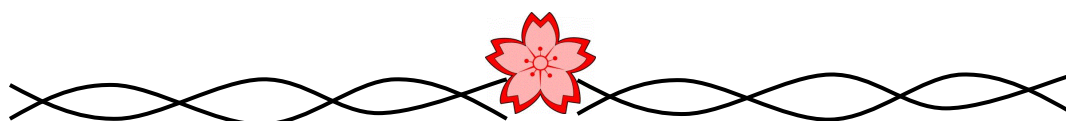




# LUNCH MENU

*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.

|  |       |
|--|-------|
| <b>Pork Belly:</b> Pork belly simmered with sweet soy sauce .....                                      | 8.50  |
| <b>Agedashi:</b> Deep-fried bean curd soup.....  | 6.50  |
| <b>Baked Green Mussels:</b> Baked in sauce and seasoned.....   | 7.00  |
| <b>New Zealand Green Lipped Mussels:</b> Steamed and served with two of our special sauces.....        | 12.50 |
| <b>Top Neck Clams:</b> East coast top neck clams steamed and served with sauce .....                   | 15.00 |
| <b>Baked Bay Scallops:</b> Baked with mushrooms and a kupi mayo sauce.....                             | 8.50  |
| <b>Soft Shell Crab:</b> Tempura style .....  | 8.50  |
| <b>Kaki Fry:</b> Panko breaded deep-fried oysters .....  | 12.00 |
| <b>*Oyster on the Half Shell (2 pieces) :</b> Served with our special ponzu sauce.....                 | 7.50  |
| <b>Tempura:</b>  |       |
| Shrimp (3) & Vegetables.....   | 9.00  |
| Calamari.....  | 7.50  |
| <b>Gindako Takoyaki:</b> Pancake bites with octopus with mozzarella and spicy mentai mayo topping..... | 11.50 |
| <b>Takoyaki:</b> Pancake bites with octopus .....  | 7.00  |
| <b>Shumai (4 pieces):</b> Shrimp dumplings.....  | 8.00  |
| <b>Gyoza (6 pieces):</b> Pork and chicken filled dumplings.....  | 7.50  |
| <b>Yakitori:</b> Two chicken kabobs dipped in teriyaki sauce.....                                      | 8.00  |
| <b>Negi Maki:</b> Scallion rolled with thinly sliced rib-eye steak.....                                | 12.50 |
| <b>Magic Mushroom:</b>   |       |
| Baked salmon with avocado/shrimp covered with Japanese pepper and sauce.....                           | 8.50  |
| <b>Lobster Appetizer:</b> Grilled lobster served with our Ginger sauce.....                            | 19.50 |
| <b>Karaage Chicken:</b> Japanese fried chicken.....  | 7.50  |
| <b>Geso Age:</b> Deep fried squid leg.....   | 7.50  |

## **Vegetarian Appetizers**

|  |      |
|--|------|
| <b>Edamame:</b> Gluten Free.....                           | 6.00 |
| <b>Egg Plant:</b> Gluten Free.....                         | 6.00 |
| <b>Spicy Edamame</b> .....                                 | 6.00 |
| <b>Vegetable Tempura (sauce contains fish sauce)</b> ..... | 7.00 |
| <b>Shishito Pepper</b> .....                               | 6.00 |
| <b>Vegetable Gyoza</b> .....                               | 7.00 |

## **Today's Special Appetizer**

### **GRILLED FISH**

\* 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.....16.00

## Sushi Bar Entrees

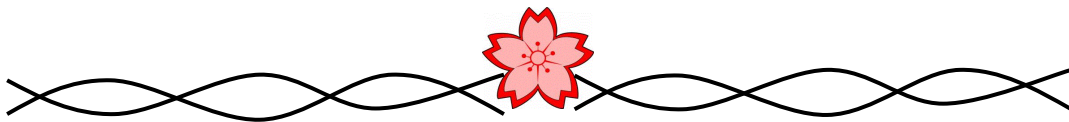
\*Sushi Lunch (assorted raw fish on Sushi rice).....22.50

\*Sashimi Lunch.....23.50

\*Chirashi: Assorted sashimi served on sushi rice.....24.00

\*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.



## Lunch Entrees

**Karaage Chicken:** Japanese fried chicken.....13.50

**Grilled Chicken Curry**.....13.50

**Chicken Cutlet Curry**.....13.50

**Tonkatsu Curry**.....13.50

**Yakizakana:** Broiled mackerel .....13.50

**Calamari Steak:** Grilled tenderized squid.....13.50

**Gyoza Lunch:** 10 pcs of pork and chicken filled dumplings.....13.50

**Chicken Yakitori:** Chicken kabobs dipped in teriyaki sauce.....13.50

**Teriyaki Chicken**.....13.50

**Chicken Cutlet:** Breaded deep-fried chicken.....13.50

**Tonkatsu:** Breaded deep-fried pork.....13.50

### Tempura Lunch:

Shrimp and Vegetables.....13.50

Calamari and Vegetables.....13.50

Chicken and Vegetables.....13.50

**Kaki Fry:** Panko breaded deep-fried oysters.....17.50

**Negi Maki:** Scallion rolled with thinly sliced rib-eye steak.....16.50

**Teriyaki Beef:** Thinly sliced ribeye steak with our special Teriyaki sauce.....16.50

**Gyu-don:** Sliced wagyu beef, onions, and eggs on top of rice.....16.50

*For 7.50 you can add a shrimp tempura & vegetable to any entrée.*

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

## Noodles

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### HOT NOODLES

- Nyumen (Hot):** Thin wheat noodles served with clam, shiitake mushrooms, fish cake and chicken..... 13.50
- Tempura Udon (Hot):** Udon noodles with shrimp and vegetable tempura ..... 13.00
- Ramen Noodles (Hot):** Traditional Japanese style noodle with homemade broth ..... 13.50

\*Choice of **Shoyu** (Soy Sauce), **Miso** or **Spicy Miso**

- Tempura Soba (Hot):** Soba noodles with shrimp and vegetable tempura ..... 13.50
- Seafood Ramen (Hot):** Served with assorted seafood and vegetables cooked in our seafood broth..... 18.00
- Seafood Udon (Hot):** Served with assorted seafood and vegetables cooked in our udon broth ..... 18.00

\*Choice of **Mild, Medium, Spicy, Extra Spicy,** and **Extra Extra Spicy**

### COLD NOODLES

- Somen (Cold):** Thin wheat noodles served with tempura ..... 13.50
- Zaru Soba (Cold):** Cold buckwheat Soba noodles served with tempura..... 13.50

## Vegetarian Noodles

- Vegetarian Ramen:** Kelp base soup with kale noodles ..... 13.50

## Fish Specials

SALMON 13.50

CHILEAN SEA BASS 27.00

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

## Soups & Salads

- Miso Soup**..... 3.00
- Seaweed Salad**..... 5.00
- Hamaguri Soup**..... 7.50
- \*GF - Clear broth with clam and green onion
- Sunomono Salad:** Assorted seafood with sauce.... 8.00
- Mozuku Salad:** ..... 7.50
- Seaweed with vinegar base sauce
- Seafood Organic Salad** ..... 16.50
- Chicken Organic Salad**..... 16.50

## Vegetarian Sides

- Takuwan**..... 2.50
- Rice**..... 3.00
- Homemade Pickle** ..... 2.50
- Sushi Rice**..... 3.00
- House Salad**..... 3.00
- Served with ginger dressing
- House Soup**..... 3.00
- \*GF - Clear broth with mushroom, green onion and tofu
- Kinoko Soup**..... 7.50
- \*GF - Assorted mushrooms

\*GF: Gluten Free

## Beverages

- Soft Drinks (all Coke Products)** ..... 3.00
- Green Tea (O-Cha)** ..... 3.00
- Herbal Tea**..... 3.00
- Bottled Ramune**..... 4.00
- Perrier (sparkling water)**..... 3.00
- Bottled Green Tea (cold)**..... 4.00
- Matcha Latte (hot or cold)**..... 5.00

## Desserts

- Ogura Ice Cream (Homemade)** ..... 4.50
- Ice Cream:** ..... 4.50
- Choice of Green Tea or Vanilla
- Raspberry Sorbet**..... 4.50
- Yuzu Sorbet (Japanese citrus)**..... 4.50
- Tempura Ice Cream**..... 9.00
- Choice of Green Tea or Vanilla
- Mochi Ice Cream**..... 9.00
- Ask your server for flavors

PLEASE ASK YOUR SERVER FOR  
TODAY'S CAKE DESSERTS  
SPECIALS (GLUTEN FREE)  
\$9.00