

Please mention to your server when order wheat free

IRRASHAIMASE (Welcome)

Quick Appetizers

Organic Salad \$3.00 Miso Soup \$3.00
Spinach Ponzu \$3.50 Edamame \$4.00
All Natural Seaweed Salad \$4.95



Appetizers



Cucumber Salad
w/Tamari Yuzu
Sauce \$4.00



Mini Grilled
Scallops w/Tamari
Ginger Sauce \$6.95



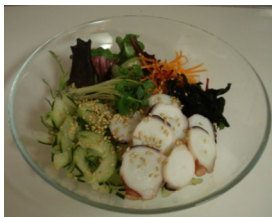
Mini Grilled
Salmon w/Tamari
Teriyaki Sauce \$5.75



Mini Grilled
Shrimp w/W.Free
Citrus Miso \$5.85



Mini Grilled
Cube Steak w/
Tamari BBQ \$5.95



Cucumber Salad with
Octopus, Bay Shrimp
Tamari Yuzu Sauce \$6.95



Starch Tempura Tofu
With Tamari BBQ Sauce
\$4.95



Agedashi Tofu in
Tamari Ginger Sauce
\$5.20



Hamachi Kama \$16.00

Grilled Yellowtail Collar

Kama is the collar section of the Yellowtail Fish
served grilled on the bone with

Cabbage Salad and Tamari Ginger Sauce

20 ~ 25 min to prepare



Salmon Skin Salad

Grilled Salmon Skin

and Organic Green Mix

with Tamari Ginger Dressing

\$7.85

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LUNCH BOWL SPECIAL

Lunch Only

Comes with Miso Soup or Salad. add \$1.50 for both



TEMPURA VEGIE BOWL

Starch Tempura Veggie topped with Tamari Teriyaki Sauce over Rice **\$9.50**



PEACE BOWL

Starch Tempura Tofu and Pumpkin with Tamari Teriyaki Sauce and Asian Tamari BBQ Sauce and Vegetables over Rice **\$8.80**



GRILLED VEGIE BOWL

Grilled Vegetables and Tofu with Tamari Mushroom Sauce and Tahini Basil Sauce over Rice **\$8.90**

Comes with Miso Soup or Salad. add \$1.50 for both

TERIYAKI CHICKEN BOWL \$9.80

Grilled Cage-Free Natural Rocky Jr. Chicken with Tamari Teriyaki Sauce and Vegetables over Rice

TEMPURA BOWL (shrimp or combo) \$10.00

Starch Tempura Shrimp and Veggie or only Shrimp with Tamari Teriyaki Sauce over Rice

CALIFORNIA BOWL \$9.50

Real Snow Crab mayo, Avocado, Cucumber, Cilantro, Sprout, Carrot, Beet over Rice with Tamari Sesame Teriyaki Sauce

TUNA CHAN BOWL \$12.50

Tuna, Avocado, Cucumber, Cilantro, Sprout, Carrot, Beet over Rice with Tamari Sesame Teriyaki Sauce.

GRILLED BEEF BOWL \$10.00

Grilled Thin Sliced Natural N.Y Steak with Asian Tamari B.B.Q Sauce and Vegetables over Rice

GRILLED SHRIMP BOWL \$9.80

Grilled Shrimp with Balsamic Curry Miso Sauce and Vegetable over Rice

GRILLED SCALLOP BOWL \$11.00

Grilled Scallop with Balsamic Tamari Ginger Sauce and Vegetable over Rice



FRESH VEGIE BOWL

Fresh Avocado, Cucumber, Cilantro, Carrot, Sprout, Beet and Cooked Tamari Shitake Mushroom, Tamari Marinated Tofu, Cashew Nut over Rice with Tamari Mushroom Sesame Sauce and Tahini Basil Sauce **\$8.00**



Grilled Shrimp Bowl

SWITCH TO BROWN RICE PLUS \$1.00
Feel free to ask for extra rice. It's free.

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I LOVE THE BENTO BOX

Lunch Only

ITADAKI MASU

Comes with Miso Soup or Salad.

Add \$1.50 for both

comes with Starch Tempura Sesame Tofu,
Tamari cooked Shitake Mushroom and
Wheat Free Natural Seaweed Salad

Choose your main meal :

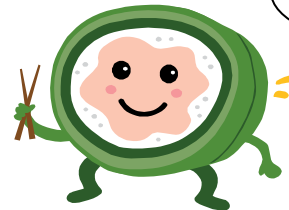
Teriyaki Chicken, Grilled Scallop,
Shrimp, Beef, Salmon, Fresh Vegetables
over Sushi Rice **or** Grilled Vegetables,
Starch Tempura Vegetables,
Starch Tempura Shrimp **or**
Combination **or** Snow Crab & Avocado

4pcs Vegetarian Roll

\$12.00



I can't wait!



TRANS FAT and CHOLESTEROL - FREE TEMPURA

Starch and egg finished with
Tamari Yuzu Dipping Sauce



Shrimp \$9.50

Veggie \$8.00

Combo \$8.75

Do you know? They
are using Rice Bran Oil.

I see, That's why.

We cook by hand in small batches. Many orders may slow the process.



Itadakimasu: Used in Japanese society, this phrase is chanted, usually before a meal (like grace) to say "Thank you for the meal. I humbly receive". This thank you extends to the host, the cook, the person who bought the food, the people that grew, harvested or hunted the food, as well as to the plants and animals who gave their lives for the meal. Arigato bow

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INFINITE JOY AND SUCCESS

UMI (OCEAN)

Naked Sashimi Fish Set

Your choice of fish & how many pieces
Comes with Miso Soup, Mini Organic Salad, Rice
& Small Dish. Organic Brown Rice Plus \$1.00

TUNA (ahi maguro)

SALMON (sake)

YELLOWTAIL (hamachi)

SEARED ALBACORE (shiro maguro)

COMBINATION (mori-awase)

5pcs \$15.50 9pcs \$24.00 11pcs \$29.00



LUNCH SUSHI COMBO

Lunch Only

Come with Miso Soup or Salad. add \$1.50 for both



Hatake (vegetarian hand roll combo)

5pcs Vegetarian Hand Roll : Avocado Cashew
Nuts, Tamari Cooked Shitake, Tamari Marinated
Tofu Avocado, Veggie with Hemp Seed
and Cream Cheese Avocado \$9.80

(sample picture is regular order)



BIMI (nigiri and roll combination)

2pcs Tuna, one pc Salmon,
one pc Yellowtail
and 6pcs Vege Roll

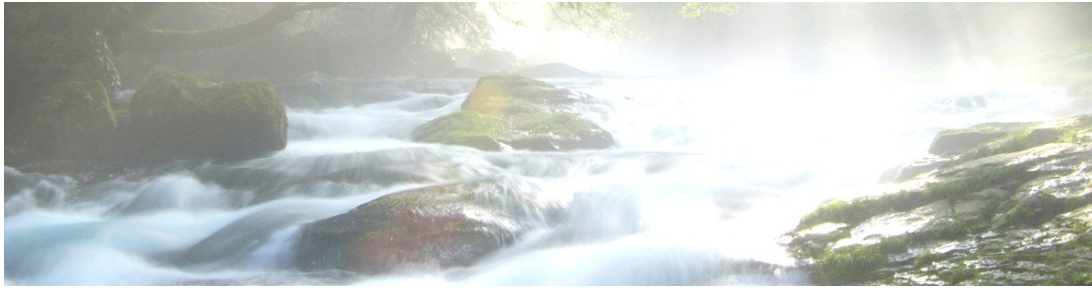
\$10.95

(sample picture is California Roll)

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GRATITUDE FOR MOTHER EARTH



Sun plate

VEGE SUN	Grilled Vegetables and Tofu with Asian Mushroom Salsa	\$14.00
CHICKEN SUN	Grilled Cage-Free Natural Rocky Jr. Chicken with Zipangu Soy Ginger Sauce and Grilled Vegetables	\$ 16.00
SHRIMP SUN	Grilled Black Tiger Shrimp with Curry Balsamic Sauce and Grilled Vegetables	\$ 18.00
SALMON SUN	Grilled Salmon with Sweet Citrus Miso Sauce and Grilled Vegetables	\$ 19.00
SCALLOP SUN	Grilled Domestic Wild Caught Scallop with Balsamic Tamari Ginger Sauce and Grilled Vegetables	\$ 21.00
BEEF SUN	Grilled 100% Grass Fed Natural Rib Eye Steak with Asian BBQ Sauce and Grilled Vegetables	\$ 23.00

Complimentary bowl of White Rice served upon request
Organic Brown Rice: add \$1.00

Set-price sides with Sun plates (above)

Miso soup or Mini organic salad \$1.50. / \$3.00 for both

SIDE DISH: Grilled Vegetable \$7.40 Grilled Potatoes \$4.25
Grilled Cabbage \$3.75 White Rice \$1.50 Organic Brown Rice \$3.00

We're sorry, wheat free and satvic option is not available for OCO

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