Sushi and Ramen Bar Lunch Menu

HOT APPETIZERS

**Edamame**  7
Soybeans with Sea Salt

**Spicy Edamame**  8
Soybean with Homemade Spicy Garlic Sauce and Roasted Peanuts

**Shishito Peppers**  8
With Creamy Miso Sauce

**Gyoza**  10
Japanese Pork Dumpling with Ponzu Dipping Sauce

**Vegetable Harumaki**  10
Spring Roll with Sweet Yuzu Kosho Ponzu

**Tempura Shrimp**  9
Deep Fried Shrimp with Soy Dipping Sauce

**Ika**  12
Deep Fried Squid with Yuzu Aioli

RAMEN

All Ramen comes with ½ Egg*, Bamboo Shoots, Green Onions, Nori

**Tonkotsu Ramen**  19.88
Choice of Pork Char Shu, Chicken Breast, or Spicy Ground Pork

**Shoyu Ramen**  19.88
Choice of Pork Char Shu, Chicken Breast, or Spicy Ground Pork

RAMEN SIDES

<table>
<thead>
<tr>
<th></th>
<th>3</th>
<th>2</th>
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</thead>
<tbody>
<tr>
<td>Pork Char Shu</td>
<td>3</td>
<td>Bamboo Shoots</td>
</tr>
<tr>
<td>Chicken Breast</td>
<td>3</td>
<td>Seaweed</td>
</tr>
<tr>
<td>Spicy Ground Pork</td>
<td>3</td>
<td>Egg*</td>
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<tr>
<td>Bean Sprouts</td>
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<td>Green Onions</td>
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<tr>
<td>Extra Noodle</td>
<td>3</td>
<td>Extra Soup</td>
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OYSTER BAR *

**Kumamoto Oysters** (1/2 / 1 Dozen) 32/60
**West Coast Oysters** (1/2 / 1 Dozen) 28/50
**East Coast Oysters** (1/2 / 1 Dozen) 24/45

**Kanpachi Jalapeno** (3pcs)  15
Amberjack, Jalapeno, Micro Cilantro and Yuzu Soy.

**Salmon Carpaccio** (3pcs)  12
Scottish Salmon, Ginger, Scallions, Crispy Shallot, Shichimi and Wasabi Soy

**Uni / Oyster Shooters**  10/8
Uni or Oysters, Quail Egg (optional), Scallion, Sake Ponzu

**Tuna Tartare**  15
Fresh Big Eye Tuna, Sesame Oil, Scallion, Uzura

**Sashimi Salad**  15
Assorted Fresh Sashimi, Green Salad, Tomatoes and Onion Dressing

**Tuna Tataki**  18
Seared Tuna (5pcs), Seaweed Salad, Hawaiian Lava Salt, Sesame Seeds, Chili Oil, Scallions, and Ponzu

**Tacos Trio**  19
Yellowtail*
Salmon*
Crab

DESSERTS

**Mochi Ice Cream** (2pcs)  6
Mango, Green Tea, Red Bean

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**SUSHI / SASHIMI (1pc per Order)**

Chu Toro (Tuna Belly)* 15  
O-toro (Fattest Tuna Belly)* 19  
Tuna* 7  
Yellowtail* 7  
Salmon* 6  
Halibut* 6  
Amberjack* 7  
Red Snapper* 7  
Sea Urchin* 12  
Shrimp (Cooked) 5  
Sweet Shrimp* 10  
Scallop* $7  
Octopus (Cooked) 5  
Salmon Roe* 6  
Flying Fish Roe* 5  
Eel 7  
Japanese Omelet 5  
Quail Egg* 4

**SASHIMI OMAKASE* 55**  
Chef’s Choice 10 pcs Sashimi

**SUSHI OMAKASE* 45**  
Chef’s Choice of 7pcs of Sushi and 1 roll

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<thead>
<tr>
<th>Roll</th>
<th>Price</th>
<th>Price with Tax</th>
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<tr>
<td>California Roll</td>
<td>8</td>
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<tr>
<td>Spicy Tuna*</td>
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<td>13</td>
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<tr>
<td>Tempura</td>
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<td>12</td>
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<tr>
<td>Spider Roll</td>
<td>13</td>
<td>17</td>
<td>51</td>
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<tr>
<td>Yellowtail Scallion*</td>
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<td>11</td>
<td>35</td>
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<tr>
<td>Philadelphia Roll*</td>
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<td>14</td>
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<tr>
<td>Yellowtail Jalapeno*</td>
<td>8</td>
<td>11</td>
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<tr>
<td>Salmon Avocado*</td>
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<td>Eel Avocado</td>
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<tr>
<td>Salmon Skin</td>
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<tr>
<td>Avocado Cucumber</td>
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<td>8</td>
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**SIGNATURE ROLLS**

**J’adore Salmon Roll* 24**  
Salmon In and Out, Avocado, Cucumber, Chili Thread, Cilantro, Marinated Nashi Pears, Kizami Wasabi, Mustard Miso and Chili Threads.

**Lobster Maki 29**  
Maine Lobster, Asparagus, Jalapeno, Avocado, Micro Celery and finger lime.

**Maguro Roll* 26**  
Tuna In and Spicy Tuna Out, Avocado, Cucumber, Bubu Arare, with Eel Sauce

**Paris Rainbow Roll* 27**  
Alaskan King Crab, Tuna, Salmon, Yellowtail, Shrimp, Cucumber, Avocado and Tobiko

**Volcanic Roll 27**  
Scallop, Crab Meat, Cream Cheese, Avocado, Spicy Mayo baked whole Roll

**Ebi Maguro Roll* 25**  
Tempura Shrimp In and Spicy Tuna out, Cucumber, Avocado, Crispy Onion, Creamy Goma and Eel Sauce

**Ebi Tempura Roll 26**  
Fresh Water Eel, Crab Meat, Cream Cheese, Avocado, Tempura Flakes, Mustard Miso.

**Vegetarian Roll 15**  
Cucumber, Avocado, Yamagobo, Asparagus, Cilantro and Nashi Pears

**Dynamite Roll* 20**  
Spicy Tuna, Cilantro, Jalapeno, Scallions, House made Spicy Sauce

**TORO Roll* 25**  
Fatty Tuna Belly, Scallions and Wasabi Soy

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