



Jidori Chicken (Leg) Nanban Bento \$17

Rainbow Sashimi Salad \$19

Chef's Recommend Sushi/Sashimi of the day

<i>Iwashi (Sardine)</i>	\$10/\$20	<i>Umeiro Dai (Blue Snapper)</i>	\$10/\$20
<i>Kohada (Gizzard Shad)</i>	\$10/\$20	<i>Mirugai (Giant Clam)</i>	\$14/\$28
<i>Tachiuo (Beltfish)</i>	\$10/\$20	<i>Nodoguro (Sea Perch)</i>	\$22/\$44

----- Appetizer -----

- Edamame \$6
- Potato Croquette (2pcs) \$7
- Crunchy Cucumber \$8
- Free Range Chicken Karaage w/ Sweet Chili \$10
- Agedashi Tofu \$10
- Eggplant w/ Nikumiso \$11
- Salmon Skin Salad \$11
- Shishito Tempura stuffed w/ Spicy Tuna \$12
- Shiitake Tempura stuffed w/ Shrimp \$12
- Fresh Mizuna & Daikon Salad \$12
- Fresh Wakame Salad (From Japan) \$14
- Yellowtail Carpaccio w/ Jalapeño Ponzu \$20

----- Sushi & Sashimi -----

Individual Sushi and Rolls are available

- Omakase Sashimi (20pcs) Sashimi Only No Rice \$99
- Premium Omakase Sushi (12pcs) w/ Miso Soup \$60
- Sushi Deluxe (10pcs) w/ Miso Soup \$40
- Sushi Lunch (8pcs & Negitoro Hand roll) w/Miso Soup **Lunchtime Only** \$27
- Chirashi & Udon \$20
- Salmon Lover Roll \$16
- Albacore Volcano Roll \$18

----- Rice Bowls & Noodles -----

- Aburi Albacore Don w/Garlic Chili Sauce \$17
- BBQ Eel Don \$18
- Kurobuta Pork Katsu Curry \$16
- Shrimp Tempura Udon \$15
- Wakame Udon \$14

----- Bento ----- Substitute Brown Rice + \$1.50

Side Brown Rice + \$2

- Shokado Bento \$27
- Soy Glazed Black Cod Bento \$25
- Pork Ginger Bento \$17

----- Dessert -----

- Akashiso (Red Shiso Leaf) Jelly (GF) \$4
- Black Sesame Almond Milk Panna Cotta (GF) \$4
- Matcha Mizu Mochi (GF) \$4
- Yuzu Jelly (GF) \$4
- Ginger Caramel Flan (GF) \$4