

# LUNCH SPECIALS



## LUNCH

### TERIYAKI

Assorted veggies sautéed with teriyaki sauce served over steamed white rice topped with sesame seeds.

**Add Tofu (+2) Chicken (+3) Beef, Shrimp, Scallops (+4) Salmon (+5)**



8

### KATSU

Panko fried Chicken or Pork drizzled with katsu sauce served with steamed white rice and side of red cabbage slaw and pickled radish.



9

### KOREAN FRIED RICE

Fried Rice with carrots, bean sprouts, cucumber, mushrooms, eggs with Gochujang (Korean chili paste) topped with seaweed flakes.

**Add Tofu (+2) Chicken (+3) Beef, Shrimp, Scallops (+4) Salmon (+5)**

8

### KRISPY KALE SALAD

Crispy kale, spring mix, cashews, daikon sprouts with a Blueberry avocado dressing.

**Add Tofu (+2) Chicken (+3) Beef, Shrimp, Scallops (+4)**



8

### ASIAN PEAR SALAD

Spring greens, Asian pear, candied pecans with an orange sesame dressing topped with wonton chips.

**Add Tofu (+2) Chicken (+3) Beef, Shrimp, Scallops (+4)**

9

### CHIRASHI BOWL

Chefs choice of 5 Sashimi served on a bed of sushi rice with cucumbers, avocados, and pickled daikon. Served with miso soup.



18

### BUILD YOUR OWN BENTO BOX

Includes side of fried rice, fresh fruits and miso soup.

15

#### Pick one

- 3 Sashimi (Chef's choice)
- 3 Nigiri (Chef's choice)
- Half California Roll and Half Spicy Tuna Roll
- Yakitori (2 skewers of chicken or pork)
- Half order Katsu (chicken or pork)



#### Pick one

- Oshinko (Pickled radish)
- Cucumber
- Seaweed Salad

#### Pick one

- Vegetable Gyoza
- Pork Gyoza



\*\*Lunch Menu served with miso soup.

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