EARLY LUNCH MENU

11:45AM ~ 13:00PM



Prix Fixe Lunch Combination Lunch

♦ Main(Choice of 1)

*焼き魚定食

Grilled Fish Combination Plate

*和風酢豚定食

Japanese Style Sweet & Sour Pork

*カツ玉とじ

Pork Cutlet Simmered w/ Egg Omlet

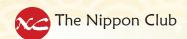


♦ with(Choice of 1) ♦	¢20
お刺身三種 Three Kinds of Assorted Sashimi	\$20
まぐろ納豆 Maguro Natto (Raw Tuna w/Fermented Soybeans)	\$20
鶏塩麹の唐揚げ	\$20
Fried Shiokoji Chicken	
ほうれん草お浸し付 Simmered Spinach in Japanese Broth	\$18

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

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





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 (Served w/ Sashimi, Salad & Small Appetizer)	\$36
Pork Fillet Cutlet Combination Plate (Served w/ Sashimi, Salad & Small Appetizer)	\$33
Sushi Combination Plate (Served w/ Deep Fried Oysters, Salad & Small Appetizer)	\$33
Unaju Broiled Eel Bowl (Served w/ Salad & Small Appetizer)	\$30
Beef Steak Combination Plate (Served w/ Sashimi, Salad & Small Appetizer)	\$34
Deluxe CHIRASHI SUSHI (Served w/ Salad & Small Appetizer)	\$33

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<Side Order>

Simmered Spinach	\$7	
Edamame (Boiled Baby Soy Beans)	\$7	
Deep Fried Oysters w/ Japanese Tartar Sauce 3P		
Colorful Green Salad	\$12	
Deep Fried Shrimp Paste Spring Rolls 3p	\$9	

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Asahi	1 <mark>2</mark> oz	\$8	Iced Oolong Tea	\$4
Kirin	22 oz	\$12	Cranberry Juice	\$4
Sapporo	12 oz	\$8	Orange Juice	\$4
Draft		\$9	Perrier	\$5
	<wine></wine>		Dasani Water	\$3
Wine of the Month Red/White Glass		\$ 11	San Pellegrino	\$8
		ф11	Soda	\$3