

Available daily from 11:30 am until sold out

Limited to 10 servings a day



舟がでらぞー！

FUNAMORI DON ●■ \$18

Daily assortment of sashimi served
on a boat, with sushi rice and miso soup

お昼のびちせう
LUNCH SPECIALS

▲ VEGETARIAN OPTION ● RAW ■ SHELLFISH *** SPICY
(Some items may not be suitable for strict vegetarians or vegans.)
(Please ask your server for more details.)

⚠ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

お昼のランチ

LUNCH SPECIALS

All the lunch menu below except the RAMEN SUSHI SET comes with miso soup.

SUSHI



RAMEN SUSHI SET ●■ \$25

Tonkotsu shoyu ramen served with 10 pieces of nigiri



TEMPURA & SUSHI SET ●■ \$25

Assorted tempura served with 8 piece nigiri



NIGIRI 12 ●■ \$24

Assorted sushi served with miso soup



NIGIRI 10 ●■ \$20

Assorted sushi served with miso soup

CHIRASHI SUSHI



SPECIAL MAGURO ZUKE CHIRASHI ● \$35

Tuna marinated with sea urchin infused soy sauce over sushi rice served in box



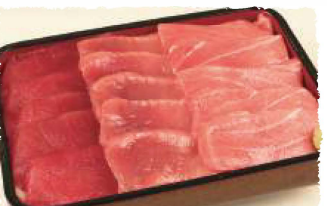
RED AND WHITE CHIRASHI ● \$35

Tuna, seabream and yellowtail served in box



MAGURO SALMON IKURACHIRASHI ● \$38

Tuna, salmon and salmon roe over sushi rice served in box



SPECIAL TANTALIZING MAGURO CHIRASHI ● \$45

Selection of toro, chutoro, akami over sushi rice served in box

RICE BOWL



MAGURO DON ● \$18

Tuna sashimi served over rice



SALMON IKURA DON ● \$20

Salmon and salmon roe served over sushi rice



KAISEN IKURA DON ●■ \$20

Assorted sashimi and salmon roe served over sushi rice



HEAVENLY DELICIOUS IKURA NEGITORO DON ● \$22

Minced tuna scallion and salmon roe served over sushi rice

SPECIAL



UNA DON \$24

Grilled eel rice in box



TEN DON ■ \$20

Assorted tempura rice bowl



PREMIUM MAGURO DON ● \$26

Assortment of tuna, lean, medium fatty, fatty, over sushi rice

- RAW
- SHELLFISH
- *** SPICY
- ▲ VEGETARIAN OPTION

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Lunch Add-ons

WASABI CAPRESE ▲ \$8
Tomato, avocado, wasabi, mozzarella caprese



DEMON'S RED TEARS ● \$6
Finely chopped radish with kura and ponzu sauce



YAMTASTIC TUNA ● \$6
Grated japanese yam with tuna sashimi



FOIE GRAS BY THE SEA ● \$6
Seared monkfish liver with ponzu



LIGHTLY PICKLED AFFAIR WITH TRUFFLES ▲ \$6
Tomato, daikon & cucumber with truffle oil and mushroom



TUNA YAKKO ● \$6
Minced tuna & scallion served over cold tofu



SPICY TOFU * ▲ \$6**
Spicy tempura crunch served over cold tofu



OLIVE OIL INFUSED CUCUMBER DELIGHT ▲ \$6
Cucumber, salted kelp, tomato in olive oil



MAGURO SASHIMI ● \$10



SALMON SASHIMI ● \$10



MENTAI ADDICTING CABBAGE \$8
Cabbage salad with mentaiko (spicy cod roe) anchovy oil



FURIKAKE CAESAR SALAD \$8
Romaine, onion, parmesan, served with noritama furikake



ASSORTED GREEDY TEMPURA ▲ \$12
Shrimp, sweet potato, squid, and eggplant tempura

EBI TEMPURA ■ \$8
Shrimp tempura

BATTER UP FISH CAKES \$8
Seaweed battered fish cake tempura

SEAWEED CRABBY TEMPURA \$8
Seaweed battered jumbo imitation crabstick tempura

KISS TEMPURA \$8
White fish tempura



MINI TONKOTSU SHOYU RAMEN \$12



CAN'T STOP FRENCH FRIES ▲ \$6
Your choice of aonori and bonito flakes or truffle salt



TOKYO CHA CHA EDAMAME ▲ \$8
Anchoy garlic premium edamame



AJI FRY \$8
Panko fried horse mackerel



KARAAGE \$9
Japanese style fried chicken

Sushi

The Classic Trio pick 3 for \$8



MAGURO/HAMACHI/ANAGO

MAGURO Tuna ●
HAMACHI Yellowtail ●
KATSUO Bonito ●
NAMATAKO Octopus ●■

ANAGO Saltwater eel ●
IKA Squid ●■
EBI Shrimp ●■
AMAEBI Sweet shrimp ●■

SABA Marinated mackerel ●
AJI Horse mackerel ●
TAMAGO Egg
INARI Sweet tofu skin

NEGI MAGURO ●
Minced tuna with scallion

The Selective Duo pick 2 for \$8



SELECTIVE SALMON

CHUTORO Medium fatty tuna (chu-toro) ●
SELECTIVE SALMON ●

IKURA Salmon roe ●
AKAEBI Red shrimp ●■

TAI Sea bream ●
UNAGI eel ●

TSUBUGAI Whelk ●■

The Premium Solo



ANAGO IPPON

OTORO Fatty tuna ● \$8
OTORO ABURI Seared fatty tuna ● \$8
JUMBO HOTATE Giant scallop ●■ \$8
AWABI Abalone ●■ \$8

ANAGO IPPON Whole seared anago sushi ● \$10
UNI Sea urchin ● \$10



SAKABAYASHI BOSTON ROLL ● \$14

Avocado, cucumber, imitation crab mayo roll topped with tuna, avocado, tobiko and nori seasoning

SAKABAYASHI CALIFORNIA ROLL ● \$14
Avocado, cucumber, imitation crab mayo roll topped with salmon, avocado, tobiko and nori seasoning

SAKABAYASHI DRAGON ROLL \$14
Avocado, cucumber, imitation crab mayo roll topped with eel, avocado, tobiko and nori seasoning

NEGI MAGURO MAKI ● \$10 **TEKKA MAKI ● \$10**
Minced tuna & scallion roll Tuna roll

AVOCADO ROLL ▲ \$8 **CUCUMBER ROLL ▲ \$8**



SWEET GREEN TEA DREAMS ▲ \$9
Green tea ice cream with soybean powder and black sugar syrup



ASSORTED ICE CREAM ▲ \$8
Green tea ice cream and vanilla ice cream

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