SALAD



Sashimi Salad* \$20.5

ASSORTED SASHIMI, SEAWEED, AVOCADO, AND TOMATO SERVED OVER ROMAINE TOPPED WITH SESAME SEEDS AND SHREDDED SEAWEED



Karaage Salad* \$14.5

FRIED BONELESS CHICKEN, AVOCADO, AND TOMATO SERVED OVER ROMAINE TOPPED WITH SESAME SEEDS, GREEN ONION, AND MAYONNAISE



CHIRASHI

MINI BARA CHIRASHI* \$19
ASSORTED SASHIMI & EEL PIECES
OVER VINEGARED RICE



BARA CHIRASHI* \$28.5

ASSORTED SASHIMI & EEL PIECES OVER VINEGARED RICE



KANI CHIRASHI* \$22

CRAB AND FLYING FISH ROE OVER VINEGARED RICE TOPPED WITH GREEN ONION AND SESAME SEEDS

IMPORTANT ANNOUNCEMENT

Due to current ikura (salmon roe) shortage caused by the pandemic, ikura will be replaced to flying fish roe instead.



PREMIUM KANI CHIRASHI* \$26

CRAB, SALMON ROE, AND EEL OVER VINEGARED RICE TOPPED WITH GREEN ONION AND SESAME SEEDS

*Served raw or undercooked, or contain raw or undercooked ingredients.

MESHI

PICTURE SHOWN IS LARGE SIZE



TON MESHI*
BRAISED PORK AND POCHED EGG SERVED
ON CRUNCHY SKILLET RICE
M \$20.5 L \$24.5



SALMON MESHI*
SEARED SALMON SASHIMI AND TOBIKO
SERVED ON CRUNCHY SKILLET RICE
M \$21.5 L \$25.5



UNAGI MESHI*
EEL AND TOBIKO SERVED ON
CRUNCHY SKILLET RICE
M \$23.5 L \$27.5



DELUXE MESHI*
SEARED SALMON SASHIMI, EEL, TOBIKO, AND POACHED EGG SERVED ON CRUNCHY SKILLET RICE
M \$24.5 L \$28.5



IMPORTANT ANNOUNCEMENT

Due to current ikura (salmon roe) shortage caused by the pandemic, ikura will be replaced to flying fish roe instead.

Thank you very much for understanding.



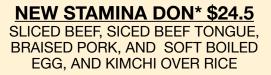
DONBURI

GARLIC STEAK DON \$23

SLICED STEAK WITH GARLIC AND BUTTER SAUCE OVER RICE



YAKINIKU DON* \$23 SLICED BEEF, KIMCHI, AND SOFT BOILED EGG OVER RICE







Salmon Beef Teriyaki Don \$23

GRILLED SALMON AND BEEF WITH TERIYAKI SAUCE OVER RICE TOPPED WITH GREEN ONIONS AND SESAME SEEDS

Salmon Beef Shioyaki Don \$23

GRILLED SALTED SALMON AND BEEF OVER RICE TOPPED WITH GREEN ONIONS AND SESAME SEEDS

DONBURI



UNAGI DON \$21.5 EEL OVER RICE WITH ROLLED OMELETTE



SALMON TERIYAKI DON \$18.5

GRILLED SALMON WITH TERIYAKI SAUCE TOPPED WITH GREEN ONIONS AND SESAME SEEDS



SALMON SHIOYAKI DON \$18.5



GRILLED SALTED SALMON TOPPED WITH **GREEN ONIONS AND SESAME SEEDS**



WHITE TUNA TATAKI DON* \$19.5

SEARED WHITE TUNA SASHIMI OVER SUSHI RICE TOPPED WITH WASABI/PONZU SAUCE



SEARED YELLOWTAIL SASHIMI OVER SUSHI RICE TOPPED WITH WASABI/ **PONZU SAUCE**





*Served raw or undercooked, or contain raw or undercooked ingredients.

**consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical condition



Due to current ikura (salmon roe) shortage caused by the pandemic, ikura will be replaced to flying fish roe



UNAGI BENTO* \$23.5

EEL OVER RICE, ROLLED OMELETTE, SASHMI, TAKOYAKI (OCTOPUS BALLS), SHISHITO PEPPER, AND EDAMAME



YAKINIKU TEBA SHIO BENTO \$24.75

KOREAN STYLE MARINATED BARBECUED BEEF OVER RICE, GRILLED CHICKEN WINGS, TAKOYAKI, KIMCHI, AND EDAMAME



KANI CHIRASHI BENTO* \$24

CRAB AND FLYING FISH ROE OVER SUSHI RICE, ROLLED OMELETTE, SASHMI, FRIED BONELESS CHICKEN, AND EDAMAME



KARAAGE BENTO* \$19.5

FRIED BONELESS CHICKEN OVER RICE, SASHMI, TAKOYAKI (OCTOPUS BALLS), SHISHITO PEPPER, AND EDAMAME



SABA SHIOYAKI BENTO \$22.5

GRILLED SALTED MACKEREL OVER RICE, CLAM CHOWDER CROQUETTE, FRIED BONELESS CHICKEN, AND EDAMAME



SALMON TERIYAKI BENTO \$20.5

GRILLED SALMON WITH TERIYAKI SAUCE OVER RICE, SQUASH CROQUETTE, FRIED BONELESS CHICKEN, AND EDAMAME

*SALMON SHIOYAKI BENTO is available



SALMON KAMA BENTO \$18

GRILLED SALMON COLLAR OVER RICE, TAKOYAKI, FRIED BONELESS CHICKEN, AND EDAMAME

*Served raw or undercooked, or contain raw or undercooked ingredients.

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SIDE DISHES



ANKIMO* \$9
STEAMED MONKFISH LIVER



TAKOWASA* \$9.5

RAW OCTOPUS MARINATED

WITH WASABI

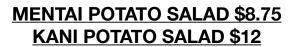






VAKI ONIGIRI (2ncs), \$8 F

POTATO SALAD \$6.5 SMASHED POTATO WITH MAYONNAISE, CUCUMBER, CARROT, ONION





YAKI ONIGIRI (2pcs) \$8.5

GRILLED RICE BALL WITH
STUFFING OF SPICY COD ROE
(MENTAI)







TAKOYAKI \$6
6PCS OF TAKOYAKI TOPPED
WITH TONKATSU SAUCE,
MAYONNAISE AND DRIED
SEAWEED

GYU TONGUE \$15.5
SLICED BEEF TONGUE WITH
GREEN ONION

NIKU TOFU \$10.5
SIMMERED SLICED BEEF AND TOFU

TOPPED WITH GREEN ONION AND SESAME SEEDS

SPICY NIKU TOFU \$11

NIKU TOFU WITH SPICY POWDER ON TOP

*Served raw or undercooked, or contain raw or undercooked ingredients.

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SIDE DISHES



CHICKEN KARAAGE \$9

FRIED BONELESS CHICKEN

SPICY CHICKEN KARAAGE \$9.5

FRIED BONELESS CHICKEN WITH SPICY POWDER ON TOP

MATCHA CHICKEN KARAAGE \$9.5

FRIED BONELESS CHICKEN WITH MATCHA POWDER ON TOP

PARMESAN CHICKEN KARAAGE \$9.5

FRIED BONELESS CHICKEN WITH MATCHA POWDER ON TOP



ASARI MISO SOUP \$9.5

VEGETABLE MISO SOUP \$6

PLAIN MISO SOUP \$5



SQUASH
CROQUETTE \$7.5

2 PCS OF CROQUETTES WITH
SQUASH FLAVOR AND
TONKATSU SAUCE ON TOP



AGEDASHI TOFU

4pcs \$5.5 8pcs \$8.5

FRIED TOFU WITH BONITO DASHI SAUCE TOPPED WITH GREEN ONIONS, BONITO FLAKES, AND GRATED RADISH



EBI FRY (5pcs)
• SAUCE MAYO \$10





AGE GYOZA \$8

5PCS OF FRIED GYOZA STUFFED
WITH PORK, CHICKEN, AND
VEGGIES



SABA SHIOYAKI \$9.75
GRILLED SALTED MACKEREL



SALMON KAMA \$13.5 2 PIECES OF GRILLED SALTED SALMON COLLAR

FAMILY STYLE SET





YAKI ONIGIRI SET \$20.5

4pcs of YAKI ONIGIRI TAMAGO YAKI (ROLLED OMELETTE) TAKOYAKI 6pcs GRILLED SHISHITO PEPPER



KARAAGE PARADISE \$15.5

FRIED BONELESS CHICKEN WITH SPICY, MATCHA, AND PARMESAN CHEESE POWDER ON TOP



DAN SPECIAL SET \$37

4pcs of YAKI ONIGIRI
GRILLED SLICED BEEF TONGUE
TAKOYAKI 6pcs
GRILLED SHISHITO PEPPER
EDAMAME



NIKU TRIO SET \$44

- KAKUNI (BRAISED PORK)
- TEBA SHIO (GRILLE CHICKEN WINGS 6pcs)
- NIKU TOFU (SIMMERED SLICED BEEF & TOFU)
- EDAMAME
- SHISHITO PEPPER



PREMIUM SASHIMI SET* \$49.5

- ASSORTED SASHIMI
(HAMACHI, SALMON, TUNA, WHITE TUNA 4pcs each)
- TAKOWASA (RAW OCTOPUS MARINATED WITH WASABI)
- UNAGI KABAYAKI (GRAZE-GRILLED EEL)
- ANKIMO (STEAMED MONKFISH LIVER