

Monthly Special

Rice Burger

Compressed Pan-Fried Rice Patties. Japanese BBQ Beef (w/ Sauce), Lettuce, Grilled Onions, and Japanese Mayo

\$6.5

Yorimichi Fries

Sprinkles w/ Salt and Dried Nori Flakes. Mentai (Cod Roe) Mayo Dip on the Side

\$6.5

Spicy Jelly Fish

Served Chilled, Unique and Crunchy Texture, Tossed w/ Spicy, Savory, and Tangy Dressing

\$6.5

Grilled Salmon Belly

2pcs. Salted, Pretty Fatty. Side of Ponzu Sauce

\$9.95

Jalapeño Bomb!

4pes. Stuffed Jalapeño Tempura w/ Imitation Crab, Spicy Tuna, and Cream Cheese Topped w/ Eel Sauce and Spicy Mayo

\$9.95

**Consuming raw or undercooked food such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



Creamy Uni Udon

Udon, Uni (Sea Urchin), Ikura (Salmon Roe), Mushrooms, Nori Seaweed, and Shiso Leaf in Uni Cream Sauce

\$21

Salmon Carpaccio

Thinly Sliced Raw Salmon w/ Truffle Sauce, Fresh White Onions, and Yuzu Pepper on Top

\$13.95

Yaki-Udon

Srir-Fried Udon w/ Bacon, Cabbage, Onions, Carrots w/ Soy Based Sauce. Bonito Flakes and Dried Nori Flakes on Top

\$13

Lamb Chops

2pcs. Grilled. Simply Seasoned w/ Salt & Pepper and Side of Yuzu Pepper Paste

\$12.5

Torotaku Roll

Chopped Takuan (Pickels) and Minced Fatty Tuna

\$10.75

Dessert

Homemade Cream Brûlée

Plain / Matcha

\$6.55

Mango Cheesecake w/Vanilla Ice Cream

\$5.25

Matcha Tiramisu

~Contains No Coffee~

\$5.75

Mochi Ice Cream

~Ask for the Flavor~

\$2.5

Mochi Roll Cake ~ Ask for Flavors~

~Ask for the Flavor~

\$6.55

Vanilla Ice Cream

\$3.95

