



a m a k a r a


COCKTAILS

customer favorites

Amakara Cocktail	14
Absolut Apeach Vodka, peach schnapps, lychee sake, lemon juice & Chambord	
Lychee Martini	14
Suntory Haku Vodka, lychee sake, lychee liqueur & garnished with lychee fruit	
Sweet-Tart Martini	14
Hangar 1 Buddha's Hand Citron Vodka, peach schnapps, watermelon pucker, sweet and sour, lemon juice & Sweet-Tart candy rim	
Moscow Mule	13
Ketel One Vodka, lime juice & ginger beer - on draft	
Pink Drink	13
Deep Eddy Ruby Red Grapefruit Vodka, St. Germaine & lime juice	
Barrel-Aged Manhattan	15
Barrel-aged Redemption Bourbon, angostura bitters & garnished with luxardo cherry	
Paper Crane	14
Kikori Japanese Whisky, Amaro Nonino & Aperol w/ lemon juice - on draft	
Toki Old Fashioned	16
Suntory Toki Whisky, bitters, orange bitters & brown sugar garnished with Luxardo cherry & dehydrated orange slice	
Spicy Pineapple Margarita	14
Don Julio Blanco Tequila, lime juice, ginger beer, arbol chile & pineapple	
Jalapeño Margarita	15
Muddled jalapeños, Tanteo Jalapeño Tequila, fresh lime juice & agave nectar. Salt rim.	
Cucumber Apple Mojito	15
Captain Morgan White Rum, Fuji apple sake, mint, cucumber, lime juice, simple syrup, soda	
Yume-mosa	13.5
Japanese-inspired mimosa w/ Yuzu liqueur & ume sparkling wine.	
Neo Tokyo Tea	14
Absolut Pear Vodka, Nolet's Gin, Captain Morgan White Rum, Lunazul Tequila, Midori & pineapple juice	
Matcha Mule	13.5
Ketel One Vodka, green tea, ginger beer, lime juice, w/ a matcha rim and matcha shaved coconut - on draft	

Drink Menu

WHITE WINE

Newton Skyside (Chardonnay)	9/32
Wente Riva Ranch (Chardonnay)	10/36
 Flowers (Chardonnay)	14/52
Simi (Sauv Blanc)	9/32
Cloudy Bay (Sauv Blanc - NZ)	14/52
Whispering Angel (Rosé)	12/44

SPARKLING WINE

	bottle
Moet Brut (187ml)	24
Prosecco (187ml)	8
Chandon Rosé (187ml)	12
Veuve Clicquot Brut 720mL	85

RED WINE

	glass/bottle
Michael David Freakshow (Cabernet)	10/36
Napa Cellars (Cabernet)	15/56
Newton Skyside (Pinot Noir)	15/56
Michael David Freakshow (Red Blend)	10/36
Michael David Freakshow (Zinfandel)	10/36
Caymus (Cabernet Sauvignon)	(1 liter Btl Only) 120

DRAFT BEER

	pint/pitcher
Sapporo	6/20
Asahi	6/20
Kirin	6/20
Rotating Taps	8/28
Momokawa (Sake - 4oz glass)	5

Bottled Beer:

Sapporo (Lg)	8
Asahi (Lg)	8
Kirin (Lg)	8
Kirin/Sapporo Light (12oz)	6
Sapporo Black (22oz can)	8.5
Asahi Super Dry 0.0 Non-Alcoholic	5
Rotating Bottles	7

NON-ALCHOHLIC DRINKS

Fountain Drinks: Coke, Diet Coke, Fanta Orange, Sprite, Dr. Pepper, Ginger Ale, Lemonade, Iced Tea

Other: San Pellegrino, Cock 'n Bull Ginger Beer, Ramune, Red Bull: Regular, Sugar-Free, Watermelon & Tropical Cranberry Juice, Pineapple Juice, Orange Juice

Tea – Samovar Loose Leaf Tea Varieties: - S A M O V A R

Houjicha, Chamomille Twist (caffeine free), Jasmine Pearl & Ryokucha.

****Full Bar**** – Ask your server for cocktail specials & premium spirit selections.



a m a k a r a

JAPANESE WHISKEY

Hakushu 12 Year
Hakushu 18 Year
Kikori
Nikka Coffey Grain
Nikka Coffey Malt
Nikka Pure Malt (Taketsuru)
Suntory Hibiki Harmony
Suntory Toki
Yamazaki 12 Year
Yamazaki 18 Year

WHISKEY

Basil Hayden's
Basil Hayden's Dark Rye
Breckenridge PX Cask Finish
Blanton's Bourbon
Bulleit Bourbon
Bulleit Rye
Crown Royal
Dickel 8 Year
Jack Daniel's
Jameson
Knob Creek
Maker's 46
Michter's 10 Year Straight Rye
Redemption High Rye Bourbon
Skrewball Peanut Butter Whiskey
St. George Baller (Japanese inspired)
Weller 12 Year
Weller Full Proof
Weller Special Reserve
Whistle Pig Straight Rye 10 Year
Woodford Reserve
Woodinville 100% Rye
Van Wrinkle 12 Year

Spirits Menu

VODKA

Absolut Apeach
Absolut Pear
Absolut Peppar
Breckenridge
Chopin
Deep Eddy Ruby Red
Grey Goose
Hangar One Citron
Hangar One Straight
Ketel One
Ketel One Botanical
Tito's

RUM

Cruzan
Captain Morgan White
Captain Morgan Spiced
Captain Morgan's Coconut Rum
Bacardi
Sailor Jerry
Zaya Gran Reserva 16 Year (Dark Rum)

TEQUILA

Casamigos Anejo
Casamigos Reposado
Clase Azul Reposado
Don Julio 1942
Don Julio 70th Anniversary
Don Julio Anejo
Don Julio Blanco
Don Julio Primavera
Don Julio Reposado
Don Julio Rosado
El Tesoro Blanco
El Tesoro Reposado
Gran Centenario Reposado
Gran Cenario Anejo
Herradura Silver
Lunazul Blanco
Tanteo Jalapeno

SCOTCH

Balvenie 12 Year
Glenfiddich 12 Year
Glenfiddich 15 Year
Highland Park Viking's Honor
Highland Park Magnus
Johnny Walker Black Label
Johnny Walker Blue Label
Laphroaig 10 Year
Macallan 12 Year
Macallan 18 Year
Macallan Rare Cask

COGNAC

Hennessy Privilege VSOP
Hennessy VS
Hennessy XO
Martell Cordon Bleu
Martell Caractere
Remy Martin 1738
Remy Martin XO

GIN

Bambay Sapphire
Gray Whale Gin
Hendricks
Hendrick's Flora
Nikka
Nolet's Silver
Suntory Roku
Tanqueray 10

MISCELLANEOUS

Amaro Nonino Quintessentia
Aperol Aperitivo
Bailey's
Frangelico
Gran Marnier
Mezcal
Rumchata



Happy Hour Menu

Mon - Th 2:00-6:00 pm
EXCLUDING HOLIDAYS

a m a k a r a

V = Vegetarian Option

BAR

House Wine-HH (Terrazas Chardonnay or Cabernet)	8
Hot Sake-HH	8
Momokawa (draft sake)-HH	3
Sayuri-HH	5/22
Sake Bomb-HH	6
Draft Beer-HH	4/5
Amakara Cocktail	11
Sweet-Tart Martini	11
Lychee Martini	11
Prosecco	6

KITCHENS

Grilled Edamame - V	7.5
Grilled Shishito Peppers - V	7
Seaweed Salad - V	7
Chasu Bun	6.5
Gyoza	9
Arabiki Sausages	8
Spicy Sesame Chicken Wings (8pcs)	11.5

SUSHI

Assorted Sashimi	16
Oysters on the Half Shell (1/2 dozen)	20
Spicy Poke	15.5
Shrimp Ceviche	15.5
Spicy Crunchy Rainbow	20.5
Red Dragon	19.5
Jalapeno Hamachi	10.5
California Roll	10.5
Spicy Tuna Roll	10.5
Mixed Hosomaki	12
Chef's Nigiri (5 pcs)	19

****Parties of 6 or more may be subject to gratuity****



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a m a k a r a

Starter Menu

V = Vegetarian Option

RAW & CARPACCIO

- Assorted Sashimi** 18.5
Tuna, Salmon & Yellowtail. (7 pcs)
- Chef's Nigiri** 23
Chef's choice. (5 pcs)
- Hamachi Carpaccio** 19.5
Tomato, jalapeno, cilantro, ginger garlic soy & olive oil.
- Oysters on the Half Shell** (1/2 dozen) MP
Premium oysters, ponzu, scallions & spicy sauce.
- Sesame Seared Tuna Tapas** 19.5
Seaweed salad, yuzu tobiko, chili aioli & kaiware.
- Ankimo** 17
Steamed monkfish liver in ponzu sauce with Sriracha, green onion shiso & daikon.
- Oyster Shooter** 12.5
Raw oyster, cold sake, quail egg yolk, tobiko, Sriracha, ponzu & green onions. (Age 21+).
- Poke Tuna** 15
Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.
- Spicy Poke** 18
Tuna, seaweed salad, pickled cucumbers, red onion, furikake, pine nuts, sesame oil, cilantro & spicy poke sauce. Served with a side of wonton chips.
- White Fish Berry** 19
White fish, lime, sea salt, berry & shiso.

PAN FRIED

- Asparagus Beef Wrap** 18
Cilantro, tomatoes, jalapeno, onion & ponzu.
- Seared Scallops** 14
Sautéed spinach in soy butter - 3 pcs.

SIDES

- White Rice** 3
- Brown Rice** 4
- Wakame Tofu Miso Soup** ... 3
- Spicy Miso Soup** 4

TEMPURA

- Mixed Tempura** 18
Tempura shrimp, kisu, broccoli, asparagus, carrot onion, sweet potato, kabocha squash, dashi
- Vegetable Tempura** 14
Asparagus, broccoli, carrot, onion, sweet potato, kabocha squash, dashi
- Shishito Tempura** 10
- Soft Shell Crab** 18
Soft shell crab, basil lemon aioli & chili sauce
- Crab Stuffed Jalapenos** 13
Crab mix & cream cheese

SALAD

- Sashimi Salad** 27
Assorted fish, tobiko, avocado, tomato, pine nuts, capers, spring mix salad with horseradish ponzu & olive oil.
- Tuna Ceviche Salad** 21
Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber, mango, red onions with spring mix salad, lemon juice, salt and sesame wonton chips.
- Shrimp Ceviche** 20
Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/ flour tortilla chips and chipotle aioli.
- Salmon Skin Salad** 15
Grilled salmon skin, cucumber, red onions, bonito flakes, kaiware, yamagobo with spring mix salad and ponzu sauce.
- Tako Kimchee Salad** 16.5
Octopus, cucumber, tomatoes. Kimchee sauce.
- Cucumber Salad** 7.5
Shrimp, cucumber, seaweed & sesame seeds. Sweet vinegar sauce.
- House Salad - V** 6.5
Spring mix or shredded cabbage, cucumber & tomato. Miso sesame dressing.
- Seaweed Salad - V** 7.5

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a m a k a r a

Robata Menu

"Grill"

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

V = Vegetarian Option

VEGETABLES

Grilled Edamame - V 10
Garlic salt & olive oil

Shishito - V 10
Shishito peppers, olive oil & garlic salt

Sweet Potato - V 8.5
Honey butter, sesame seeds (3pcs)

Corn - V 8.5
Soy butter & shichimi

Maitake Mushroom - V 15.5
Thyme, olive oil & soy sauce

Asparagus - V 10.5
Goma-ae sauce

MEAT


Beef & Eggplant 23
Soy butter sauce

Arabiki Sausage (5 pcs) 11
Dijon mustard

Tontoro 18
Fatty pork, sesame seeds, green onion, & sesame kimchee sauce

SEAFOOD

Hamachi Kama Reg 16/Lg 23
Hamachi collar & ponzu

 **Salmon Kama** 20
Salmon collar & ponzu

Squid 19
Soy & shichimi aioli

Oysters (2 pcs)
- w/ Truffle butter 14
- w/ Mozzarella & Pesto 10

Small Bites

Steamed Edamame - V 8

Fried Calamari 19.5
(Cilantro Ponzu)

Karaage Chicken 12.5
(Rosemary Salt)

Agedashi Tofu 7.5

Fried Oysters 12

Fried Gyoza 10
(Pork & Vegetable)


Nasu Dengaku - V 10
(Miso Glazed Eggplant)

Spicy Sesame 14.5


Chicken Wings (8pcs)

Takoyaki 9.5
Fried Octopus Balls with kewpie, katsu sauce, dried seaweed & bonito

Hiyayakko 9.5
(Cold tofu, soy sauce, ginger, bonito flakes, green onions & baby anchovies)

 **Shishamo** 8
lightly coated and fried, egg filled belly smelt fish. Ponzu & lemon. (8 pcs)

Steamed Buns 8 ea
(topped w/ cilantro, red onion, jalapeño & chili mayo)
- Chasu (Sesame Sauce)
- Kisu (Tartar Sauce)
- Eggplant (Sesame Sauce)
- Chicken Katsu (Katsu Sauce)

 **Takoyaki Fries** 9.5
Fries topped with kewpie, katsu sauce, dried seaweed & bonito (no toppings.....6)

Kid's Menu

(For Guests 12 & Under.)

Served with rice, miso soup & scoop of ice cream.

Chicken Teriyaki 15

Chicken Katsu 15

Plain Ramen 15

Plain Udon 15

Beef Teriyaki 18.5

No miso soup or rice for noodle dishes.
Ice Cream not available for takeout.

Dessert Menu

Green Tea Ice Cream 6.5

Vanilla Ice Cream 6.5

Creamy Coconut Sorbet 8.5

Exotic Bomba 10
Mango, passion fruit & raspberry sorbetto coated in white chocolate.

Tempura Ice Cream 10.5
Tempura vanilla ice cream, Caramel & powdered sugar

Grilled Pineapple Sundae 10.5
Pineapple, rum brown sugar, cinnamon & vanilla ice cream

 New featured Item

***Parties of 6 or more may be subject to gratuity**



a m a k a r a

Entrees & Dinner Menu

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

SUSHI & SASHIMI

Mixed Sashimi	43
Chef's best sashimi selection of the day & Steamed white rice	
Tuna Sashimi	35
12 pcs. & Steamed white rice	
Combination Sushi	27
5 pcs nigiri & choice of one roll: California, Spicy Tuna or Unagi.	
Sushi Sashimi Combination	41
7 pcs nigiri & 7 slices assorted sashimi.	

DONBURI

Served over rice - Choice of miso soup or salad

Chirashi	43
Sashimi assortment over sushi rice - Nori	
Tekka Don	33
Tuna over sushi rice - Nori	
Trio	37
Tuna, unagi & tempura shrimp over sushi rice - Nori	
Unagi Don	32
Whole eel filet, steamed rice, unagi sauce & sesame seeds	
Katsudon	23
Panko pork, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.	
Chicken Katsudon	23
Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions. <i>(Substitute grilled chicken breast for an add'l +\$2)</i>	
Gyudon	19.5
Beef, yellow onion, red ginger & half egg	
Beef Tomato Curry	20
Beef, yellow onions, potatoes, carrots, tomatoes & curry <i>(add Katsu or Chicken Katsu for an add'l +\$5)</i>	

SEAFOOD

Served w/ rice & spring mix salad

Salmon Teriyaki	30.5
Pan fried salmon, teriyaki sauce	
Salmon Shioyaki	30.5
Seasoned, grilled salmon	
Saba Shioyaki	18
Seasoned, grilled mackerel w/ grated radish	
Mixed Tempura	25
Assorted veggies, shrimp & kisu	

NOODLES & SOUP

Make any noodle dish spicy for an add'l +\$1 charge

Ramen	17.5
Seaweed, green onion, corn, arugula, half egg & roasted black garlic paste - Pork broth	
Chasu Ramen	20.5
Ramen with chasu- Pork broth	
Maze Ramen	17.5
Chasu, cilantro, green onions, half egg, sesame oil, roasted black garlic paste & lime - <i>Dry tossed</i>	
Udon or Soba	16
Seaweed, tempura bits, green onions, inari & fish cake - Dashi broth	
Tempura Udon	23.5
Udon with assorted tempura	
Cold Soba	16.5
Buckwheat noodles, tempura bits, green onions, grated daikon, wasabi & sesame seeds - Chilled dashi broth	
Tempura Cold Soba	23.5
Cold Soba with assorted tempura	
Spicy Gyoza Soup	14
Gyoza, tofu, shiitake mushroom, arugula, cilantro - Pork broth	
Clam Ramen	23
Manilla clams, butter, green onion - Chicken broth	

MEAT

Served w/ rice & spring mix salad

Chicken Teriyaki	23.5
Grilled chicken thighs, teriyaki sauce - <i>(Substitute grilled chicken breast for an add'l +\$2)</i>	
Beef Teriyaki	30
Grilled and sliced ribeye, teriyaki sauce	
Sesame Chicken	24
Tempura chicken w/ sweet ginger sauce & sesame seeds - <i>(Substitute grilled chicken breast for an add'l +\$2)</i>	
Tonkatsu	22
Panko pork cutlets - Cabbage salad	
Chicken Katsu	22
Panko chicken thighs - Cabbage salad <i>(Substitute grilled chicken breast for an add'l +\$2)</i>	
Ribeye Steak	48
Medium rare ribeye w/ sautéed arugula & garlic butter soy	

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Sushi Menu

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

MP = Market Price | **V = Vegetarian Option**

NIGIRI/SASHIMI

Toro - Fatty Tuna BellyMP
Chutoro - Med. Fatty Tuna BellyMP
Uni - Sea UrchinMP
BluefinMP
Mirugai - Geo DuckMP
Aji - Spanish Mackerel 8/16
Amaebi - Sweet Shrimp 16
Ebi - Shrimp 6
Hamachi - Yellowtail 7.5/15
Hamachi Toro - 8.5/17
 Fatty Yellowtail Belly

Hotate - Scallop 7.5/15
Ika - Squid 6/12
Ikura - Marinated Salmon Roe 9
Kanpachi - Amber Jack 7.5/15
Kurodai - Sea Bream 7.5/15
Maguro - Tuna 7.5/15
Mutsu - Escolar 7.5/15
Saba - Mackerel 7/14
Sake - Salmon 7.5/15
Sake Toro - 8.5/17
 Fatty Salmon Belly

Shiitake Mushroom 6
Shiro Maguro - Albacore 7.5/15
Spicy Salmon (seared) 8/16
Tako - Octopus 6.5/13
Tamago - Sweet Egg Omelet 5.5
Tobiko - Flying Fish Roe 6
Unagi - Fresh Water Eel 7

Ask your server for special fresh fish selections of the day

COMMON ROLLS

California 12
 Crab, avocado, cucumber & tobiko
Fried California 14.5
 Crab and avocado w/ teriyaki
Rainbow 21
 California topped with assorted fish
Dragon 19.5
 Crab and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits
Unakyu 12
 Fresh water eel, cucumbers, teriyaki
Avocado Mango - V 9.5

Caterpillar 13.5
 Unagi & cucumber w/ avocado & teriyaki
Spicy Tuna 12
 Tuna tartar, cucumber, spicy sauce & sesame seeds
Philadelphia 17.5
 Cream cheese & cucumbers w/ smoked salmon, red onions and capers
Fried Philadelphia 15
 Smoked salmon & cream cheese w/ red onions, capers & teriyaki
Mango Salmon 12

Spider 15.5
 Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko
Tempura Shrimp 12
 Tempura shrimp, avocado, cucumber & kaware w/ tempura bits & teriyaki
Salmon Skin 12
 Grilled salmon skin, shiso, yamagobo, kaware, cucumber
Golden Shrimp 14
 Panko fried shrimp, snow crab, cucumber, avocado - Spicy mayo
Avocado Cucumber - V 8.5

TRADITIONAL HOSOMAKI

Kappa Maki - V 8
 Cucumber roll
Oshinko Maki - V 8.5
 Pickled radish & shiso
Yamagobo Maki - V 8.5
 Pickled burdock root & shiso
Umeshiso Maki - V 8.5
 Pickled plum paste, shiso & cucumber
Grilled Eggplant - V 9
 Grilled eggplant & shiso
Futo Maki 11

Mixed Hosomaki (9 pcs) 15
 Tekka Maki, Sake Maki, Negihama Maki
Tekka Maki 10
 Tuna roll
Sake Maki 10
 Salmon roll
Negi Hama Maki 10
 Yellowtail & green onions
Negi Toro Maki MP
 Fatty tuna belly & green onions
Inari (2 pcs) - V 6.5

HAND ROLLS

Uni MP
Unagi 10
California 10
Spicy Tuna 10
Negi Hama 10
Salmon Skin 10
Spicy Scallop 10

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Amakara Original Rolls

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SPICY ROLLS

Spicy Crunchy Rainbow	24
<i>Tempura shrimp and spicy tuna w/ assorted fish, spicy mayo, teriyaki, mustard sauce, tempura bits, green onions & tobiko</i>	
Red Dragon	23
<i>Spicy tuna and tempura shrimp w/ tuna, spicy mayo, teriyaki & red onions.</i>	
Chili Spider Salmon	23.5
<i>Tempura soft-shell crab and avocado w/ salmon, red onions, cilantro, tomatoes, chili oil, ponzu & tempura bits</i>	
Spicy Sesame Seared Tuna	23
<i>Avocado, cucumber and tempura asparagus w/spicy tuna, sesame-seared tuna, spicy mayo & spicy ponzu dip</i>	
Jalapeno Hamachi	12
<i>Hamachi, jalapeño, & avocado</i>	
Double Jalapeño	22
<i>Jalapeño hamachi w/ sesame seared tuna, sesame seared salmon, avocado, pickled jalapeño & wasabi cream</i>	
Scallop Paradise	13
<i>Tempura scallops on rice w/ spicy mayo, teriyaki, mustard sauce, green onions, tomatoes & 3 kinds of tobiko - 4 pcs</i>	
Seared Albacore	20.5
<i>Steamed asparagus and spicy tuna w/ seared albacore, garlic paste, chili oil & green onions</i>	
Albacore Escolar Medley	22
<i>Avocado and cucumber w/ seared albacore, escolar, chili aioli, arugula, red onions, tomatoes, tobiko & tempura bits</i>	
Hamachi Bite	21
<i>Crab, cilantro and tomatoes w/ hamachi & spicy radish</i>	
Hawaiian Delight	23
<i>Smoked salmon, pineapple and bacon w/ salmon, mustard sauce, Tabasco, red onions, tomatoes & chopped pineapple</i>	

NON SPICY ROLLS

Klondike Express	21.5
<i>Crab, tempura shrimp w/ avocado, scallop mayo, 3 flavors of tobiko, tempura bits & teriyaki</i>	
Shrimp Mango	22
<i>Crab, tempura shrimp w/ avocado, ebi, mangoes, cilantro, tomatoes, tempura bits, teriyaki & lime juice.</i>	
Italian Dragon	22
<i>Crab, tempura shrimp w/ unagi, avocado, tomatoes, basil pesto, balsamic vinegar & olive oil</i>	
Cucumber Wrap	21
<i>White fish, shiso, kaiware, yamagobo & ponzu</i>	
Cherry Blossom	21.5
<i>Salmon and avocado w/ tuna & tobiko</i>	
Lime Scallop	20.5
<i>Avocado, tomatoes and cilantro w/scallops, lime slices & tobiko</i>	
Lemon Salmon	21
<i>California roll w/ salmon, lemon slices & kaiware</i>	
California Deluxe	21
<i>California roll w/ unagi, avocado, tobiko, & teriyaki</i>	
Tempura Asparagus Roll - V	15
<i>Tempura asparagus, avocado and cucumber w/ teriyaki & mustard sauces - Spring mix salad</i>	
Three of a Kind	19
<i>Tuna, salmon, yellowtail, cucumber & kaiware w/tobiko</i>	



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a m a k a r a

Lunch Specials Menu

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

Mon - Fri 11:30a - 2:00p – EXCLUDING Weekends & Holidays

AMAKARA COMBINATIONS

Served with rice, salad, gyoza & miso soup (No miso soup for takeout)

Special: Select 1 item from A and 1 item from B – 20.5

Premium: Select 1 item from A and 2 items from B – 25

A

Mixed Tempura

Vegetable Tempura

Fried Calamari

Fried Oysters

Agedashi Tofu

Korroke

Albacore Ponzu

Fried Gyoza

B

Chicken Teriyaki

Beef Teriyaki

Salmon Teriyaki

Salmon Shioyaki

Sesame Chicken

Tuna Sashimi

Tonkatsu

Chicken Katsu

Shrimp Katsu

LUNCH ENTRÉES

Served with rice, salad & miso soup (No miso soup for takeout)

Chicken Teriyaki 20.5

Beef Teriyaki 24

Salmon Teriyaki 25

Tonkatsu 20

Chicken Katsu 20

Sesame Chicken 21

Salmon Shioyaki 25

Saba Shioyaki 16

Gyudon 17.5
no salad

Beef Tomato Curry 18
(add Katsu or Chicken Katsu for an add'l +\$4) – no salad

LUNCH SUSHI

Served with miso soup (No miso soup for takeout)

Combination Sushi 25
Asst. 5 pc Nigiri + 1 roll (California, Spicy Tuna, Unakyu)

Poke Bowl 18
Tuna, seaweed salad, pickled radish, red onion, cucumber, furikake,
& sesame oil over sushi rice

LUNCH NOODLES

Ramen 17

Spicy Ramen 18

Udon or Soba 15

Cold Soba 15.5

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