

**Crispy Kurobuta Pork Loin w/ Sesame Soy Bento \$16****-----Chef's recommend Sushi / Sashimi of the day-----***Ji Kinme (Golden Eyed Snapper) \$12/\$24**Mirugai (Giant Clam) \$14/\$28**Nodoguro (Sea Perch) \$22/\$44**Iwashi (Sardine)**Aoyagi (Orange Soft Clam) \$10/\$20**Live Octopus \$11/\$22*

\$9/\$18

**----- Appetizer -----**

- Edamame \$4
- Potato Croquette (2pcs) \$5
- Crunchy Cucumber \$6
- Free Range Chicken Karaage w/ Sweet Chili \$8
- Agedashi Tofu \$8
- Eggplant w/ Nikumiso \$9
- Salmon Skin Salad \$10
- Shishito Tempura stuffed w/ Spicy Tuna \$10
- Fresh Mizuna & Daikon Salad \$10
- Ankimo (Steamed Monkfish Liver) \$12
- Yellowtail Carpaccio w/Jalapeño Ponzu \$19
- Kanpachi Carpaccio w/ Yuzu Ginger Vinaigrette \$19
- Live Octopus Carpaccio w/Shiso Pesto Sauce \$20

**----- Sushi & Sashimi -----****Individual Sushi and Rolls are available**

- Omakase Sashimi (20pcs) Sashimi Only No Rice \$98
- Premium Omakase Sushi (12pcs) w/ Miso Soup \$59
- Sushi Deluxe (10pcs) w/ Miso Soup \$39
- Sushi Lunch (8pcs & Negitoro Hand roll) w/Miso Soup **Lunchtime Only** \$26
- Chirashi & Udon \$19
- Albacore Volcano Roll \$17
- Baked Snow Crab Roll \$18

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

- Aburi Chu Toro Don \$19
- BBQ Eel Don \$17
- Beef Curry w/ Chicken Katsu \$14
- Uni Pasta \$19
- Shrimp Tempura Udon \$13
- Wakame Udon \$13

**----- Bento ----- Substitute Brown Rice + \$1.50****Side Brown Rice + \$2**

- Shokado Bento \$26
- Grilled Saba Bento \$14
- Grilled Miso Salmon Bento \$14

**----- Dessert -----**

- Chocolate Ganache Raspberry \$5
- Blueberry Cheese Cake \$4
- Mango Pudding \$4
- Yuzu Jelly \$3