

Menu from the kitchen of seiji "waka" wakabayashi

Appetizers

- Edashi tofu** deep-fried w/ tempura sauce 7
- rimp & scallop dumplings** spinach, citrus-soy 16

Soup

- so soup** tofu, green onion, shiitake, wakame 4.5
- Tempura udon noodles** tempura shrimp & vegetables in a soy dashi broth 14
- Food 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
- so glazed black cod** mixed greens | seasonal nimono-hijiki carrot | oshitashi 23
- illed flat iron steak w/ meyer lemon relish** mixed greens | seasonal nimono-hijiki carrot | oshitashi 28
- lmon teriyaki** atlantic salmon | mixed greens | oshitashi | seasonal nimono-hijiki carrot | shrimp & avocado roll (sub sashimi +\$2.5) 20
- icken 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
- choya yuzu soda** 5
- 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

- 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
- king salmon** 5
- shrimp** steamed fresh shrimp 5
- hokkaido scallop** 6
- salmon roe** cured with salt 6
- organic egg omelet** 4
- steamed octopus** 6
- steamed red crab** 4
- natural umami flying fish roe** 4
- fresh water grilled eel** 6.5
- 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** cucumber, squash, plum/cucumber 5