

lunch from the kitchen

appetizers

agedashi tofu deep-fried w/ tempura sauce 8

shrimp & scallop dumplings spinach, citrus-soy 18

soup

miso soup tofu, green onion, shiitake, wakame 4.5

tempura udon noodles tempura shrimp & vegetables in a soy dashi broth 17

seafood soba noodles clams, salmon, shrimp & crab in a soy dashi broth 18

salads

seaweed salad cucumber, green onion oil, crispy anchovy 12

spinach salad blanched spinach, black sesame dressing 8

seasonal mixed greens local organic greens, tahini-miso dressing 8.5

obento box lunches includes miso soup

vegetarian grilled tofu | mixed greens | nasu nibitashi | sautéed broccolini & cauliflower 15

miso glazed black cod mixed greens | seasonal nimono-hijiki carrot | oshitashi 23

ginger mishima beef mixed greens | seasonal nimono-hijiki carrot | oshitashi 25

salmon teriyaki atlantic salmon | mixed greens | oshitashi | seasonal nimono-hijiki carrot | shrimp & avocado roll (sub sashimi +\$5) 20

chicken teriyaki mary's organic chicken | mixed greens | oshitashi | seasonal nimono-hijiki carrot | shrimp & avocado roll (sub sashimi +\$5) 18

sides

steamed vegetables 7

crispy aji nori potatoes 7

sautéed broccolini 7

beverages

coca-cola bottle 4

sprite bottle 4

choya yuzu soda 5

bundaberg ginger beer 8

marin kombucha apple juniper | original 9.5

juice cranberry | pineapple 4

lemonada 4

iced tea 4

pot of tea 6

green – milk oolong

green – jasmine jazz

black – keemun

herbal – mint fields

herbal – okinawan 38 herbs

herbal – elderflower



not every ingredient is listed
please let us know of any allergies

lunch from the sushi bar

sushi lunch specials includes miso soup

sushi (6 pieces)	nigiri of maguro, sake, hamachi, bincho maguro plus two chefs' choice and chefs' choice roll 26
sashimi (10 pieces)	two slices each of maguro, sake, hamachi and two chefs' choices 30
chirashi	9 types of sashimi over sushi rice with kanpyo & shiitake 27
premium sushi	daily premium selection of six pieces of nigiri sushi and roll 50

sushi & sashimi

one piece per order

toro	sustainable ehime blue fin fatty tuna mp
maguro	aaa grade big eye tuna 5
bincho maguro	local fresh white tuna 5
hamachi	japanese yellowtail 5
sake	king salmon 5
ebi	steamed shrimp 5
hotate	hokkaido scallop 6
ikura	salmon roe cured with salt 6
tamago	organic egg omelet 4
tako	steamed octopus 6
kani	steamed red crab 4
tobiko	natural umami flying fish roe 4
unagi	fresh water grilled eel 6.5
uni	sea urchin mp

sunomono

sunomono salad choice of either ebi, kani or tako (no combos) on seaweed, cucumber & our sunomono dressing 12

maki

crunch eel, avocado, brown rice agedama, spicy crab, aonori powder 19

soft shell crab roll daikon, kaiware, avocado, asparagus, umami tobiko and lime 16

spicy tuna miso aioli, gari, cucumber, shiso & seven types of japanese spice 13

creamy scallop miso aioli, tobiko & avocado 14

negihama hamachi, grilled green onion & scallions 14

futo-maki shrimp, eel, kanpyo, shiitake, tobiko, cucumber, egg omelet 12

negitoro sustainable fatty blue fin tuna, wasabi, scallions 15

shrimp tempura daikon, kaiware, tobiko, asparagus, lime, pickled cucumber 12

kaisen futo-maki tuna, salmon, hamachi, ikura, hotate & two more chef's choices, shiso, cucumber, konbu wrap 19

salmon & avocado 10

veggie roll, choices of cucumber | avocado | squash | plum/cucumber 5