

We have a wheat free menu. Ask your server.

# IRRASHAIMASE (Welcome)

## Quick Appetizers

Edamame \$4.00

Spicy Garlic Edamame \$5.00

Spinach Ponzu \$4.00

Salad with Organic Greens \$4.00

All Natural Seaweed Salad \$5.00

Miso Soup \$3.50

Japanese Pickles \$3.25

White Rice \$2.00

Organic Brown Rice \$3.00

## Appetizers



Salad Upgrade with  
Organic Greens  
\$5.25



Kyoto Zuke Salmon \$7.50  
(Kyoto Miso marinated Grill Salmon)



Grilled Garlic Lemon  
Shrimp \$9.00



Cucumber Salad  
with Ponzu Citrus  
Dressing \$4.25



Octopus Cucumber  
Salad with Ponzu  
Citrus Dressing  
\$9.00



Tempura Spicy   
Fish Sticks \$10.00  
Add Cream Cheese  
\$12.00



Wa Beef in the  
Cast Iron \$7.85  
Grilled Premium  
Wa Beef with  
Asian BBQ Teriyaki  
Sauce and Garlic  
Bean Sprout Sauté.



Tempura Tofu with  
Asian BBQ Sauce  
\$5.20



Tuna Bite Marinated  
Ahi Tuna, Tempura  
Deep Fried w/Tosa  
Vinaigrette.  
\$8.50



Panko Fry   
Shrimp \$10.00  
with Spicy Lunch  
Bowl Sauce.  
Combination  
\$14.00  
Shrimp and  
Scallops

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## Inspiration Plate

Please allow at least 15– 20 minutes to prepare



**Poki Tuna Salad** 🌶️  
Cubed Fresh Tuna  
and Organic Green Mix,  
Tobiko with  
Spicy Poki Sauce  
\$14.00



**Salmon Skin Salad**  
Grilled Salmon Skin  
and Organic Green Mix  
with Soy Ginger Dressing  
\$9.85



**Hamachi Kama**  
Grilled Yellowtail Collar Kama is the collar  
section of the Yellowtail Fish  
served grilled on the bone with  
Cabbage Salad with  
Citrus Ponzu Sauce  
\$16.00

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