

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



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

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(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**



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



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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 SUNDOMONO 6.25

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



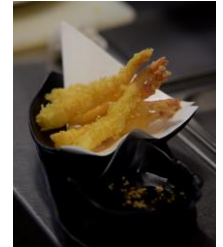
EDAMAME 7

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.



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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**



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Sushi Rolls

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

tempura coated California roll with wasabi mayo and unagi sauce



PHILADELPHIA **8 gf.**

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



DYNAMITE **10.5 df.**

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



BOSTON **7.25 gf. df.**

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



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Sushi Rolls

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!

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Beer

1516 Lager 355ml	6
Asahi 500ml	9.75
Sapporo on Tap 500ml	8.5
Sapporo Bottle 330ml	6.25

Wine by the Glass (6oz)

House Red – Chaberton	7.5
House White -Chaberton	7.5
Cono Sur - Sauvignon Blanc	8

Wine by the Bottle (750ml)

House White / Red -Chaberton	30
Cono Sur Sauvignon Blanc (organic)	32
Summerhill Pinot Gris (organic)	34
Cabernet Sauvignon - JLoehr	38
Summerhill Pinot Noir (organic)	42

Sake by the Glass

Flavored Sake 2oz on ice Yuzu or Plum	8.5
Momokawa Diamond 3oz	6.75
Yoshi 3oz	10.5
Dassai '45' 3oz	13.25

Sake by the Bottle

House Sake 150ml Hot or Cold	8.5
Yoshi 300ml	33
Dassai '45' 300ml	42
Moonstone Asian Pear 750ml	47
Momokawa Diamond 750ml	47

Mixed Drink

Bonsai Buddy	8
<i>2oz Sake, 1oz Japanese Plum Wine on ice</i>	

Local Cider from Cambium (500ml)

Modern Apple	12
<i>100% apple, semi-dry</i>	
Lavender Raspberry	12.5

Spirits (1oz)

Shots 4.5

Highballs 6

Iceberg Vodka, Gordon's Gin, Bacardi Rum, Sauza Tequila, Wiser's Rye, Crown Royal, Shochu (Japanese Vodka), Bombay Sapphire, Jim Beam, Spiced Rum

Desserts

Ice Cream 2 scoops 5 / sampler 7.5

Green Tea, Black Sesame, Mango

Non-Alcohol Drinks

Organic Apple Juice 3.75 (kids 2.25)

Pop 2.5

Coke, Diet Coke, Ginger Ale, Sprite

Iced Tea 3

San Pellegrino Sm 2.5 / Lg 5.5

House Tea Pot Sm 3 / Lg 5

Roasted Brown Rice Green Tea with Matcha

Organic Tea in a Cup 3

Jasmine Green, Peppermint, Ginger

Organic Dark Roast Coffee 4.25

French Pressed, Made to Order!