



LUNCH MENU

Monday to Friday 12.00 PM - 4.30 PM

COCKTAILS

- Bloody Mary** 8
Tito's Vodka, Smoked Salt
House Bloody Mary Mix
- Mimosa** 7
Sparkling Wine, Fresh Orange Juice

Hot Saida 9
House Spiced Fuji Apple Cider
with Whiskey or Rum

Umeshu Soda 8
Plum Wine, Soda

Japanese Peach Bellini 8
Sparkling Wine, Asian Peach

Kohi 9
Irish Whiskey, Ice Coffee, Baileys

Chu Hi 10
Shochu, Fresh Squeezed Juice
Grapefruit / Orange

COFFEE / TEA / Juice

- Hot Fuji Apple Cider** 6
- Toby's Estate Coffee** 3
- Espresso** 4
- Select Organic Tea** 4

BEER

- | | |
|----------------------|----------------------|
| Draft | Bottle |
| Asahi 7 | Orion 6 |
| Hittachino 8 | <i>Lager</i> |
| Rotate IPA \$ | Ginga Kogan 7 |
| | <i>Unfiltered</i> |

SAKE

- Small Sake Carafe**
Hot 175ml 9 / Cold 120ml 7
- Kaori Tsuru** 10
- Yuzu Omoi** 8 / gl
- Poochi Poochi** 330ml 17
- Hana Awaka** 250ml 14

WINE

- | | |
|--------------------|------------------|
| House Red | Sparkling |
| House White | Rose |

- Iced Matcha Green Tea** 4
- Toby's Estate Cold Brew** 4
- Fresh Squeezed OJ** 120ml 5
- Cranberry** 3
- Apple** 3
- Soda** 3

SUSHI BAR

Served W/ House Salad & Miso Soup

Sushi Lunch 12
5 pcs Sushi & California Roll

Sashimi Lunch 14
10 pcs Assorted Fish

Chirashi Lunch 15
Japanese traditional rice bowl
w. variety sashimi on the top

Sushi & Sashimi Lunch 15
4 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 11 / Three Rolls 14

- 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 ✓ |

BENTO SPECIAL

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

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

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