Lunch Menu

Appetizers

L1.	**Edamame** *(Lightly salted soy beans)*	$6.95
L2.	**Veggie Gyoza** *(fried or steamed)*	$8.95
L3.	**Sauteed Mushrooms**	$9.95
L4.	**Hibachi Chicken Livers**	$9.95
L5.	**Pork Gyoza** *(fried or steamed)*	$9.95
L6.	**Shrimp Dumpling** *(Steamed)*	$9.95
L7.	**Age-Dashi Tofu**	$9.95
L8.	**Seafood Shao Mai** *(Steamed)*	$9.95
L9.	**Shrimp Chive Cake** *(Panfried)*	$9.95
L10.	**Chicken Yakitori** *(Chicken skewer and vegetable served with teriyaki sauce)*	$14.95
L11.	***Seared Beef Tataki** *(Thinly slice beef served with ponzu sauce)*	$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** *(Half dozen)* *(Served raw on the half shell with cocktail sauce, lemon)*	$15.95

*** 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

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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
	Avocado & Cucumber roll, Sautéed Veggies (No Half California Roll)	
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
	Tuna, Salmon, Albacore, Yellowtail, with Seaweed Salad (No Jasmine Rice)	
L47.	***Sashimi Bento** (6 pieces of Sashimi)	$22.95
	Tuna, Salmon, Yellowtail, with Seaweed Salad (No Jasmine Rice)	

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
Wok seared in sesame sauce with broccoli, bell peppers & onions.

L71. **Crispy Honey Chicken** $15.95
Lightly battered in honey & tangy sauce with scallions & chili.

L72. **Crispy Honey Shrimp** $18.95
Lightly battered in honey & tangy 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** $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** *Wok seared in sesame sauce with broccoli, bell peppers & onions* ... $15.95

L91. **Crispy Honey Tofu** *Lightly battered in honey & tangy sauce with scallions & chili.* $15.95

L92. **Kung Pao Tofu** *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

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				

Small Plates

Tuna Tataki with Miso Dressing

Tuna, Salmon & Red Snapper

Tuna Tataki

Crabmeat & Spicy Salmon Tower

Steam Soft Buns

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

Coke *Coke Zero* *Diet Coke* *Sprite* *Ginger Ale* *Mr. Pibb*

Root Beer *Fanta Orange* *Fruit Punch* *Lemonade* *Sweetened / Unsweetened Ice Tea*

B2. **Juices** (no free refill) $2.95

Orange *Apple* *Pineapple* *Cranberry*

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

Coors Light *Miller Light*

Import Beer (12oz) $6

Asahi *Corona* *Heineken* *Kirin*

Kirin Light *Stella Artois* *Sapporo*

Import Beer (22oz) $10

Asahi *Sapporo* *Kirin (20oz) - $9*

Draft Beer (16oz) $7

Devil's Blackbone Vienna Lager *Clear Nights IPA (Aslin Beer Co)* *Partly Cloudy IPA (Solace)*

Allagash White Belgian Wheat *Old Town Lager (Aslin Beer Co.)* *Lost Rhino Face Plant IPA*

Senate Lager (Right Proper Brewing) *Golden Monkey Belgian Ale (Victory Brewing)* *Lucy Juicy Double IPA (Solace)*

Space Dust IPA (Elysian Brewing) NEW

Craft Beer .....

Dogfish Head 60 Minute IPA $6

Otaru Ale (Japanese Craft) NEW $9

Otaru Lager (Japanese Craft) NEW $9

Otaru White Ale (Japanese Craft) NEW $9

Orion 12oz (Japanese Craft) $12

Orion 22oz (Japanese Craft) $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