

lunch from the kitchen of seiji "waka" wakabayashi

appetizers

agedashi tofu deep-fried w/ tempura sauce 7

shrimp & scallop dumplings spinach, citrus-soy 14

soup

miso soup tofu, green onion, shiitake, wakame 4.5

tempura udon noodle tempura shrimp & vegetables in a soy dashi broth 14

seafood soba noodle clams, salmon, shrimp & crab in a soy dashi broth 15

salads

seaweed salad cucumber, avocado, rice vinegar 8

spinach salad black sesame dressing 7

seasonal mixed greens mizuna, tatsoi, wild arugula, tahini-miso dressing 7.5

obento box lunches

includes miso soup

vegetarian grilled tofu / mixed greens / nasu nibitashi / sauteed broccolini & cauliflower 14

miso glazed black cod mixed greens / kiriboshi daikon-hijiki carrot / sauteed broccolini 23

grilled flat iron steak w/ meyer lemon relish mixed greens / kiriboshi daikon-hijiki carrot

/ sauteed broccolini 28

salmon teriyaki atlantic salmon / mixed greens / seasonal vegetable / sauteed broccolini / shrimp & avocado roll (sub sashimi +\$2.5) 18

chicken teriyaki mary's organic chicken / mixed greens / seasonal vegetable / sauteed broccolini

/ shrimp & avocado roll (sub sashimi +\$2.5) 15

sides

steamed vegetables 7

crispy ajinori potatoes 7

sauteed broccolini 7

beverages

coca-cola bottle 4

bundaberg ginger beer 4

marin kombucha apple juniper/original 6.5

juice cranberry, pineapple 3.75

fresh squeezed orange juice 5

lemonade 3

iced tea 3

pot of tea 5

green – milk oolong

green – jasmine jazz

black – keemun

herbal – mint fields

herbal – okinawan 38 herbs

herbal – elderflower

To aid in California's drought recovery, water will be served by request only. Thank you for understanding.

Conservation@marinwatercorp.org



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

lunch from the sushi bar

sushi lunch specials includes miso soup

sushi lunch nigiri of maguro, sake, hamachi, bincho maguro plus two chefs' choice and chefs' choice maki 23

sashimi lunch two slices each of maguro, sake, hamachi and two chefs' choices 25

chirashi nine types of seafood over kanpyo, shiitake & sushi rice 23

sushi & sashimi

one piece per order

toro amakusa blue fin fatty tuna mp
maguro aaa grade big eye tuna 4.75
bincho maguro local fresh white tuna 5
hamachi japanese yellowtail 5
sake king salmon 5
ebi steamed fresh shrimp 5
hotate hokkaido scallop 4.25
ikura salmon roe cured with salt 5
tamago organic egg omelet w/ soy sauce cured egg yolk 4
tako steamed octopus 4
kani steamed red crab 4
tobiko natural umami flying fish roe 4
unagi fresh water grilled eel 5.75
uni sea urchin mp

sunomono

sunomono salad choice of either ebi, kani or tako (no combos) on seaweed, cucumber & our sunomono dressing 9.5

maki

crunch eel, avocado, tempura flakes, spicy crab, aonori powder & shrimp 19

soft shell crawfish lime, umami tobiko, spicy crab, asparagus shiso, konbu wrap 14

spicy tuna miso aioli, gari, cucumber, shiso & seven types of japanese spice 10

creamy scallop miso aioli, tobiko & avocado 12

negihama hamachi, grilled green onion & scallions 10

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

negitoro sustainable fatty blue fin tuna, wasabi, scallions 10

shrimp tempura daikon sprouts, tobiko, carrot, lime, dry shrimp 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: cucumber, squash, plum/cucumber or pickled carrot 5