

# Lunch Combo Menu

(MONDAY - FRIDAY) 11:00AM - 2:30PM

All Lunch Combinations come with, (A) Appetizer and (B) Main Dish for \$11

**A: Shumai** - *Steamed Shrimp Dumplings*

**Edamame** – *Lightly Salted Soybeans (V)*

**Miso Soup** – *Tofu, Scallions and Seaweed*

**Asparagus** – *with Miso Butter (GFO/VO)*

**Gyoza** – *Pan-Seared Pork Dumplings*

**Chu-Ka Salad** – *Seaweed Salad (V)*

**Garden Salad** – *Sesame Dressing (GFO/V)*

**Hijiki**–*Seaweed, Edamame, Carrots, Shiitake*

**B: Miso Ramen** - *Egg Noodles in Pork Miso Broth, Flavored Soft-Boiled Egg, Bamboo Shoots, Spinach, Shiitake, Seaweed and Seven Spices*

**Choice of; Roasted Pork, Seafood or Vegetable**

**G.F.O Ramen** – *Wonton Ramen in Pork Broth with Bok Choi, Shiitake, Fried Onion & Fried Garlic.*

**Choice of; BBQ Pork** (GFO w/Bean Thread or Tofu Noodles \$2)

**Shrimps or Seafood** (Seafood Broth)

**Yakisoba Noodle** - *Wok Fried Yellow Noodles with Vegetables*

**Choice; of Chicken, Shrimp or Veg & Tofu** (GFO w/Bean Thread or Tofu Noodles \$2)

**Tori Don**

*Pan Seared Chicken Breast with Teriyaki over Rice, served with a side of Broccoli (GFO)*

**Tori Toro Don**

*Pan Seared Chicken Thigh with Teriyaki over Rice, served with a side of Broccoli (GFO)*

**Buta Toro Don**

*Roasted Five Spices BBQ Pork with Teriyaki over Rice, served with a side of Broccoli*

**Katsu Curry**

*Fried Breaded Chicken, Pork or Veg & Tofu with Japanese Curry over Rice (VO)*

\*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server of any allergies

# Tapas

<b>Edamame</b>	4	<b>Taiwanese Pork Belly Bun</b>	7
<i>Lightly Salted Soybean (GF/V)</i>		<i>Pork Belly, Pickled Mustard Green, Peanut with Sugar, Cilantro</i>	
<b>Garlic Chili Edamame</b>	6	<b>Spicy Honey Chicken Bun</b>	7
<i>Tossed in Garlic, Japanese Seven Spices (GF/V)</i>		<i>Katsu Chicken with Spicy Honey Sauce., Romaine Lettuce, Scallion.</i>	
<b>Agedashi Tofu</b>	6	<b>Chicken Wings</b>	8
<i>Fried Tofu, Scallion, Ginger, Bonito Flakes, Sweet Soy broth (GFO/VO)</i>		<i>Choice of Buffalo, Thai Red Curry, Teriyaki (GFO), Spicy Honey Miso or Garlic Parmesan Cheese</i>	
<b>Hakka Eggplant</b>	6	<b>Soft Shell Crab</b>	9
<i>Wok Fried, Spicy Hoisin sauce and Basil (GFO/V)</i>		<i>Lightly fried with Ponzu</i>	
<b>Crispy Brussels Sprout</b>	7	<b>Rice Burger</b>	7
<i>Tossed w/ Ponzu, Fish Sauce and Seven Spices (GFO/VO)</i>		<i>Crispy Rice Patty with Onion, Mushroom, Cheese and Lettuce</i>	
<b>Shumai</b>	6	<i>(Choice of Beef, Chicken, Pork , Lamb or Veg) (VO)</i>	
<i>Steamed or Fried Shrimp Dumpling</i>		<b>*Gyu Tataki</b>	9
<b>Gyoza</b>	7	<i>Thinly Sliced Rare Beef with Ponzu (GFO)</i>	
<i>Homemade Pan Seared Pork Dumpling</i>		<b>*Gyu Tan</b>	9
<b>Crab Croquette</b>	8	<i>Thinly Sliced Beef Tongue Seared to Med Rare served with Ponzu (GFO)</i>	
<i>Crab, Mushrooms, Corn and Onion &amp; Spicy Mayo</i>		<b>Baby Back Ribs</b>	9
<b>Tako Yaki</b>	8	<i>Homemade BBQ Sauce (GFO w/ GF Teriyaki)</i>	
<i>Wheat flour ball-shaped, filled with Octopus.</i>		<b>Fried Calamari</b>	9
<b>Yasai OR Ebi Tempura</b>	6-7	<i>Served with Red Bell Pepper &amp; Mango Chili Puree.</i>	
<i>Mix Vegetables OR Shrimp &amp; Vegetables</i>		<b>Geso</b>	5
<i>Lightly Fried.</i>		<i>Sautéed Squid Tentacles w/ Teriyaki (GFO)</i>	
<b>*Spicy Tuna Tostada</b>	6	<b>Ika</b>	11
<i>Crispy Seaweed Rice Cracker, Spicy Tuna, Spicy Mayo</i>		<i>Whole Grilled Jumbo Squid with Teriyaki (GFO)</i>	
<b>*Tuna Wonton Tacos</b>	8		
<i>Spicy Tuna and Mango Salsa in a Crispy Wonton Shell</i>			

## Soup & Salad

<b>Miso Soup</b>	3	<b>Tofu Salad</b>	6
<i>Enoki Mushroom, Tofu, Green Onions, Seaweed (V)</i>		<i>Seaweed Salad with Mixed Greens &amp; Tofu, Sesame Dressing (GFO/V)</i>	
<b>Ebi Tomyum Soup</b>	6	<b>*Sashimi Salad</b>	9
<i>Lemongrass &amp; Kaffir Leaf, Button Mushroom, Shrimp</i>		<i>Mixed Greens with Raw Spicy Tuna (not GF), Salmon, White Fish (GFO)</i>	
<b>Garden Salad</b>	5	<b>Crispy Kale Salad</b>	7
<i>Homemade Sesame Dressing (GFO)</i>		<i>Spring Mix, Basil, Mint, Cilantro with Spicy Lime Fish Sauce Dressing (GFO / VO)</i>	
<b>Chu-ka Salad</b>	5	<b>Kimchee</b>	5
<i>Seaweed Salad (V)</i>		<i>Homemade Fermented Spicy Chinese Cabbage</i>	
<b>Hijiki Salad</b>	5		
<i>Black Seaweed, Edamame, Carrots, Shiitake Mushroom</i>			

## Robata Yaki

### Meat on Skewers

<b>Yakitori (GFO)</b>	5
<i>Chicken Thigh and scallion w/ Teriyaki</i>	
<b>Kawa (GFO)</b>	4
<i>Crispy Chicken Skin w/ Teriyaki</i>	
<b>Sasami Satay</b>	5
<i>Chicken Tender w/ Peanut Sauce</i>	
<b>Korean Pork Belly</b>	7
<i>w/ Spicy Honey Miso Sauce &amp; Kimchee</i>	
<b>Thai Sausage</b>	5
<i>w/ Scallion Ginger Sauce</i>	
<b>Chicken Gizzard</b> w/Teriyaki (GFO)	4
<b>Chicken Heart</b> w/Teriyaki (GFO)	4

### Stuff w/ Bacon on Skewer (GFO)

<b>Asparagus Bacon</b>	5
<b>Enoki Mushroom Bacon</b>	5
<b>Scallop Bacon</b>	9
<b>Shrimp Bacon</b>	8
<b><u>Vegetable on Skewers</u> (GFO)</b>	
<b>Corncob</b> w/Coconut Milk (VO)	4
<b>Nasu</b> w/Sweet Miso Paste (V)	4
<b>Zucchini</b> w/Sweet Miso Paste (V)	4
<b>Shiitake Mushroom</b> w/Teriyaki (V)	5
<b>Asparagus</b> w/Teriyaki (V)	4

# Noodles Dishes

## Miso Ramen

*Pork Miso Broth, Flavored Soft Boiled Egg, Shiitake Mushroom, Bamboo Shoots, Spinach, Seaweed, Fish Cake (Except For Vegetable) and Seven Spices. Choice of;*

Chashu (Roasted Pork) or Veg and Tofu (Veg Miso Broth or Veg Broth)	12
Seafood (Scallop, Shrimp & Squid)	14

## G.F.O Ramen - (GFO/With bean thread or tofu noodles \$2)

*Pork Broth with Bok Choi, Shiitake Mushroom, Fried Onion & Fried Garlic. (Wonton Ramen) Choice of;*

BBQ Pork	12
Shrimps or Seafood (Scallop, Shrimp & Squid). w/ Seafood Broth	14

## Tan Tan Men

14

*Spicy Pork Miso Broth, Ground Pork, Flavored Soft Boiled Egg, Shiitake, Fish Cake . Bamboo Shoots, Bok Choi, Seaweed, Fish Cake and Seven Spices*

## Sapporo Ramen

14

*Chicken Broth, Shrimp, Scallop, Squid, Flavored Soft Boiled Egg, Bamboo Shoots, Spinach, Butter, Corn, Seaweed and Seven Spices*

## Nagasaki Chanpon

14

*Over 30 hours Tonkotsu Broth, Shrimp, Scallop, Squid, Flavored Soft Boiled Egg, Bamboo Shoots, seaweed, Cabbage, Carrots and Seven Spices*

## Spicy Miso Ramen *Choice of: Chashu , BBQ pork or Veg & Tofu*

14

*Spicy Miso Broth, Flavored Soft Boiled Egg, Shiitake Mushroom, Kimchi, Spinach, Seaweed, Fish Cake and Seven Spices.*

## Duck Noodle Ramen -Wonton Ramen in Five Spice ,Consommé with Duck Thigh Confit

16

## Yakisoba Or Yaki Udon - (GFO/With bean thread or tofu noodles \$2)

*Wok Fried Noodles with Vegetables. Choice of;*

Vegetable and Tofu	12
Chicken / Shrimps or Seafood (Scallop, Shrimp & Squid)	14

## Nabeyaki Udon -Udon Noodle in Dashi Broth with Vegetable and Poached Egg and

15

*Side of Shrimp and Vegetable Tempura.*

## Spicy Pork Katsu Ramen -Choice of: LEVEL 1 (Hot) or LEVEL 2 (Fire)

16

**(More Spicy Levels Upon Request )** *Wonton Ramen in Spicy Red Curry Tonkasu Broth, Bokchoi, Shitake, Corn, Soft Boil Egg and Pork Katsu On The Side.*

### EXTRA TOPPINGS for Ramen:

Chashu	\$2	BBQ Pork	\$2	Soft Egg	\$2
Bokchoi	\$1	Squid	\$2	Shrimp	\$3
Pork Belly	\$3	Bamboo Shoots	\$2	Kimchi	\$2
Fish Cake	\$2	Spinach	\$1	Shitake	\$1
Enoki	\$1	Corn	\$1	Shrimp Ball	\$2
Fish Ball	\$2	Extra Ramen	\$2	Tofu	\$1

*( Ramen is wheat flour, Egg Noodle and Soba noodle is Buckwheat flour. Udon noodle is wheat flour. Soft Boiled Egg is not GF)*

# Set Menu Entrée

(At Set Menu Choose One Entrée and Two Sides)

<b>Buta Toro</b> -Roasted BBQ Pork	14
<b>Yasai Curry</b> -Japanese Curry with Seasonal Vegetables and Tofu	14
<b>Tori</b> -Pan Seared Chicken Breast w/Teriyaki (GFO)	15
<b>Tori Toro</b> -Pan Seared Chicken Thigh w/Teriyaki (GFO)	15
<b>Katsu Curry</b> -Fried Breaded Chicken or Pork Topped with Japanese Curry	16
<b>Unaju</b> -Grilled Freshwater Eel w/Sweet Soy Glaze	17
<b>Surf &amp; Turf</b> - Pan Seared Marinated Beef Short Ribs and Jumbo Shrimp Scampi	20
<b>Pistachio Crusted Salmon</b> -Coconut Thai Red Curry (GFO W/ GF Teriyaki)	17
<b>Baby Back Ribs</b> -With Homemade BBQ Sauce (GFO W/ GF Teriyaki)	16
<b>*Seared Sesame Tuna</b> - Ahi Tuna is Served Rare, With Wasabi Ponzu Sauce.	19

## Side Dish

**Seaweed Salad (V)**

**Edamame (GF/V)**

**Homemade Kimchee**

**White Rice (GF)**

**Edamame & Potato Croquettes**

**Garlic Shiso Fried Rice**

**Miso Soup**

**Hijiki Salad**

**Crispy Brussels Sprout(GFO/VO)**

**Broccoli with Miso Butter(GFO/V)**

**Asparagus with Miso Butter(GFO/V)**

**Kimchee Fried Rice w/Bacon**

**Garden salad (GFO/V)**

**(GF) Gluten free, (GFO) Gluten free option, (V) Vegan, (VO) Vegan option  
Available upon request for items shown. Please inform your server.**

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# Shabu Shabu

*Shabu Shabu is a Japanese variety of hot pot. The dish is prepared by submerging a very thin slice of meat or a piece of vegetable in a pot of boiling broth and swishing it back and forth several times. (The familiar swishing sound is where the dish gets its name. Shabu-Shabu roughly translates to "Swish-Swish") Cooked meat and vegetable are dipped in Ponzu or "Goma" (Sesame Seeds) Sauce.*

**Combination Set:** *All the combination comes with your choice of broth, assorted vegetable bowl and side of white rice, udon noodles or bean thread noodles (Clear Noodle).*

## Step #1 Choose One of the following:

<b>Vegetarian Delight</b>	14	<b>Chicken</b>	14
<b>Sirloin Beef</b>	17	<b>Pork Loin</b>	14
<b>USDA Choice Rib Eye</b>	20	<b>Lamb</b>	17
<b>Boneless Short Rib Beef</b>	20		
<b>Seafood Platter</b> (Salmon, Tilapia, Scallops, Squid and Shrimp)			18
<b>Meat Combo</b> (Two Choices: Beef, Chicken, Pork or Lamb)			17
<b>Surf &amp; Turf</b> (Seafood Platter with Choice of: Beef, Chicken, Pork or Lamb)			20
<b>Seafood Supreme</b> (Salmon, Tilapia, Scallop, Squid, Shrimp, Clam, Fish & Shrimp Meatball)			21

## Step #2 Choose Your Broth;

(GFO) Pork Broth	(GFO/V) Vegetable Broth	(GFO) Dashi (Fish Broth)
(V) Miso Broth add \$1		Tomyum Broth (Spicy and Sour) add \$2
Kimchee Broth (Spicy) add \$2		Tom Sab (Spicy Beef Stew) add \$3

## Step #3 Choose Your Side;

<b>White Rice</b>	<b>Udon Noodles</b>
<b>Bean Thread Noodles (Clear Noodles)</b>	<b>Tofu Fettuccini Noodle: Add \$2</b>

## Shabu Shabu A La Carte

<b>Enoki Mushrooms</b>	4	<b>Assorted Vegetables</b>	4
<b>Shiitake Mushrooms</b>	4	<b>Bok Choi</b>	4
<b>Tofu (6pc)</b>	3	<b>Raw Egg</b>	1
<b>Pork Loin(3oz)</b>	5	<b>Clams (3pc)</b>	4
<b>Chicken(3oz)</b>	5	<b>Squid (3oz)</b>	4
<b>Sirloin Beef(3oz)</b>	6	<b>Corn</b>	2
<b>Short Rib Beef(3oz)</b>	9	<b>Shrimp (6pc)</b>	6
<b>USDA Choice Rib Eye Beef(3oz)</b>	9	<b>Tilapia (2oz)</b>	4
<b>Lamb (3oz)</b>	6	<b>Salmon (2oz)</b>	5
<b>Meat Ball (6pcs. Fish or Shrimp)</b>	4	<b>Scallops (2pc)</b>	6