



LUNCH MENU

HOT APPETIZERS

EDAMAME	4.95
BOILED SOYBEANS W/ SEA SALT	
AGE DASHI TOFU	5.25
FRIED TOFU, GARNISHED WITH MUSHROOMS, GRATED GINGER, DAIKON, AND SCALLIONS IN SOY-BROTH	
GYOZA	
PAN FRIED DUMPLINGS	
-SHRIMP	6.50
-PORK	6.00
-VEGETABLE	5.75
SHRIMP SHUMAI	5.95
STEAMED SHRIMP DUMPLINGS	
SOFT SHELL CRAB	8.95
DEEP FRIED SERVED WITH PONZU	
NAMI CRAB CAKES	9.50
SERVED W/ WASABI TARTAR SAUCE	
PAN SEARED SCALLOPS	12.95
SERVED ON A BED OF GARLIC SPINACH	
FRIED CALAMARI	7.95
FLASHED FRIED, SERVED W/ WASABI TARTAR SAUCE	
GRILLED SHORT RIBS	8.95
SWEET SOY-MARINADE	
SPICY TIGER SHRIMP	12.95
LIGHTLY BATTERED, DRIZZLED IN SWEET AND SPICY CREAM SAUCE	
TEMPURA APPETIZER	
-SHRIMP (2) AND VEGETABLES	8.50
-VEGETABLE ONLY	6.95
BEEF NEGI ASPARAMAKI	8.95
SCALLIONS AND ASPARAGUS ROLLED IN BEEF ON SKEWER, GRILLED	
YAKITORI	4.95
2 SKEWERS OF CHICKEN AND SCALLIONS IN SPECIAL SOY	
HAMACHI KAMA	9.95
BROILED YELLOWTAIL COLLAR	
SAIKYO YAKI	9.25
MISO AND SAKE MARINATED SEA BASS, BROILED	
STEAMED MUSSELS	9.95
IN SAKE GINGER BROTH	
SHISHITO PEPPERS	5.95
FLASH FRIED, SPRINKLED WITH COARSE SEA SALT	
MIXED MUSHROOM	8.95
MEDLEY OF SAUTÉED EXOTIC MUSHROOMS	
GRILLED KING CRAB LEG	15.75
SIMPLY GRILLED IN SHELL W/LIGHT SOY-GARLIC	

COLD APPETIZER

SUSHI APPETIZER	10.25*
5 PIECES OF NIGIRI, CHEF’S CHOICE	
SASHIMI APPETIZER	14.95*
9 PIECES OF SASHIMI, CHEF’S CHOICE	
*SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE	
TATAKI	
-YELLOW FIN TUNA	11.95
-ALBACORE TUNA	11.50
-BEEF	13.95
SUNOMO	
IN CITRUS VINAIGRETTE	
-TAKO SU	7.25
-EBI SU	7.25
-KANI SU	7.95
PEPPER SALMON	11.95
SALMON SASHIMI W/ YUZU-PEPPER DRESSING, AND MICRO GREENS	
JALAPEÑO HAMACHI	11.95
THINLY SEARED AND SLICED HAMACHI, TOPPED W/JALAPEÑO, CILANTRO, AND GARLIC PONZU	
MADAI CEVICHE	12.95
JAPANESE SNAPPER, GREEN ONIONS, TOMATOES, JALAPENOS, AND TOBIKO IN POZU CITRUS W/ CRISPY RICE	
OSHINKO	5.75
VARIETY OF JAPANESE PICKLES	
HORENSO GOMA	5.25
SPINACH W/SWEET GROUND SESAME DRESSING	
NAMI SHRIMP SPRING ROLLS	9.25
WRAPPED IN FRESH RICE PAPER W/ AVOCADO, CARROTS, AND CUCUMBER SERVED W/ SWEET AND SPICY CHILI DIPPING SAUCE	
TUNA CARPACCIO	12.95
THINLY SLICED TUNA WITH MINT, RADISH, FRIED SHALLOTS AND AVOCADO. DRIZZLED WITH SESAME SOY VINAIGRETTE.	
NAMI SHRIMP COCKTAIL	10.95
CHILLED SHRIMP SERVED WITH A RED PEPPER PASTE COCKTAIL SAUCE	
SALADS	
HOUSE SALAD	3.25
GREEN SALAD W/ HOUSE GINGER DRESSING	
KAISO SALAD	4.95
SEAWEED AND SLICED CUCUMBER W/ SESAME-PONZU DRESSING	
IKA SANSAI	7.25
SQUID AND CUCUMBER SALAD W/ SPICY CHILI-OIL DRESSING	
SALMON SKIN SALAD	7.25
GRILLED SALMON SKIN TOP OF MIXED FIELD GREENS W/ PONZU	
SASHIMI SALAD	14.95
VARIETY OF FRESH SASHIMI OVER MIXED FIELD GREENS, JALAPEÑOS, AND CILANTRO TOSSED W/ SPICY CITRUS DRESSING	
COLD TOFU SALAD	7.95
CHILLED SOFT TOFU ON TOP OF TENDER FIELD GREENS TOSSED W/ SPICY SOY DRESSING	

ENTREES

SERVED W/ SOUP, SALAD AND RICE

GINGER CHICKEN	9.75
SAUTÉED CHICKEN AND VEGETABLE IN GINGER SAUCE	
KATSU	9.75
CHOICE OF CHICKEN OR PORK	
DEEP FRIED PANKO BREADED	
BULGOGI	12.95
THINLY SLICED RIB EYE, IN SPECIAL SWEET-SOY MARINADE	
STIR FRIED VEGETABLES	8.25
MEDLEY OF FRESH SEASONAL VEGETABLES, LIGHTLY SAUTÉED	

TEMPURA

FRIED LIGHT AND CRISP IN SPECIAL JAPANESE BATTER

SHRIMP TEMPURA	10.75
SHRIMP AND VEGETABLES	
MIXED TEMPURA	10.50
SHRIMP, CHICKEN, AND VEGETABLES	
CHICKEN TEMPURA	10.25
CHICKEN AND VEGETABLES	
VEGETABLE TEMPURA	8.95
VARIETY OF FRESH VEGETABLES	

BULGOGI SLIDERS	9.95
W/ SWEET POTATO FRIES	

TERIYAKI

GRILLED AND SERVED WITH
HOUSE TERIYAKI SAUCE
SERVED WITH SOUP, SALAD AND RICE

CHICKEN BREAST	9.95
NEW YORK STRIP	13.95
ATLANTIC SALMON	11.95

FROM THE SUSHI BAR...

SERVED W/ SOUP AND SALAD

CHEF'S CHOICE, SUBSTITUTIONS MAY INCUR
ADDITIONAL CHARGES

SUSHI COMBINATION	14.95
6 PIECES OF NIGIRI AND 1 MAKI	
SASHIMI LUNCH	15.95
4 KINDS, 10 PIECES	
CHIRASHI LUNCH	14.95
VARIETY OF SASHIMI SERVED OVER SUSHI RICE	
SPICY TUNA-DON	14.95
SPICY TUNA SERVED OVER SUSHI RICE	

NOODLES

SERVED WITH HOUSE SALAD

UDON (THICK WHEAT NOODLE) IN BROTH	
TEMPURA	9.95
W/ SIDE OF TEMPURA SHRIMP AND VEGETABLES	
KITSUNE	8.25
W/ FRIED BEAN CURD AND SCALLIONS	
KAKE	7.25
W/ SCALLIONS ONLY	
NABE YAKI UDON	11.95
UDON W/ CHICKEN, SHRIMP TEMPURA, EGG, AND SPINACH IN BROTH	

RAMEN	9.95
EGG NOODLES, BAMBOO SHOOTS, ROAST PORK, CORN, SPINACH AND SCALLIONS IN BROTH	

LUNCH BENTO 14.95

SERVE W/SOUP, SALAD, AND RICE

*SUBSTITUTION MAY INCUR ADDITIONAL CHARGES

PICK TWO ITEMS

CHICKEN TERIYAKI	
BEEF TERIYAKI (ADDITIONAL 1.00)	
SHRIMP TEMPURA (ADDITIONAL 1.00)	
CHICKEN KATSU	
PORK KATSU	
SASHIMI CHEF'S CHOICE (ADDITIONAL 1.00)*	
CALIFORNIA ROLL	
SPICY TUNA ROLL	

VEGETARIAN BENTO	11.95
SAUTÉED VEGETABLES W/ TOFU AND VEGETABLE TEMPURA	

DONBURI

SERVED WITH SOUP AND SALAD

PORK KATSU-DON	9.75
FRIED PORK CUTLET AND ONIONS W/ EGG OVER RICE	
CHICKEN KATSU-DON	9.50
FRIED CHICKEN CUTLET AND ONIONS W/ EGG OVER RICE	
OYAKO-DON	9.75
CHICKEN AND ONIONS W/EGG OVER RICE	
TEN-DON	9.95
TEMPURA SHRIMP AND VEGETABLE OVER RICE	
BULGOGI-DON	10.25
MARINATED, THINLY SLICED RIB EYE OVER RICE	
UNA-DON	14.95
BROILED UNAGI (FRESHWATER EEL) OVER RICE	
SIZZLING RICE IN STONE BOWL	12.50
JAPANESE MOUNTAIN VEGETABLES AND MARINATED BEEF OVER RICE, TOPPED WITH AN EGG IN A HOT STONE BOWL	

SIDES

RICE	2.25
MISO SOUP	2.50
ASARI MISO SOUP	6.95

EXECUTIVE CHEF: HIDE TOZAWA

18% GRATUITY FOR PARTIES OF 6 OR MORE

NO CHECKS ACCEPTED

SOME MENU ITEMS ARE NOT AVAILABLE FOR CARRY
OUT



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