

EARLY LUNCH MENU

11:45AM ~ 13:00PM

* ちらし寿司

\$20

Chirashi Sushi Bowl - Fresh Sashimi on top of Sushi Rice

* 焼き魚定食

Grilled Fish Combination Plate

ほうれん草お浸し付

\$18

w/ Simmered Spinach in Japanese Broth

まぐろ納豆付

\$20

w/ Maguro Natto (Raw Tuna w/Fermented Soybeans)

鶏塩麴から揚げ

\$20

w/ Shiokoji Fried Chicken

刺身三種盛り

\$20

w/ Assorted Sashimi (Three Kinds)

* カツ玉とじ&刺身三種盛り定食

\$19

Pork Cutlet Simmered w/ Egg & Assorted Sashimi (Three Kinds)

* 揚げ物三種盛り定食 (カキフライ、エビフライ&鶏塩麴から揚げ)

\$19

Deep Fried Oyster, Shrimp & Shiokoji Fried Chicken

* 穴子押し寿司 揚げ出汁豆腐と里芋田舎煮セット

\$19

Sea Eel Pressed Sushi w/ Fried Tofu in broth & Cooked Japanese Taro

* 鶏と海老のつくね入りそば & ミニ和風カレー丼セット

\$18

Set of Soba w/Chicken & Shrimp Meat Ball & Small Japanese Curry Bowl

全品に小鉢がつきます。 All meals above come with small appetizers.

Dining Room Lunch Menu

Shofu Bento (Lunch Box) \$38

(Sashimi, Appetizer, Deep fried Food, Cooked Food & Desert)

* Sashimi can be substituted.

Grilled Black Cod Combination Plate \$36

(Served w/ Sashimi, Salad & Small Appetizer)

Pork Fillet Cutlet Combination Plate \$33

(Served w/ Sashimi, Salad & Small Appetizer)

Sushi Combination Plate \$33

(Served w/ Deep Fried Oysters, Salad & Small Appetizer)

Unaju Broiled Eel Bowl \$30

(Served w/ Salad & Small Appetizer)

Beef Steak Combination Plate \$34

(Served w/ Sashimi, Salad & Small Appetizer)

Deluxe *CHIRASHI SUSHI* \$33

(Served w/ Salad & Small Appetizer)

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

<Side Order>

Simmered Spinach \$7

Edamame (Boiled Baby Soy Beans) \$7

Deep Fried Oysters w/ Japanese Tartar Sauce 3P \$9

Colorful Green Salad \$12

Deep Fried Shrimp Paste Spring Rolls 3p \$9

<Beer>

Asahi 12 oz \$8

Kirin 22 oz \$12

Sapporo 12 oz \$8

Draft \$9

<Wine>

Wine of the Month \$11
Red/White Glass

<Soft Drink>

Iced Oolong Tea \$4

Cranberry Juice \$4

Orange Juice \$4

Perrier \$5

Dasani Water \$3

San Pellegrino \$8

Soda \$3