



LUNCH

Monday to Friday 12.00 PM - 4.00 PM

COCKTAILS

Bloody Mary 8

Tito's Vodka, Smoked Salt
House Bloody Mary Mix

Mimosa 7

Sparkling Wine, Fresh Squeezed Orange Juice

Umeshu Soda 8

Plum Wine, Soda

Japanese Peach Bellini 8

Sparkling Wine, Asian Peach

Electric Lemonade 9

Tito's Vodka, Shiso

Chu Hi 10

Shochu, Fresh Squeezed Orange Juice

HOUSE WINE 8 / gl

Red

White

Sparkling

Rose

COFFEE / TEA / Juice

Toby's Estate Coffee 3

Espresso 4

Select Organic Tea 4

Genmaicha, Jasmine
Oolong or Peppermint

BEER

Draft

Asahi 7

Hitachino 8

Rotating IPA \$

Rotating Local \$

Bottle

Orion 6

Rice Lager

Ginga Kogan 7

Unfiltered Hefe Weizen

Kagua Rouge 9

Belgium Strong Dark Ale

SAKE

Small Hot Sake

Carafe 175ml 9

Small Cold Sake

Glass 120ml 7

Ozeki Nigori 8 / gl

Unfiltered

Karatamba 9 / gl

Extra Dry

Hana Awaka BTL 250ml 14

Sparkling

Iced Matcha Green Tea 4

Shiso Lemonade 5

Toby's Estate Cold Brew 4

Pellegrino 5

Soda 3

LUNCH

Monday to Friday 12.00 PM - 4.00 PM

SUSHI BAR

Served W/ House Salad & Miso Soup

Sushi Lunch 13

5 pcs Sushi & California Roll

Sashimi Lunch 15

10 pcs Assorted Fish

Chirashi Lunch 16

Japanese traditional rice bowl
w. variety sashimi on the top

Sushi & Sashimi Lunch 17

5 pcs Sushi, 6 pcs Sashimi &
Crunchy Spicy Salmon Roll

Poke Bowl

Salmon 14 Tuna 15

Fresh Salmon, Tobiko, Avocado,
Seaweed Salad, Crunchy Onion.
Served w/ Sushi Rice Or Brown Rice

Two Rolls 12 / Three Rolls 15

Choose Any Rolls Below

Tuna, Tuna Avocado	Eel Avocado
Spicy Tuna	Eel Cucumber
Crunchy Spicy Tuna	California
White Tuna Jalapeno	Avocado ✓
Salmon, Salmon Skin	Avo Cucumber ✓
Salmon Avocado	Peanut Avocado ✓
Spicy Salmon	A. A. C, Asparagus ✓
Crunchy Spicy Salmon	Cucumber ✓
Salmon Jalapeno	Veg Tempura ✓
Salmon Mango	Shitake Cucumber ✓
Yellowtail Scallion	Sweet Potato Tempura ✓

KITCHEN SPECIAL

Miso Ramen 14

Aged-Red Miso based soup w/ Ground Pork,
Chashu, Bean Sprouts, Onion, Bamboo-
shoots, Wood-Ear Mushroom, Scallion

Tonkotsu Ramen 14

Creamy Pork Bone Based Soup w/ Chashu,
Soft Boiled Egg, Bamboo Shoots, Scallion,
Wood-Ear Mushroom, Roasted Garlic oil

Chicken Ramen 13

Chicken Broth w/ Poached Chicken Breast,
Bamboo Shoots, Wakame, Bean Sprouts,
Wood-Ear Mushroom, Scallion

Vegetarian Miso Ramen 12

Kombu & Soy Bean Based Soup w/
Seasonal Mushrooms, Bamboo Shoots,
Wood-Ear Mushroom, Bean Sprouts, Scallion

Short Rib "Gyudon" 13

Thinly Sliced Short Ribs, Onions,
Sesame, Poached Egg Over Rice

Chicken "Oyakodon" 13

Poached Free Range Chicken
w/ Onion, Egg & Sweet Soy Dashi Over Rice

Katsu Curry Rice 13

Breaded Free Range Chicken w/ Amami's
Curry Sauce, Vegetables & Soft Boiled Egg

Spicy Tuna Avocado Toast 12

Spicy Tuna, Avocado, Tobiko, Sesame Seed,
Sichuan Chilli Aioli, Truffle Balsamic Glaze,
On Top Of Crispy Toast

BENTO SPECIAL 12

Served W/ House Salad & Miso Soup,
Rice, Shumai & California Roll

Teriyaki

Choice of : Chicken / Salmon /
Shrimp / Tofu

Free Range Chicken Katsu

Japanese Panko Crust Chicken

Short Rib Negimaki

Sliced Short Rib, Rolled w/ Scallion
w/ Soy Glaze

Tempura

Shrimp & Mixed Vegetables

Chef Request

If you or any of your guests have
an allergy or dietary restriction
Please inform us and we will be
happy to accommodate your needs.

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

20% gratuity will be added to parties of 5 or more