

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 \$4.00 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 Grilled Salmon)
Or Grilled Miso Salmon



Grilled Garlic Lemon
Shrimp \$9.00



Cucumber Salad
with Ponzu Citrus
Dressing \$4.25



Tempura Spicy
Fish Sticks
\$10.00
Add Cream Cheese
\$2.00



Grilled Teriyaki Chicken
\$6.00



Octopus Cucumber
Salad with Ponzu
Citrus Dressing
\$9.00



Tempura Tofu with
Asian BBQ Sauce
\$5.20



Wagyu Beef in the
Cast Iron \$8.00
Grilled Premium
Wagyu Beef with
Asian BBQ
Teriyaki



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
\$16.00



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
\$17.50

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