudy)</i>	
<i>Alagash White Belgian Wheat Old Town Lager (Aslin Beer Co.) Lost Rhino Face Plant IPA</i>	
<i>Senate Lager (Right Proper Brewery.) Golden Monkey Belgian Ale (Victory Brewing) Potomac Pilsner (Mustang & Sally Brewery)</i>	
<i>Clear Nights IPA (Aslin Beer Co.) NEW</i>	
Craft Beer	
<i>Dogfish Head 60 Minute IPA</i>	\$6
<i>Orion 12oz (Japanese Craft) NEW</i>	\$12
<i>Orion 22oz (Japanese Craft) NEW</i>	\$18



Dessert



S1.	Japanese Ice Cream (Red bean or green tea flavor)	\$4.95
S2.	Banana Tempura	\$5.95
S3.	Cheese Cake	\$5.95
S4.	Fried Ice Cream	\$5.95
S5.	Mochi Ice Cream (Assorted flavor)	\$5.95
S6.	Fried Cheese Cake	\$6.95