



Lunch Menu



Seafood Bento

Includes 4 pieces of California Roll, Breaded Scallop and Shrimp, Steamed or Fried Rice, Salad, Miso Soup

17

Bento

Includes Teriyaki Chicken, Vegetable Tempura, Gyoza, Steamed or Fried Rice, Salad, Miso Soup

16

Deluxe Bento

Includes Teriyaki Chicken, Shrimp & Vegetable Tempura, Gyoza, Steamed or Fried Rice, Salad, Miso Soup

19

SERVED WITH STEAMED, FRIED, OR BROWN RICE, MISO SOUP AND SALAD

YAKITORI	14
CHICKEN, ONIONS AND MUSHROOMS ON SKEWER WITH TERIYAKI SAUCE, BROILED TO PERFECTION	
TEMPURA	16
TEMPURA BATTERED SHRIMP AND VEGETABLES	
VEGETABLE TEMPURA	14
TONKATSU	14
PANKO BREADED PORK LOIN, SERVED WITH HOMEMADE TONKATSU SAUCE	
CHICKEN KATSU CURRY	16
BREADED CHICKEN SERVED OVER STEAMED RICE WITH DELICIOUS CURRY SAUCE TOPPING	
GYOZA	14
HOMEMADE BEEF AND VEGETABLE POTSTICKERS, KIMIE'S FAMILY RECIPE	
OKONOMIYAKI	16
VEGETABLE PANCAKE WITH A CHOICE OF RIB EYE BEEF, YARIIKA (SQUID) SHRIMP OR PORK BELLY	
SCOTTISH SALMON (TERIYAKI OR MISO GLAZED) SERVED WITH SAUTEED SEASONAL VEGETABLES	18
TERIYAKI STEAK 6 OZ. RIB EYE	18
TSUKUNE JAPANESE STYLE CHICKEN AND SHIITAKE MUSHROOM MEATBALL GRILLED AND SERVED WITH TERIYAKI OR SWEET & SOUR SAUCE	14

Big Plate

THE BEST LUNCH COMBO

VEGETABLE YAKISOBA, SHRIMP AND VEGETABLE TEMPURA, TERIYAKI CHICKEN, 4 PIECES OF CALIFORNIA ROLL, A CHOICE OF RICE, SERVED WITH MISO SOUP

19

SALAD DRESSING TO TAKE HOME: ORIGINAL SOY SESAME 4.5 OR GINGER 5.5

For Take-Out Order, Choose Soup or Salad

Lighter Lunch

TERIYAKI CHICKEN, SPRING ROLL, FRIED RICE, AND SALAD	13
TERIYAKI BEEF TENDERLOIN, SPRING ROLL, FRIED RICE, AND SALAD	16

Kobe An Bowls

STEAMED VEGETABLES WITH YOUR CHOICE OF MEAT AND SAUCE SERVED OVER STEAMED RICE.

SAUCES: TERIYAKI, SPICY TERIYAKI

ADD MISO SOUP OR SALAD TO YOUR BOWL FOR 1.95

CHICKEN	12
SHRIMP	14
JUST VEGGIES	10
TOFU	12

KASTU DON – PORK CUTLET, EGG AND VEGETABLES OVER STEAMED RICE	14
OYAKO DON – CHICKEN, EGG AND VEGETABLES OVER STEAMED RICE	12

Light Sushi Combinations for a Delicious and Healthy Lunch

SERVED WITH MISO SOUP AND HOUSE GREEN SALAD

*LUNCH CHIRASHI

BED OF SUSHI RICE TOPPED WITH A
VARIETY OF SASHIMI SLICES, AVOCADO,
SHITAKE, CUCUMBER, TOMAGO AND KAIWARE

19

*SUSHI BENTO

4 PIECES OF CALIFORNIA ROLL,
4 PIECES OF NIGIRI (TUNA, SALMON,
WHITE FISH AND UNAGI),
1/2 TUNA ROLL, 1/2 CUCUMBER ROLL

18

*TEMPURA SUSHI COMBO

LUNCH SPECIAL SUSHI
SERVED WITH VEGETABLE TEMPURA

22

*SASHIMI LUNCH

9 PIECE CHEF CHOICE

24

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.
These items may be served raw or undercooked.

Noodles

YAKISOBA

SOBA NOODLES SAUTEED WITH YOUR
CHOICE OF MEAT AND VEGETABLES

YAKI-UDON

SAUTEED UDON NOODLES WITH YOUR
CHOICE OF MEAT AND VEGETABLES

PORK	14
RIB-EYE BEEF	15
CHICKEN	14
SHRIMP	15
COMBINATION	
CHOICE OF 2 MEATS	18
VEGETABLES ONLY	13
WITH TOFU	14

RAMEN

FRESH RAMEN NOODLES IN TASTY BROTH, TOPPED
WITH POACHED EGG, CHA SHU (BARBECUED PORK)
AND AN ASSORTMENT OF VEGETABLES.

14

NABEYAKI UDON

UDON NOODLES IN BROTH, TOPPED WITH
SHRIMP TEMPURA, CHICKEN, VEGETABLES

14

VEGETABLE UDON

12

3

Beverages

5

ICED TEA
HOT CHOCOLATE
COFFEE
PEPSI, DIET PEPSI, SIERRA MIST, DR PEPPER
LEMONADE

Juice
CRANBERRY
ORANGE
APPLE
PINEAPPLE
POMEGRANATE

NEW KONBUCHA ~ SAVORY KONBU TEA SERVED HOT 4
COLD GREEN TEA 4
HOT GREEN TEA (ROASTED BROWN RICE WITH MATCHA) 3
RAMUNÉ (JAPANESE SODA WITH MARBLE) 3

TEA ROOM AVAILABLE FOR PRIVATE BANQUETS. A 18% SERVICE CHARGE WILL BE ADDED TO THE
GUEST CHECK FOR PARTIES 6 OR MORE, OR FOR PATRONS SEATED IN THE TEA ROOM.
\$5 CHARGE PER TABLE FOR TEA ROOM. WE ACCEPT ALL MAJOR CREDIT CARDS.