

# お昼のびちそう

## LUNCH SPECIALS

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

Every day : 11:30 AM – 3:00 PM  
Last order : 2:30 PM

Limited to 10 servings a day

### FUNAMORI DON ● ■ \$18

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

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### 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



### MAGURO DON ● \$18

Tuna sashimi served over rice



### SALMON IKURA DON ● \$20

Salmon and salmon roe served over sushi rice



### 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



### 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



### 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



### PREMIUM MAGURO DON ● \$26

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

● RAW ■ SHELLFISH \*\*\* SPICY

▲ VEGETARIAN OPTION (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.



# Lunch Add-ons

## WASABI CAPRESE ▲ \$8

Tomato, avocado, wasabi, mozzarella caprese



**DEMON'S RED TEARS ● \$6**  
Finely chopped radish with ikura 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 CHA EDAMAME ▲ \$8**  
Anchovy 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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