



# LUNCH MENU

M-F; 11:30 a.m - 2 p.m.

## STARTERS

edamame	3	cucumber/seaweed salad	4
miso soup	2.5	rice vinegar dressing	
seaweed salad	4	seafood salad	6
sesame seed oil dressing		chef's choice of seafood atop a cucumber/seaweed salad	
mixed veggie salad	5.5	sashimi appetizer	9.5
mixed greens, tomato, cucumber, asparagus, red onion, apple dressing		chef's choice sashimi (6 pieces)	

May we suggest ...  
 Hot Sake: \$6.5  
 Cold Sake: \$8  
 Small Beer: \$4  
 Sauvignon Blanc: \$10  
 Pinot Noir: \$11  
 Sodas: \$2.5  
 Sparkling Water: \$6.5  
 please ask to see a full list of our wines & sakes

## ROLLS (6 pieces each)

tuna roll	4.5	shrimp tempura roll	7.5
avocado roll	3.5	california roll	5
cucumber roll	3.5	spicy tuna roll	6
pickled radish roll	3.5	arctic char and avocado roll	6
shiitake mushroom roll	3.5	philadelphia roll	6
mixed vegetable roll	5	albacore and avocado roll	6

## SUSHI COMBO LUNCHES

choice of <u>two rolls</u> * below	10
choice of <u>one roll</u> * & <u>4 pieces</u> chef's choice nigiri	10
choice of <u>one roll</u> * & <u>7 pieces</u> chef's choice nigiri	14
*california    *arctic char/avocado    *spicy tuna roll    *cucumber/avocado *albacore tuna/avocado    *pickled radish	

## SASHIMI COMBO LUNCHES

chef's choice of sashimi (9 pieces)	13
chirashi sushi chef's choice of sashimi over sushi rice	16

choose your starter: either mixed green salad or miso soup

## NOODLE SOUPS

all soups served with broccoli and green onions; add miso (non-vegetarian) for \$1

mixed vegetable	7.5	beef	8.5
napa cabbage, carrots, tofu, bamboo shoots		chicken	8.5
seaweed	6.5		

choose your noodle: either udon (thick, flour noodles) or soba (buckwheat noodles)

**\$15 minimum for credit card charges**

18% gratuity added to parties of 5 or more  
\$0.25 charge for each to-go container