

APPETIZERS

HOT APPETIZERS

***EDAMAME 4.00**

Young soy beans, steamed

SHUMAI (CRAB OR SHRIMP) 6.00

Steamed dumplings topped with masago and negi (5 pieces)

GYOZA (STEAMED OR FRIED) 5.00

A mix of ground chicken and vegetables (5 pieces)

***VEGETABLE GYOZA (STEAMED OR FRIED) 5.00**

Dumplings filled with mixed vegetables (5 pieces)

TEMPURA'D CALAMARI OR SHRIMP 8.50

Perfectly light and crispy. Served with sweet dashi soy sauce

TEMPURA'D SOFT-SHELL CRAB 10.00

Gently fried in a delicate batter

***TEMPURA'D VEGETABLES 8.50**

Mushrooms, zucchini, eggplant, sweet potato, green beans and Japanese pumpkin

TEMPURA'D COMBINATION 11.00

Shrimps and vegetables

MATCHA GREEN TEA TEMPURA'D COMBINATION 12.00

Shrimps and vegetables

MATCHA GREEN TEA TEMPURA'D VEGETABLES 9.50

Mushrooms, zucchini, eggplant, sweet potato, green beans and Japanese pumpkin

***AGEDASHI TOFU 4.50**

Lightly fried tofu with sweet dashi soy sauce and negi

SEARED HIRO MAGURO 11.00

Seared albacore, crispy wantons, sweet-vinegar cucumbers with pickled ginger-wasabi cream

BAKED SEAFOOD CREME 8.50

Scallops, shrimps, green mussels, masago and rock crab broiled in a creamy miso sauce topped with negi and masago. Served with crispy wantons.

BAKED GREEN MUSSELS 6.00

Broiled with rock crab in a creamy miso sauce topped with masago and negi (2 pieces)

YAKITORI 6.50

Grilled chicken, bell peppers and scallions on a skewer with teriyaki sauce (2 pieces)

COLD APPETIZERS

***SUNOMONO 3.00**

Sliced cucumber pickled in a sweet vinegar

SEA FOOD SUNOMONO MARKET PRICE

Choice of seasonal fish sashimi or chefs choice sashimi served on sweet pickled cucumber

***SEAWEED SALAD 4.50**

Sweet and savory with a hint of sesame

***OSHITASHI 4.00**

*Cold wilted spinach served in a sweet soy sauce and topped with sesame seeds
(bonito flakes on request)*

POKE MARKET PRICE

Seasonal fish, avocado and pineapple, tossed in a wasabi-ponzu sauce on a bed of chilled seaweed salad and topped with colorful masago

*(Please note vegan options marked with *)*

SALADS

HOUSE SALAD 4.50 SMALL / 6.50 LARGE

Fresh organic greens, grated carrots, tomatoes and cucumbers

Dressings: miso wasabi or ginger vinaigrette

ENTREES

TERIYAKI OR SHIOYAKI

Served with miso soup, organic green salad and steamed white or brown rice

CHICKEN OR BEEF TERIYAKI.....	15.00
*TOFU, PORTABELLA AND VEGETABLE TERIYAKI.....	14.50
WILD ALASKAN SALMON TERIYAKI OR SHIOYAKI.....	17.00
ARCTIC CHAR TERIYAKI OR SHIOYAKI.....	18.00
SABA SHIOYAKI.....	13.00

NOODLE DISHES

Served with organic green salad

SUKIYAKI.....	15.00
<i>Yam noodles with thinly sliced beef, tofu and vegetables cooked in a sweet soy sauce broth</i>	
*YAKI SOBA.....	10.00
<i>Ramen-style noodles and vegetables stir-fried in yaki soba sauce</i>	
TEMPURA UDON OR SOBA.....	13.00
<i>Home-made dashi (broth) with egg, shiitake mushrooms, vegetables and combo tempura</i>	
CHICKEN OR BEEF UDON OR SOBA.....	12.00
<i>Home-made dashi (broth) with your choice of chicken or beef, shrimp tempura, egg, shiitake mushrooms and vegetables</i>	
FISH UDON OR SOBA.....	15.00
<i>Home-made dashi (broth) with egg, shiitake mushrooms, vegetables and your choice of arctic char or wild Alaskan salmon</i>	
*VEGETABLE UDON OR SOBA.....	12.00
<i>Home made vegan dashi (broth) with tofu, shiitake mushrooms, vegetables and a tempura'd inoki mushroom</i>	

*(Please note vegan options marked with *)*

TEMPURA

Served with miso soup, organic green salad and steamed white or brown rice

MATCHA GREEN TEA TEMPURA'D COMBINATION.....	16.00
<i>Shrimps and vegetables</i>	
MATCHA GREEN TEA TEMPURA'D VEGETABLES.....	14.00
<i>Mushrooms, zucchini, eggplant, sweet potatoes, green beans and Japanese pumpkin</i>	
SHRIMP TEMPURA.....	15.00
COMBINATION TEMPURA.....	15.00
<i>Shrimps and vegetables</i>	
*VEGETABLE TEMPURA.....	13.00
<i>Mushrooms, zucchini, eggplant, sweet potatoes, green beans and Japanese pumpkin</i>	

SIGNATURE DISHES

Served with miso soup, green salad and steamed white or brown rice

CATFISH AND CHIPS.....	15.00
<i>Tempura battered catfish and togarashi sweet potato fries. Served with ponzu dipping sauce. Our Japanese inspired fish-n-chips!</i>	
BAKED STUFFED SQUID.....	15.00
<i>Squid stuffed with rock crab, sushi rice, masago and our signature creamy-miso sauce- then baked to perfection!</i>	
THE CRABBY SALMON.....	19.00
<i>Broiled wild Alaskan salmon stuffed with rock crab and covered in teriyaki sauce</i>	
CREAMY STUFFED EGGPLANT.....	15.00
<i>Broiled eggplant stuffed with sushi rice, tempeh, eggplant, mushrooms, Japanese pumpkin and negi in a creamy miso-curry sauce</i>	
TONKATSU (PORK CUTLET).....	11.00
<i>Fried pork tenderloin with panko (Japanese bread crumbs) Served with steamed vegetables and tonkatsu sauce</i>	
TORIKATSU (CHICKEN CUTLET).....	11.00
<i>Fried pork tenderloin with panko (Japanese bread crumbs) Served with steamed vegetables and tonkatsu sauce</i>	

DONBURI

Your choice of white or brown rice served with miso soup and organic green salad

O-NAGIDON.....	12.00
<i>Rice bowl topped with grilled o-nagi (sweet marinated catfish)</i>	
KATSUDON OR TORI KATSUDON.....	13.00
<i>Rice bowl topped with breaded fried pork cutlet or chicken cutlet, onions, carrots and scrambled eggs mixed in a sweet donburi sauce</i>	
OYAKADON.....	12.00
<i>Rice bowl topped with chicken, onions, carrots and scrambled eggs mixed in a sweet donburi sauce</i>	
JAPANESE CURRY WITH PORK CUTLET, CHICKEN CUTLET OR TOFU.....	14.50
<i>Mild traditional Japanese curry served over fried pork cutlet and rice</i>	

*(Please note vegan options marked with *)*

BENTO BOXES

Choose 2 items (no substitutions)

Served with miso soup, organic green salad, white or brown rice and seasonal fruit
16.00

TEKKAMAKI

O-NAKUE ROLL

SPICY ALBACORE ROLL

YAM CENTRAL ROLL

*THE EMERALD CITY ROLL

CALIFORNIA ROLL

SHRIMP TEMPURA ROLL

SHRIMP TEMPURA

*VEGETABLE TEMPURA

YAKITORI

TONKATSU (PORK CUTLET)

TORIKATSU (CHICKEN CUTLET)

CHICKEN TERIYAKI

BEEF TERIYAKI

SHUMAI (CRAB OR SHRIMP)

*TOFU & GRILLED VEGETABLE
TERIYAKI

*YAKI SOBA

GYOZA (STEAMED OR FRIED)

*VEGETABLE GYOZA (STEAMED OR
FRIED)

SIDES

*STEAMED RICE

2.00

*STEAMED BROWN RICE

2.50

*SUSHI RICE

2.50

SHRIMP TEMPURA (IPC)

1.75

*STEAMED VEGETABLES

3.00

*TERIYAKI SAUCE

1.00

*SALAD DRESSING

1.00

MISO SOUP (FISH OR *VEGGIE BROTH) 2.00

DESSERTS

HOME-MADE ICE CREAM 3.00

Green tea, vanilla, coconut or our other home-
made ice creams*

MOCHI ICE CREAM 4.00

*Japanese rice cake filled with ice cream
(Green tea, mango)*

TEMPURA GREEN TEA ICE CREAM 5.50

Fried green tea ice cream with caramel sauce

BANANA TEMPURA 5.50

*Lightly fried banana with caramel sauce and vanilla
ice cream*

MOCHI 2.50

*Japanese rice cake stuffed with red bean paste
(Choice of original, matcha or black sesame)*

*(Please note vegan options marked with *)*

LUNCH MENU

Served from 11:30 am to 3:00 pm

LUNCH ENTREE

Served with miso soup and organic green salad

***YAKI SOBA 7.50**

Ramen-style noodles and vegetables stir-fried in yaki soba sauce

NABEYAKI UDON OR SOBA 9.50

Home-made dashi (broth) with chicken or beef, shrimp tempura, egg, shiitake mushrooms

***VEGETABLE UDON OR SOBA 9.50**

Home-made vegan dashi (broth) with tofu, shiitake mushrooms and vegetables

O-NAGIDON 9.50

Rice bowl topped with grilled o-nagi (sweet marinated catfish)

KATSUDON 10.00

Rice bowl topped with breaded fried pork cutlet, onions and scrambled eggs mixed in a sweet donburi sauce

CHICKEN TERIYAKI 7.50

BEEF TERIYAKI 7.50

SABA SHIOYAKI 9.50

JAPANESE CURRY WITH PORK CUTLET, CHICKEN CUTLET OR TOFU 10.00

Mild traditional Japanese curry with onions, carrots, Japanese pumpkin and eggplant

LUNCH BENTO BOX

Choose 2 items 11.00

(no substitutions)

Served with miso soup, organic green salad, white or brown rice and seasonal fruit.

CALIFORNIA ROLL (HALF ROLL)

TEKKAMAKI

O-NAZU

*EMERALD CITY ROLL

YAM CENTRAL ROLL

SHRIMP TEMPURA ROLL

SHRIMP TEMPURA

*VEGETABLE TEMPURA

TONKATSU (PORK CUTLET)

CHICKEN TERIYAKI

BEEF TERIYAKI

YAKITORI

*TOFU AND VEGETABLE TERIYAKI

SHUMAI (CRAB OR SHRIMP)

*YAKI SOBA

GYOZA

*VEGETABLE GYOZA

TORIKATSU (CHICKEN CUTLET)

*(Please note vegan options marked with *)*