

TEA & SODA

HOT GREEN TEA IN A POT	\$4
ICE GREEN TEA (CAN).....	\$4
ORANGE JUICE	\$3
CRANBERRY	\$2
SOFT DRINK	\$2
COKE, DIET COKE, SPRITE, LEMONADE AND SWEET ICE TEA	

BEER & WINE

HIGH NOON HARD SELTZER.....	\$6
BELL’S AMBER ALE	\$6
BLAKE MAGO HABANERO CIDER.....	\$6
YUZU YU WITBIER.....	\$6
ACE PINEAPPLE CIDER	\$8
CHU-HI HARD SELTZER.....	\$8
SAPPORO.....	\$5, \$8
12OZ BOTTLE OR 22OZ CAN	
ASAHI.....	\$5, \$10
12OZ BOTTLE OR 22OZ CAN	
KIRIN ICHIBAN.....	\$5
BUD LIGHT	\$4
MILLER LIGHT	\$4
COORS LIGHT	\$4
CORONA.....	\$4
BLUE MOON	\$6
BELL’S TWO HEARTED ALE	\$6
OLD NATION M-43 IPA.....	\$7

SAKE

GEKKEIKAN 10 OZ	\$10
WELL BALANCED WITH CLEAN, MEDIUM FINISH SERVED HOT OR COLD	
MIO SPARKLING SAKE	\$18
SWEET TROPICAL FRUIT AROMA WITH A CRISP, SWEET FINISH	
TOKUBETSU JUNMAI / SHIRAKABE GURA.....	\$20
SMOOTH WARM, FRUITY FINISH	
SHO CHIKU BAI.....	\$16
CLOUDY NIGORI SAKE WITH A MILD CREAMY SWEET FLAVOR	
HANA LYCHEE SAKE 10 OZ	\$12
LIGHT AND SWEET LYCHEE FRUIT FLAVOR	

WHITE WINE

CHARDONNAY/CARMEL ROAD ...	\$8/\$29
PINOT GRIGIO/SAN ANGELO.....	\$8/\$28
SAUVIGNON BLANC	
13 CELSIUS.....	\$7/\$26
RIESLING/SEAGLASS.....	\$8/\$28
MOSCATO/LA PERLINA	\$8/\$30
PLUM WINE/HAKUTSURU.....	\$8/\$28

RED WINE

CABERNET SAUVIGNON	
DRUMHELLER	\$6/\$26
MERLOT/DRUMHELLER	\$8/\$30
PINOT NOIR/KNOTTY VINES	\$7/\$26

*PLEASE CONSULT YOUR SERVER ABOUT RAW OR UNDERCOOKED FOODS. CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SHELL-FISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

HOURS

MONDAY-SATURDAY
11:30AM-9:00PM



APPETIZERS

TAKOYAKI	\$8
4PC FRIED OCTOPUS DUMPLINGS TOPPED WITH BONITO FLAKES, GREEN ONION KATSU AND TAKO MAYO SAUCE	
AGEDASHI TOFU.....	\$6
3PC FRIED TOFU SERVED IN TEMPURA SAUCE	
GYOZA	\$8
5PC DUMPLINGS STUFFED WITH PORK AND VEGETABLES	
EBI SHU-MAI	\$8
4PC STEAMED SHRIMP DUMPLINGS	
TEMPURA APP	\$7
2PC SHRIMP AND 4PC VEGETABLE TEMPURA	
VEGETABLE TEMPURA.....	\$7
6PC OF VEGETABLE TEMPURA	
CHICKEN TEMPURA	\$9
DEEP FRIED SLICED CHICKEN BREAST	
TUNA TATAKI.....	\$15
TORCHED TUNA WITH SLICED CUCUMBER AND PONZU	
ASPARAGUS BEEF	\$12
ASPARAGUS ROLLED WITH BEEF,TERIYAKI SAUCE	

SOUP & SALAD

EDA-MAME.....	\$7	SEAWEEED SALAD.....	\$7
MISO SOUP		EMERALD GREEN MARINATED BOILED SOY PODS	
SOYBEAN-BASED BROTH WITH TOFU AND SEAWEEED		CALAMARI SALAD	\$8
TUNA TATAKI.....		SWEET MARINATED CALAMART	
TORCHED TUNA WITH CUCUMBER AND PONZO		GINGER SALAD	\$3
TAKO SU.....		FRESH GARDEN GREENS WITH GINGER DRESSING	
OCTOPUS, SEAWEEED, CUCUMBER AND TOSAZU SAUCE		AVACADO SALAD.....	\$11
EBI SU.....		SLICED AVACADO, CUCUMBER, BELL PEPPERS AND SEAWEEED	
SHRIMP, SEAWEEED, CUCUMBER AND TOSAZU SAUCE		SUNOMONO.....	\$10
		SHRIMP, OCTOPUS, CRAB, CUCUMBER AND SEAWEEED	

LUNCH

11:30 AM-2:30 PM

POKE BOWL (V).....	\$14
EDAMAME, CUCUMBER, AVACADO, TAMAGO, CABBAGE, HOUSE MADE POKE SAUCE SERVED OVER RICE	
ADD TUNA \$4, SALMON \$3, IKURA \$4 OR CRAB SALAD \$3	
SMALL CHIRASHI & TEMPURA MORI	\$15

BENTO

CHOICE OF MISO OR GINGER SALAD, STEAMED RICE, TEMPURA, INARI SUSHI.	
3PC SASHIMI, EDAMAME AND GYOZA	
CHICKEN TERIYAKI\$15	
TONKATSU	\$15
YAKINIKU.....	\$16
UNAJU	\$18
SALMON TERIYAKI	\$17
SUSHI.....	\$17
4PC CALI ROLL AND 2 NIGIRI	