

## Lunch specials served with miso soup

### (1) SWEET SESAME TOFU LUNCH PLATE 18.5

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 21

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 21

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 22

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 27

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

## Appies

### MISO SOUP 3.5

Non-GMO miso, green onion, Non-GMO tofu, and wakame seaweed in homemade bonito and kelp broth. **gf. df.**

### GOMA AE 6.5

Spinach salad with homemade sweet sesame sauce, carrots, red radish, and sesame seeds. **gf. v.**

### EBI SUNOMONO 6.25

Potato noodle salad with prawn, lightly pickled cucumber, carrots, red radish, and sesame seeds in homemade sweet vinegar sauce. **gf. df.**

### EDAMAME 7

Non-GMO Japanese soy bean pods, sprinkled with Himalayan pink salt. **gf. v.**

### TIGER PRAWN TEMPURA 15 df.

Lightly battered tiger prawn (5pcs) served with homemade tempura sauce.

### YAM TEMPURA 10.5 df

Lightly battered yam tempura (5pcs) served with homemade tempura sauce.

## Yakisoba Noodle

### CHICKEN YAKISOBA 16.75 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.

### VEGGIE YAKISOBA 14.75 **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

## Sushi Rolls

### AVOCADO/CUCUMBER ROLL 5 **gf. v.**

### YAM TEMPURA ROLL 6.75 **df.**

### SUMMERTIME 9 **df. gf option available**

avocado, cucumber, asparagus, green onion with tempura bits, wasabi mayo, ginger dressing

### MAMBO ROLL 9.25 **df.**

mango, cucumber, topped with yam tempura

### CALIFORNIA ROLL 7.25 **df.**

crab mix (surimi and mayo) and avocado **\*sub snow crab add \$4.50**

### CRISPY CALIFORNIA (big 6pcs) 7.75 **df.**

tempura coated California roll with wasabi mayo and unagi sauce

### DYNAMITE 10.5 **df.**

tiger prawn tempura, avocado, cucumber, with kanikama, potato bits and spicy mayo **\*sub snow crab on top Add \$7**

### PHILADELPHIA 8 **gf.**

smoked salmon, avocado, cream cheese, with wasabi mayo on top

### BOSTON 7.25 **gf. df.**

spicy tuna, avocado, topped with green onion and wasabi mayo

### RED DRAGON 14 **df. gf option available**

spicy salmon, avocado, topped with smoked salmon, green onion, spicy mayo, potato bits, dried chili threads

### FIRE 14.5 **gf. df.**

spicy tuna and avocado topped with chopped scallop, green onion, spicy mayo and tobiko

### RAINBOW 14.5 **\*sub snow crab add \$4.50**

california roll topped with tuna, salmon, tiger prawn, avocado

## Sashimi, Nigiri, Temaki

Please Ask Your Server for the selections we can offer!

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