



LUNCH MENU

TOGO AVAILABLE

SET PLATES Served with rice, soup, and a seasonal side.

Jidori Karaage Set Salt-koji marinated Jidori chicken karaage with yuzu kosho tartar.	\$17
Jidori Chicken Teriyaki Set Grilled Jidori chicken with teriyaki sauce.	\$17
Jidori Chicken Katsu Set Crispy Jidori chicken cutlet served with tonkatsu sauce.	\$20
Salted Salmon Set Grilled salted salmon served with ponzu sauce.	\$19
Teriyaki Salmon Set Grilled salmon with teriyaki sauce.	\$19
Sashimi Set * Assorted sashimi featuring bluefin tuna, salmon, yellowtail, and red snapper.	\$28

BOWLS

Jidori Chicken Katsu Curry Rice Bowl Crispy breaded Jidori chicken cutlet served over steamed rice and topped with rich, savory Japanese curry.	\$15
Pork Katsu Curry Rice Bowl Crispy breaded pork cutlet served over steamed rice and topped with rich, savory Japanese curry.	\$15
Beef & Curry Rice Bowl Tender sliced beef and onions served with rich, savory Japanese curry over steamed rice.	\$15
Beef Bowl Tender sliced beef and onions simmered in a savory-sweet sauce, served over steamed rice and topped with fresh green onions.	\$15

LUNCH SELECTION

Please note that all lunch items are prepared in limited quantities and may sell out.

JAPANESE-STYLE PASTA

Assorted Mushroom Dashi Pasta Assorted mushrooms, mitsuba, and watercress in a savory dashi-soy sauce, finished with shiso and shredded nori.	\$18
Meatball Tomato Pasta Chicken tsukune meatballs with tomato sauce and grated cheese.	\$19
Salmon, Ika & Mentaiko Cream Pasta Salmon and squid in a creamy mentaiko sauce, finished with ikura.	\$20

SMALL BITES & SIDES

Miso Soup House miso soup.	\$4
Edamame Steamed soybeans with sea salt.	\$5
Nori Shio French Fries French fries seasoned with nori and sea salt.	\$6
Nankotsu Karaage Deep-fried chicken cartilage with sansho and sea salt.	\$8.50
Jidori Karaage Salt-koji marinated Jidori chicken karaage with yuzu kosho tartar.	\$10.50

DESSERT

Ice Cream Choice of matcha, yuzu, hojicha, or Hokkaido Milk.	\$4
Baked Cheesecake Gluten-free rice flour cheesecake with sea salt.	\$9.50

Please inform your server of any food allergies before ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



LUNCH DRINKS

BEER

Asahi	\$8.50
Draft Glass	
Sapporo	\$7
Draft Glass	
Orion	\$9.50
Draft Glass	
Suntory The Premium Malt's	\$10
Draft Glass	
Heiwa Craft Pale Ale	\$9.50
Can · 12 oz	
Heiwa Craft White Ale	\$9.50
Can · 12 oz	
Heiwa Craft Sansho Golden Ale	\$9.50
Can · 12 oz	

WINE

Kurambon Muscat Bailey A Red Wine Japan	\$15
Glass	
Kurambon Taru Koshu White Wine Japan	\$15
Glass	
House Wine Red Pinot Noir California	\$12
Glass	
House Wine White Pinot Grigio California	\$12
Glass	

CHU-HI	\$8.50 each
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Spicy Ginger
Strawberry Lemon Lime
Yuzu
Lemon
Shikuwasa
White Peach
Lychee
Calpico
Calpico + Flavor
Oolong

DRINK SELECTION

Lunch pricing shown

SOFT DRINKS

REFILLABLE

Coke	\$3.50
Coke Zero	\$3.50
Sprite	\$3.50
Lemonade	\$3.50
Sparkling Water	\$3.50

NON-REFILLABLE

Iced Oolong Tea	\$4
Iced Green Tea	\$4

SIGNATURE

Japanese Mandarin Orange Juice	\$5.50
Japanese Apple Juice	\$5.50
Spicy Ginger Ale	\$5.50
Strawberry Lemon Lime Soda	\$5.50
Yuzu Soda	\$5.50
Shikuwasa Soda	\$5.50
White Peach Soda	\$5.50
Lychee Soda	\$5.50
Calpico / Calpico Soda	\$5.50
Calpico + Flavor Soda	\$5.50

SOFT DRINK ADD-ON	+\$2
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Add a scoop of ice cream to any cold soft drink. Choose from Matcha, Hojicha, Yuzu, or Hokkaido Milk.