



LUNCH

SOUPS / SALADS / RICE / JAPANESE PICKLES

MISO SOUP	3.00
HOUSE SOUP *GF *V	3.00
CLEAR BROTH WITH MUSHROOM, GREEN ONIO AND TOFU	
KINOKO SOUP *GF *V	7.50
ASSORTED MUSHROOMS IN CLEAR SOUP	
HOUSE SALAD *V	3.00
WITH HOUSE GINGER DRESSING	
SEAWEED SALAD *V	5.00
SUNOMONO SALAD	8.00
ASSORTED SEAFOOD WITH OTOSHI SAUCE	
ORGANIC SALAD	16.50
SHAREABLE SIZE WITH HOUSE DRESSING CHOICE OF CHICKEN OR SEAFOOD	
RICE *GF *V	3.00
SUSHI RICE *GF *V	3.00
TAKUWAN *GF *V	2.50
JAPANESE PICKLED RADISH	
HOMEMADE PICKLES *GF *V	2.50
JAPANESE PICKLED CUCUMBERS	

*GF - GLUTEN FREE

*V- VEGETARIAN

APPETIZERS

EDAMAME *GF *V	6.00	KAKI FRY	12.00
SPICY EDAMAME *V	6.00	PANKO BREADED AND DEEP FRIED OYSTERS	
AGEDASHI	7.00	TAKOYAKI	8.00
DEEP FRIED TOFU WITH SAVORY DASHI BROTH		SAVORY BALL-SHAPED PANCAKE BITES WITH OCTOPUS	
EGG PLANT *GF *V	6.50	MAGIC MUSHROOM *GF	8.50
FLASH FRIED JAPANESE EGG PLANT WITH TANGY SOY SAUCE		BAKED SALMON WITH AVOCADO, TOP WITH	
SHISHITO PEPPERS *GF *V	6.00	GRILLED LOBSTER	19.50
TEMPURA		SERVICE WITH HOUSE GINGER SAUCE	
ASSORTED VEGETABLE *V	8.00	PORK BELLY	8.50
*TEMPURA SAUCE CONTAINS FISH BROTH		TENDER PORK BELLY SIMMERED WITH SWEET SOY SAUCE	
CALAMARI	8.00	KARAAGE CHICKEN	8.00
SOFT SHELL CRAB	9.00	JAPANESE FRIED CHICKEN	
SHRIMP & VEGETABLE	9.50	YAKITORI *GF	9.00
GYOZA		TWO CHICKEN KABOBS DIPPED IN TERIYAKI SAUCE	
PAN-SEARED DUMPLINGS - 6PCS		NEGIMAKI *GF	9.00
VEGETABLE *V	8.00	SCALLIONS ROLLED WITH THINLY SLICED RIBEYE STEAK	
CHICKEN AND PORK	8.00	* FRESH OYSTERS	7.50
SHUMAI	8.50	ON THE HALF SHELL WITH SPECIAL HOUSE PONZU SAUCE - 2PCS	
STEAMED SHRIMP DUMPLINGS - 4PCS		* NEW STYLE SASHIMI	16.00
BAKED GREEN MUSSELS	7.00	YOUR CHOICE OF TUNA, YELLOWTAIL OR SALMON	
TOPPED WITH CREAMY MAYO SAUCE			
BAKED BAY SCALLOPS	9.00		
WITH MUSHROOMS AND CREAMY MAYO SAUCE			
GESO AGE	8.00		
DEEP-FRIED SQUID TENTACLES			

DESSERTS

OGURA ICE CREAM	5.00	TEMPURA ICE CREAM	9.50
ICE CREAM	5.00	CHOICE OF GREEN TEA OR VANILLA	
CHOICE OF GREEN TEA OR VANILLA		MOCHI ICE CREAM	9.50
YUZU SORBET	5.00	ASSORTED FLAVORS	
JAPANESE CITRUS		STRAWBERRY SHORT CAKE	9.50
		*GF	

ANY SUBSTITUTIONS ARE SUBJECT TO AN ADDITIONAL CHARGE. PLEASE ASK YOUR SERVER. IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER BEFORE ORDERING.

THESE ITEMS INCLUDING 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

*GF - GLUTEN FREE

*V- VEGETARIAN

LUNCH FROM SUSHI BAR

- SERVED WITH SALAD AND SOUP

* SUSHI LUNCH	23.50
ASSORTED RAW FISH ON SUSHI RICE	
* SASHIMI LUNCH	24.50
ASSORTED RAW FISH	
* CHIRASHI	25.00
A BED OF SUSHI RICE TOPPED WITH ASSORTMENT OF SASHIMI	

HOT NOODLES

TEMPURA UDON	15.50
WITH SHRIMP AND VEGETABLE TEMPURA	
SEAFOOD UDON	21.50
WITH ASSORTED SEAFOOD AND VEGETABLES COOKED IN OUR UDON BROTH	
RAMEN NOODLES	16.50
*CHOICE OF SHOYU (SOY SAUCE), MISO OR SPICY MISO	
SEAFOOD RAMEN	21.50
WITH ASSORTED SEAFOOD AND VEGETABLES COOKED IN OUR SEAFOOD BROTH	
TEMPURA SOBA	16.50
WITH SHRIMP AND VEGETABLE TEMPURA	
YAKISOBA	16.50
STIR-FRIED NOODLES WITH VEGETABLES, CHOICE OF MEAT (SHRIMP, CHICKEN, BEEF OR PORK) WITH SAVORY, TANGY SAUCE	
VEGETARIAN RAMEN *V	16.50
KELP BASE SOUP WITH KALE NOODLES	

COLD NOODLES

SOMEN	16.50
THIN WHEAT NOODLES SERVED WITH TEMPURA	
ZARU SOBA	16.50
COLD BUCKWHEAT SOBA NOODLES SERVED WITH TEMPURA	

LUNCH ENTREES

- SERVED WITH SALAD, SOUP AND RICE
- ADD SHRIMP+VEGETABLE TEMPURA FOR 8.50

KARAAGE CHICKEN	16.50
JAPANESE FRIED CHICKEN	
GRILLED CHICKEN CURRY	16.50
CHICKEN KATSU CURRY	16.50
PANKO-BREADED, DEEP-FRIED CHICKEN CUTLET WITH CURRY	
TONKATSU KATSU CURRY	16.50
PANKO-BREADED, DEEP-FRIED PORK CUTLET WITH CURRY	
YAKIZAKANA *GF	16.50
BROILED MACKEREL	
SALMON LUNCH *GF	16.50
CALAMARI STEAK *GF	16.50
GRILLED TENDERIZED SQUID	
GYOZA LUNCH	16.50
PORK AND CHICKEN DUMPLINGS - 10 PCS	
CHICKEN YAKITORI *GF	16.50
CHICKEN KABOBS DIPPED IN TERIYAKI SAUCE	
TERIYAKI CHICKEN *GF	16.50
CHICKEN KATSU	16.50
PANKO-BREADED, DEEP-FRIED CHICKEN CUTLET	
TONKATSU KATSU	16.50
PANKO-BREADED, DEEP-FRIED PORK CUTLET	
TEMPURA LUNCH	16.50
SHRIMP + VEGETABLE OR CHICKEN + VEGETABLE	
KAKI FRY LUNCH	18.50
PANKO-BREADED, DEEP-FRIED OYSTERS	
NEGIMAKI LUNCH *GF	20.50
SCALLIONS ROLLED WITH THINLY SLICED RIBEYE STEAK	
TERIYAKI BEEF	20.50
THINLY SLICED RIBEYE STEAK WITH OUR SPECIAL TERIYAKI SAUCE	
GYU-DON	17.50
SLICED WAGYU BEEF, ONIONS, AND EGGS ON TOP OF RICE	

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DINNER

SOUPS / SALADS / RICE / JAPANESE PICKLES

MISO SOUP	3.00
HOUSE SOUP *GF *V	3.00
CLEAR BROTH WITH MUSHROOM, GREEN ONION AND TOFU	
KINOKO SOUP *GF *V	7.50
ASSORTED MUSHROOMS IN CLEAR SOUP	
HOUSE SALAD *V	3.00
WITH HOUSE GINGER DRESSING	
SEAWEED SALAD *V	5.00
SUNOMONO SALAD	8.00
ASSORTED SEAFOOD WITH OTOSHI SAUCE	
ORGANIC SALAD	16.50
SHAREABLE SIZE WITH HOUSE DRESSING CHOICE OF CHICKEN OR SEAFOOD	
RICE *GF *V	3.00
SUSHI RICE *GF *V	3.00
TAKUWAN *GF *V	2.50
JAPANESE PICKLED RADISH	
HOMEMADE PICKLES *GF *V	2.50
JAPANESE PICKLED CUCUMBERS	

*GF - GLUTEN FREE

*V- VEGETARIAN

APPETIZERS

EDAMAME *GF *V	6.00	KAKI FRY	12.00
SPICY EDAMAME *V	6.00	PANKO BREADED AND DEEP FRIED OYSTERS	
AGEDASHI	7.00	TAKOYAKI	8.00
DEEP FRIED TOFU WITH SAVORY DASHI BROTH		SAVORY BALL-SHAPED PANCAKE BITES WITH OCTOPUS	
EGG PLANT *GF *V	6.50	MAGIC MUSHROOM *GF	8.50
FLASH FRIED JAPANESE EGG PLANT WITH TANGY SOY SAUCE		BAKED SALMON WITH AVOCADO, TOP WITH	
SHISHITO PEPPERS *GF *V	6.00	GRILLED LOBSTER	19.50
TEMPURA		SERVICE WITH HOUSE GINGER SAUCE	
ASSORTED VEGETABLE *V	8.00	PORK BELLY	8.50
*TEMPURA SAUCE CONTAINS FISH BROTH		TENDER PORK BELLY SIMMERED WITH SWEET SOY SAUCE	
CALAMARI	8.00	KARAAGE CHICKEN	8.00
SOFT SHELL CRAB	9.00	JAPANESE FRIED CHICKEN	
SHRIMP & VEGETABLE	9.50	YAKITORI *GF	9.00
GYOZA		TWO CHICKEN KABOBS DIPPED IN TERIYAKI SAUCE	
PAN-SEARED DUMPLINGS - 6PCS		NEGIMAKI *GF	9.00
VEGETABLE *V	8.00	SCALLIONS ROLLED WITH THINLY SLICED RIBEYE STEAK	
CHICKEN AND PORK	8.00	* FRESH OYSTERS	7.50
SHUMAI	8.50	ON THE HALF SHELL WITH SPECIAL HOUSE PONZU SAUCE - 2PCS	
STEAMED SHRIMP DUMPLINGS - 4PCS		* NEW STYLE SASHIMI	16.00
BAKED GREEN MUSSELS	7.00	YOUR CHOICE OF TUNA, YELLOWTAIL OR SALMON	
TOPPED WITH CREAMY MAYO SAUCE			
BAKED BAY SCALLOPS	9.00		
WITH MUSHROOMS AND CREAMY MAYO SAUCE			
GESO AGE	8.00		
DEEP-FRIED SQUID TENTACLES			

DESSERTS

OGURA ICE CREAM	5.00	TEMPURA ICE CREAM	9.50
ICE CREAM	5.00	CHOICE OF GREEN TEA OR VANILLA	
CHOICE OF GREEN TEA OR VANILLA		MOCHI ICE CREAM	9.50
YUZU SORBET	5.00	ASSORTED FLAVORS	
JAPANESE CITRUS		STRAWBERRY SHORT CAKE	9.50
		*GF	

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DINNER

*GF - GLUTEN FREE

*V- VEGETARIAN

SUSHI ENTREES

- SERVED WITH SALAD AND SOUP

* SUSHI DINNER

REGULAR 27.00
7 PCS NIGIRI + 6 PCS TUNA ROLL

DELUXE 36.50
10 PCS NIGIRI + 8 PCS CALIFORNIA ROLL

* **SASHIMI DINNER** 37.50
CHEF'S SELECTION OF ASSORTED RAW FISH

* **CHIRASHI** 37.50
A BED OF SUSHI RICE TOPPED WITH ASSORTMENT OF SASHIMI

HOT NOODLES

NABEYAKI UDON 18.00
WITH SHRIMP AND VEGETABLE TEMPURA

RAMEN NOODLES 16.50
*CHOICE OF SHOYU (SOY SAUCE), MISO OR SPICY MISO

SEAFOOD RAMEN 21.50
WITH ASSORTED SEAFOOD AND VEGETABLES COOKED IN OUR SEAFOOD BROTH

SEAFOOD UDON 21.50
WITH ASSORTED SEAFOOD AND VEGETABLES COOKED IN OUR UDON BROTH

VEGETARIAN RAMEN *V 16.50
KELP BASE SOUP WITH KALE NOODLES

COLD NOODLES

SOMEN 16.50
THIN WHEAT NOODLES SERVED WITH TEMPURA

ZARU SOBA 16.50
COLD BUCKWHEAT SOBA NOODLES SERVED WITH TEMPURA



DINNER ENTREES

- SERVED WITH SALAD, SOUP AND RICE
- ADD SHRIMP+VEGETABLE TEMPURA FOR 8.50

KARAAGE CHICKEN 21.50
JAPANESE FRIED CHICKEN

YAKIZAKANA *GF 21.50
BROILED MACKEREL

SALMON *GF 23.00

CALAMARI STEAK *GF 23.00
GRILLED TENDERIZED SQUID

CHICKEN YAKITORI *GF 21.50
CHICKEN KABOBS DIPPED IN TERIYAKI SAUCE

TERIYAKI CHICKEN *GF 21.50

CHICKEN KATSU 21.50
PANKO-BREADED, DEEP-FRIED CHICKEN CUTLET

TONKATSU KATSU 21.50
PANKO-BREADED, DEEP-FRIED PORK CUTLET

TEMPURA DINNER 21.50
SHRIMP + VEGETABLE

KAKI FRY 28.50
PANKO-BREADED, DEEP-FRIED OYSTERS

NEGIMAKI *GF 29.00
SCALLIONS ROLLED WITH THINLY SLICED RIBEYE STEAK

SUKIYAKI 29.00
JAPANESE BEEF HOT POT WITH VEGETABLES IN SWEET-SOY BROTH

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