



Lunch specials served with miso soup

(1) SWEET SESAME TOFU LUNCH PLATE 19

5pc deep fried tofu, stir fried onion, carrot, cabbage, and spinach in homemade vegan sweet sesame coconut sauce. Served with rice, house salad, homemade pickled beets. **gf. df. vegan option available**



(2) CHICKEN TERIYAKI LUNCH PLATE 22

Free-range, non-GMO fed chicken thighs pan fried with homemade teriyaki sauce, topped with wasabi mayo, green onion, and sesame seeds. Served with rice, house salad, homemade pickled beets. **df. gf option available**



(3) NEW CALIFORNIA DONBURI BOWL 22

Bed of sushi rice, topped with crab mix, (surimi and mayo), tiger prawn, avocado, carrots, red radish, green onion, sesame seeds, wasabi mayo, and nori seaweed. **df. sub snow crab, add \$15 for gf option**



(4) SPICY TUNA DONBURI BOWL 23

Bed of sushi rice, topped with spicy tuna, avocado, carrots, red radish, green onion, sesame seeds, wasabi mayo, and nori seaweed. **gf. df.**



(5) CHIRASHI DONBURI BOWL 28

Bed of sushi rice, topped with 10pcs of chef's choice sashimi, plus prawn, tamago, tobiko, and pickled radish. **df. gf option available**



(6) Japanese Curry Chicken 22

White Rice, 2Pcs Chicken Katsu Curry (Cooked with Onion Potato and Carrot), 2Pcs Oshinko



Yakisoba Noodle

(1) CHICKEN YAKISOBA 17.5 **df.**

Stir fried noodle with free-range non-GMO fed chicken, cabbage, onion, green onion, carrot, in homemade sweet and savory sauce. Wasabi mayo, green onion, sesame seeds, bonito flakes on top.



(2) VEGGIE YAKISOBA 15 **vegan option available**

Stir fried noodle with spinach, cabbage, onion, green onion, carrot, in homemade sweet and savory sauce. Wasabi mayo, green onion, sesame seeds, bonito flakes on top

!!Please inform your allergies to your server before placing order!!