

LUNCH MENU



BEER

SMALL | 3.95
 BUD LIGHT 3.25
 BLUE MOON
 YUENGLING
 KLOUD *korean*
 SAPPORO
 KIRIN
 KIRIN LIGHT
 ASAHI

LARGE | 7.95

SAPPORO
 SAPPORO BLACK
 KIRIN ICHIBAN
 ASAHI

RED WINE

MONDAVI WOODBRIDGE | 6.5/25
cabernet sauvignon
 RAVENSWOOD | 7.5/28
shiraz
 DONA PAULA | 8/29
malbec
 MIRASSOU | 8/29
pinot noir

WHITE

TEAVINE | 8/29
green tea wine
 YELLOWTAIL | 6.5/25
chardonnay
 KENDALL JACKSON | 10/36
chardonnay

CHATEAU ST. MICHELLE | 8/29
sauvignon blanc
 ECO DOMANI | 8/29
pinot grigio
 COLUMBIA CREST | 7.5/28
riesling

PLUM

KIKOMAN PLUM | 6/24
 FUKI PLUM | 8/29

SAKE & SOJU

PEACH SPARKING WITH JELLY | 8
sweet, sparkling with jelly

OZEKI ONE CUP | 7
dry, rich full body

HAKUSHIKA NAMA-CHO | 7
mild, lightly sweet

HAKUSHIKA CHOKARA | 18
extra-dry, smooth, crisp

HAKUSHIKA JUNMAI GINJO | 18
velvety, extremely smooth, very rich

HAKUSHIKA JUNMAI DAIGINJO | 26
gentle, fragrant, delicately sweet

HOT SAKE

SMALL | 3.95
 LARGE | 8.50

SOJU

CHUM CHURUM | 15
clear, distilled rice liquor

SAKE BOMBS

SAPPORO | KIRIN | ASAHI
 SMALL | 7.95 LARGE | 15.95

(please consider your neighbors, thank you for not banging on the tables)

PEACH CHUM CHURUM | 15
peach flavor distilled rice liquor

DRINKS

MARTINIS

MANGO MARTINI
mango rum, white rum, mango puree, cranberry & lime juice

SAKETINI
sake, vodka, dry vermouth; cucumber

LYCHEE SAKETINI
sake, vodka, lychee juice; lychee fruit

TSUNAMI MARTINI
sake, vodka, plum wine; cucumber

SPIKED ARNOLD PALMER
mango rum, iced tea, lemonade; lemon

COCONUT LEMON DROP
coconut rum, lemonade, lime juice, triple sec

COSMO
citrus vodka, cranberry juice, lemon

KISS OF RAZZ
vodka, black raspberry liqueur & sour mix; lemon

PAMA MARTINI
vodka, triple sec & pomegranate liqueur

UPPER MANHATTAN
makers mark whiskey, sweet vermouth, garnished with cherry

SOUR APPLE MARTINI
raspberry vodka, sour apple pucker, sweet & sour mix; cherry

COCKTAILS

DRAGONBERRY
strawberry rum, citrus vodka, strawberry puree, lemonade, sprite; lime

LYCHEE COCKTAIL
sake, lychee juice & lemonade; lychee fruit

ROSETTA BLUSH
coconut rum, peachtree schnapps, pineapple juice, lime juice, grenadine; orange slice

MANGO MARGARITA
tequila, mango puree, cranberry juice, lime juice & sour mix; lime

RASPBERRY MARGARITA
tequila, black raspberry liqueur, sour mix & lime juice; lime

MELON MARGARITA
tequila, melon liqueur, sour mix & lime juice; lime

HAIKU COLADA
coconut rum, pineapple juice, strawberry puree; orange slice

SUNSET HORIZON
vodka, peachtree schnapps, orange juice, grenadine; orange slice

LEMONBERRY
raspberry vodka, blackraspberry liqueur, lemonade; lemon

BUCCANEER
white rum, mango puree, sprite; orange slice

FUZZY PEAR
pear vodka, peachtree schnapps, sprite; orange slice

ISLAND BREEZE
coconut rum, cranberry & orange juice; orange slice

APPETIZERS

EDAMAME
 cooked soy beans in pods, lightly salted
 4.50

GARLIC EDAMAME
 cooked soy beans with sauteed garlic, lightly salted
 5.50

VEGETABLE TEMPURA
 vegetables lightly battered, deep fried
 8.50

CRAB CAKE TEMPURA
 lightly battered, deep fried
 9.95

SOFT SHELL CRAB TEMPURA
 lightly battered, deep fried
 9.95

SHRIMP TEMPURA
 shrimp & vegetables, lightly battered, deep fried
 8.95

CHICKEN WINGS
 lemongrass marinade
 8.95

CALAMARI
 lightly floured, deep fried
 6.95

SPRING ROLLS
 chicken, shrimp, vegetables, deep fried
 5.95

SOUPS & SALADS

MISO
 miso broth, tofu, seaweed, scallions
 1.95

WONTON
 shrimp wontons, chicken broth
 4.95

SALMON BROTH SOUP
 tofu, tomatoes, & cilantro in salmon broth
 3.95

GARDEN GREEN SALAD
 lettuce & mixed vegetables
 served with ginger or ponzu dressing
 4.95

AVOCADO SALAD
 garden green, avocado,
 with ginger or ponzu dressing
 6.50

SEAWEED SALAD
 with cucumber
 5.25

TUNA TATAKI
 seared tuna, cucumbers, with ponzu sauce
 8.95

DUMPLINGS

DEEP FRIED

SHRIMP DUMPLINGS
shrimp, bamboo shoots,
onions, cilantro
5.95

SALMON DUMPLINGS
salmon, cilantro
5.95

CURRY CHICKEN DUMPLINGS
chicken, curry marinade, onion
5.95

VEGETABLE DUMPLINGS
carrot, mushroom, cilantro,
clear noodles
4.95

STEAMED OR FRIED

SHUMAI
crabmeat dumplings
5.50

GYOZA
pork dumplings
5.25

BEEF DUMPLINGS
beef, onion, tofu, with clear noodles
5.95

PORK KIMCHI DUMPLINGS
pork, kimchi marinade
5.95

EDAMAME DUMPLINGS
garlic mashed potatoes,
edamame seeds
5.95

LUNCH MAKI ROLL COMBO

PICK ANY TWO ROLLS | 9.50

CALIFORNIA
SPICY TUNA
SALMON AVOCADO
TUNA AVOCADO
SPICY SALMON
EEL AND AVOCADO

EEL AND CUCUMBER
BOSTON shrimp & avocado
BAGEL smoked salmon & cream cheese
ARIZONA shrimp tempura & avocado
ASAHI spicy tuna & avocado; crispy
YELLOW DIAMOND spicy shrimp & avocado

PICK ANY THREE ROLLS | 13.50

YELLOWTAIL AND SCALLION
TILAPIA TEMPURA
AVOCADO ROLL
CUCUMBER AND AVOCADO
SHITAKE AND AVOCADO
SWEET POTATO TEMPURA

BENTO BOX LUNCH

PICK ONE FROM A AND TWO FROM B
11.95

A SEAWEED SALAD
3 PCS. OF SUSHI chef's choice
SASHIMI chef's choice
CALIFORNIA
SPICY TUNA

PICK TWO FROM A AND ONE FROM B
11.95

SALMON AVOCADO
ARIZONA shrimp tempura & avocado
BOSTON shrimp & avocado
EEL AND CUCUMBER
ASAHI spicy tuna & avocado; crispy

PICK TWO FROM A AND TWO FROM B
14.95

AVOCADO ROLL
SWEET POTATO ROLL
TSUNAMI ROLL (add 3.00)
OLIVIA ROLL (add 3.00)
SUPERBOWL (add 3.00)

B GYOZA steamed or fried
SHUMAI steamed or fried
BEEF DUMPLINGS steamed or fried
EDAMAME DUMPLINGS steamed or fried
PORK KIMCHI DUMPLINGS steamed or fried

SHRIMP DUMPLINGS fried
SALMON DUMPLING fried
VEGETABLE DUMPLINGS fried
CHICKEN CURRY DUMPLINGS fried
SESAME CHICKEN

TONKATSU
CHICKEN KATSU
CHICKEN TERIYAKI
BEEF TERIYAKI
SALMON TERIYAKI

ENTREE

SUSHI BAR

CHIRASHI
10 pieces sashimi over sushi rice,
chef's choice of fish
13.50

SAKE DON
10 pieces of salmon over sushi rice
13.50

UNAGI DON
10 pieces of eel over kitchen rice
13.50

POKE BOWL
salmon & tuna with poki sauce, served with
avocado & vegetable salad over rice
11.95

KOREAN CHIRASHI
salmon & tuna served with vegetable salad
over rice with Korean hot sauce
11.95

SASHIMI DELUXE
12 piece sashimi entree
chef's choice of fish
12.95

SUSHI & SASHIMI COMBO
4 pieces of sushi & 8 pieces of sashimi
chef's choice of fish
13.50

ENTREE

KITCHEN

CHICKEN TERIYAKI
with seasonal asian vegetables
9.95

SALMON TERIYAKI
with seasonal asian vegetables
10.95

BEEF TERIYAKI
with seasonal asian vegetables
12.50

SESAME CHICKEN
chicken, coated with sesame seeds
9.95

MARINATED CHICKEN
served with noodles or rice
10.50

MARINATED BEEF
served with noodles or rice
11.95

KIMCHI SOUP
choice of pork or seafood, served with rice
10.50

TONKATSU
lightly breaded pork cutlet
9.50

CHICKEN KATSU
lightly breaded chicken cutlet
9.50

OYAKO DON
lightly breaded chicken with egg
10.50

KATSU DON
lightly breaded pork with egg
10.50

ENTREE

NOODLES

KIMCHI RAMEN
egg noodles with pork
SMALL | 8.95
LARGE | 11.50

SEAFOOD KIMCHI RAMEN
egg noodles with seafood
SMALL | 9.95
LARGE | 12.50

TAMPOPO RAMEN
egg noodles in miso broth with chicken
10.50

KIMCHI UDON
udon noodles with pork
SMALL | 8.95
LARGE | 11.50

KIMCHI SEAFOOD UDON
udon noodles with seafood
SMALL | 9.95
LARGE | 12.50

NABEYAKI UDON
udon noodles with shrimp tempura
10.95

PHO BEEF
rice noodle with beef
SMALL | 7.95
LARGE | 10.95

PHO CHICKEN
rice noodle with chicken
SMALL | 7.95
LARGE | 10.95

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

ANY CHANGES ARE SUBJECT TO UP-CHARGE | PARTIES OF 6 OR MORE ARE SUBJECT TO ADDED 18% GRATUITY CHARGE
THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS