

Menu from the kitchen of seiji "waka" wakabayashi

Appetizers

Edashi tofu deep-fried w/ tempura sauce 7

rimp & scallop dumplings spinach, citrus-soy 14

Soup

so soup tofu, green onion, shiitake, wakame 4.5

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

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

Salads

seaweed salad cucumber, green onion oil, crispy anchovy 12

spinach salad blanched spinach, black sesame dressing 7.5

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

Bento box lunches

includes miso soup

vegetarian grilled tofu | mixed greens | nasu nibitashi | sautéed broccolini & cauliflower 14

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

Grilled flat iron steak w/ meyer lemon relish mixed greens | seasonal nimono-hijiki carrot | oshitashi 28

Salmon teriyaki atlantic salmon | mixed greens | oshitashi | seasonal nimono-hijiki carrot | shrimp & avocado roll (sub sashimi +\$2.5) 20

Chicken teriyaki mary's organic chicken | mixed greens | oshitashi | seasonal nimono-hijiki carrot | shrimp & avocado roll (sub sashimi +\$2.5) 17

Dishes

sautéed vegetables 7

spicy aji nori potatoes 7

sautéed broccolini 7

Beverages

coca-cola bottle 4

sprite bottle 4

bundaberg ginger beer 5

marin kombucha apple juniper | original 8

juice cranberry, pineapple 4

fresh squeezed orange juice 7

lemonade 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

nch from the sushi bar

ushi lunch specials includes miso soup

- Ishi** (6 pieces) nigiri of maguro, sake, hamachi, bincho maguro plus two chefs' choice and chefs' choice maki 23
- Ishimi** (10 pieces) two slices each of maguro, sake, hamachi and two chefs' choices 25
- Iirashi** nine types of sashimi over kanpyo, shiitake & sushi rice 25
- Premium sushi** daily premium selection of six pieces of nigiri sushi and maki 45

ushi & sashimi

3 piece per order

- ro** sustainable amakusa blue fin fatty tuna mp
- maguro** aaa grade big eye tuna 5
- bincho maguro** local fresh white tuna 5
- hamachi** japanese yellowtail 5
- ake** king salmon 5
- ebi** steamed fresh shrimp 5
- hotate** hokkaido scallop 4.25
- ikura** salmon roe cured with salt 6
- tamago** organic egg omelet 4
- ko** steamed octopus 5
- uni** steamed red crab 4
- tobiko** natural umami flying fish roe 4
- unagi** fresh water grilled eel 6.5
- urushi** 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 11
- creamy scallop** miso aioli, tobiko & avocado 13.5
- negihama** hamachi, grilled green onion & scallions 12
- 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** cucumber, squash, plum/cucumber 5