



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
	<i>(Served raw on the half shell with cocktail sauce, lemon)</i>	



**** 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	\$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 (Wheat noodle soup with shrimp tempura and vegetables) ..	\$19.95
L51.	Seafood Udon (Wheat noodle soup with shrimp, squid, kani and vegetables) ...	\$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 (Tuna roll, cucumber roll, and california roll)	\$17.95
L61.	*Sushi Special (Tuna roll and 4 pieces of assorted sushi)	\$17.95
L62.	*Sushi Deluxe (California roll and 5 pieces of assorted sushi)	\$19.95
L63.	*Sashimi Special (8 pieces of assorted sashimi)	\$20.95
L64.	*Sashimi Deluxe (10 pieces of assorted sashimi)	\$25.95
L65.	*Sushi & Sashimi Combo (4 pieces of assorted sushi and 6 pieces of assorted sashimi)	\$25.95
L66.	*Salmon Donburi (Salmon on top of sushi rice)	\$19.95
L67.	*Tekka Donburi (Tuna on top of sushi rice)	\$20.95
L68.	*Unagi Donburi (Eel on top of sushi rice)	\$21.95
L69.	*Chirashi Sushi (Assorted sashimi on top of sushi rice)	\$22.95

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Lunch Entrées (ランチ)

* All Lunch Entrees served with Jasmine rice.



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



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

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				



Tuna Tataki with
Miso Dressing



Tuna, Salmon & Red Snapper



Tuna Tataki



Crabmeat & Spicy
Salmon Tower



Steam Soft Buns

Small Plates

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</i>	<i>Coke Zero</i>	<i>Diet Coke</i>	<i>Sprite</i>	<i>Ginger Ale</i>	<i>Mr. Pibb</i>	
	<i>Root Beer</i>	<i>Fanta Orange</i>	<i>Fruit Punch</i>	<i>Lemonade</i>	<i>Sweetened / Unsweetened Ice Tea</i>		
B2.	Juices (no free refill)						\$2.95
	<i>Orange</i>	<i>Apple</i>	<i>Pineapple</i>	<i>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</i>	<i>Miller Light</i>			
Import Beer (12oz)				\$6
<i>Asahi</i>	<i>Corona</i>	<i>Heineken</i>	<i>Kirin</i>	
<i>Kirin Light</i>	<i>Stella Artois</i>	<i>Sapporo</i>		
Import Beer (22oz)				\$10
<i>Asahi</i>	<i>Kirin</i>	<i>Sapporo</i>		
Draft Beer (16oz)				\$7
<i>Devil's Blackbone Vienna Lager</i>	<i>Lucy Juicy Double IPA (Solace Brewing) <u>NEW</u></i>	<i>Partly Cloudy IPA (Solace Brewing)</i>		
<i>Allagash White Belgian Wheat</i>	<i>Old Town Lager (Aslin Beer Co.)</i>	<i>Lost Rhino Face Plant IPA</i>		
<i>Senate Lager (Right Proper Brewery.)</i>	<i>Golden Monkey Belgian Ale (Victory Brewing)</i>	<i>Potomac Pilsner (Mustang & Sally Brewery)</i>		
<i>Clear Nights IPA (Aslin Beer Co.)</i>				
Craft Beer				
<i>Dogfish Head 60 Minute IPA</i>				\$6
<i>Orion 12oz (Japanese Craft)</i>				\$12
<i>Orion 22oz (Japanese Craft)</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