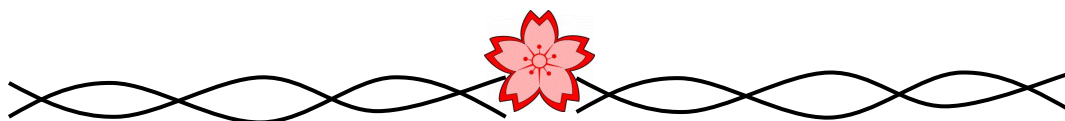




LUNCH MENU

SERVING AURORA FRESH SUSHI & JAPANESE CUISINE
SINCE 1988



Appetizers

Any substitutions are subject to an additional charge. Please ask your server.
If you have any food allergies please inform your server before ordering.

Pork Belly: Pork belly simmered with sweet soy sauce	7.00
Agedashi: Deep-fried bean curd soup.....	6.00
Baked Green Mussels: Baked in sauce and seasoned.....	6.50
New Zealand Green Lipped Mussels: Steamed and served with two of our special sauces.....	11.50
Top Neck Clams: East coast top neck clams steamed and served with sauce.....	11.50
Baked Bay Scallops: Baked with mushrooms and a kupi mayo sauce.....	8.50
Soft Shell Crab: Tempura style	8.50
Kaki Fry: Panko breaded deep-fried oysters.....	8.00
*Oyster on the Half Shell (6 pieces) : Served with our special ponzu sauce.....	17.00
Tempura:	
Shrimp (3) & Vegetables.....	8.50
Calamari.....	6.50
Takoyaki: Pancake bites with octopus.....	6.50
Shumai (4 pieces): Shrimp dumplings.....	6.50
Gyoza (6 pieces): Pork and chicken filled dumplings.....	6.50
Yakitori: Two chicken kabobs dipped in teriyaki sauce.....	6.50
Negi Maki: Scallion rolled with thinly sliced rib-eye steak.....	10.50
Magic Mushroom:	
Baked salmon with avocado/shrimp covered with Japanese pepper and sauce.....	7.50
Lobster Appetizer: Grilled lobster served with our Ginger sauce.....	15.00
Karaage: Japanese fried chicken.....	6.50
Geso Age: Deep fried squid leg.....	6.50

Vegetarian Appetizers

Edamame: Gluten Free.....	5.50
Egg Plant: Gluten Free.....	5.50
Spicy Edamame	5.50
Vegetable Tempura (sauce contains fish sauce)	6.50
Shishito Pepper	5.50
Vegetable Gyoza	6.50

Today's Special Appetizer

GRILLED FISH APPETIZER

MARKET PRICE

* PLEASE ASK YOUR SERVER FOR TODAY'S
AVAILABILITY

**Sushi, oysters, and over easy eggs may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Sushi Bar Appetizers

*New Style Sashimi: (choice of one of the following listed below)

Tuna, Yellowtail, Salmon, Albacore Tuna, or White Fish.....14.00

Sushi Bar Entrees

***Poke Donburi:** Choice of tuna or salmon.....15.00

***Salmon Donburi:** Salmon aburi served over a bowl of sushi rice.....15.00

***Tuna Donburi:** Tuna sashimi served over a bowl of sushi rice.....15.00

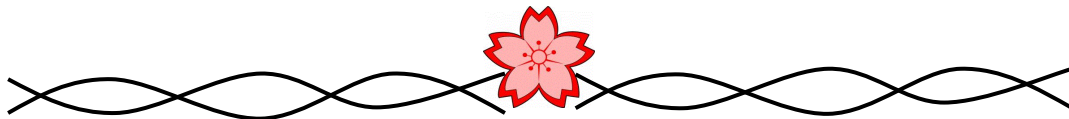
***Sushi Lunch (assorted raw fish on Sushi rice)**.....18.00

***Sashimi Lunch**.....19.00

***Chirashi:** Assorted sashimi served on sushi rice.....19.50

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Lunch Entrees

Grilled Chicken Curry.....12.00

Chicken Cutlet Curry.....12.00

Tonkatsu Curry.....12.00

Yakizakana: Broiled mackerel12.00

Calamari Steak: Grilled tenderized squid.....12.00

Gyoza Lunch: 10 pcs of pork and chicken filled dumplings.....12.00

Chicken Yakitori: Chicken kabobs dipped in teriyaki sauce.....12.00

Teriyaki Chicken.....12.00

Chicken Cutlet: Breaded deep-fried chicken.....12.00

Tonkatsu: Breaded deep-fried pork.....12.00

Tempura Lunch:

Shrimp and Vegetables.....12.00

Calamari and Vegetables.....12.00

Chicken and Vegetables.....12.00

Kaki Fry: Panko breaded deep-fried oysters.....13.50

Negi Maki: Scallion rolled with thinly sliced rib-eye steak.....13.50

Teriyaki Beef: Thinly sliced ribeye steak with our special Teriyaki sauce.....13.50

Gyu-don: Sliced wagyu beef, onions, and eggs on top of rice.....13.50

For 6.50 you can add a shrimp tempura & vegetable to any entrée.

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Noodles

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Tempura Udon	11.50
Udon noodles with shrimp and vegetable tempura	
Ramen Noodles: Traditional Japanese style noodle with homemade broth	12.00
*Choice of Shoyu (Soy Sauce), Miso or Spicy Miso	
Tempura Soba	12.00
Soba noodles with shrimp and vegetable tempura	
Zaru Soba	12.00
Cold buckwheat Soba noodles served with tempura	
Seafood Ramen	16.50
Served with assorted seafood and vegetables cooked in our seafood broth	
Seafood Udon	16.00
Served with assorted seafood and vegetables cooked in our udon broth	
*Choice of Mild, Medium, Spicy, Extra Spicy, and Extra Extra Spicy	

Vegetarian Noodles

Vegetarian Ramen: Kelp base soup with kale noodles	12.00
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Fish Specials

SALMON	11.50
CHILEAN SEA BASS	18.00

* PLEASE ASK YOUR SERVER FOR TODAY'S
FISH SPECIAL AVAILABILITY

Soups & Salads

Miso Soup	3.00
Seaweed Salad	5.00
Hamaguri Soup	6.00
GF - Clear broth with clam and green onion	
Sunomono Salad	6.00
Assorted seafood with sauce.	
*GF - Gluten Free	

Vegetarian Sides

Takuwan	1.50
Rice	2.00
Homemade Pickle	1.50
Sushi Rice	2.00
House Salad	3.00
Served with ginger dressing	
House Soup	3.00
GF - Clear broth with mushroom, green onion and tofu	

Beverages

Soft Drinks (all Coke Products)	2.50
Green Tea (O-Cha)	2.50
Herbal Tea	2.50
Bottled Ramune	3.00
Perrier (sparkling water)	3.00
Bottled Green Tea (cold)	3.50

Desserts

Ogura Ice Cream (Homemade)	4.50
Ice Cream:	4.50
Choice of Green Tea or Vanilla	
Raspberry Sherbet	4.50
Tempura Ice Cream	7.00
Choice of Green Tea or Vanilla	
Mochi Ice Cream	7.00
Ask your server for flavors	

PLEASE ASK YOUR SERVER FOR
TODAY'S CAKE DESSERTS
SPECIALS (GLUTEN FREE)
\$8.00