

LUNCH MENU

SHUKO



EDAMAME | 11

SPICY EDAMAME | 14

SHISHITO PEPPERS | 17
Yuzu Miso

COLD DISHES



TIRADITO | 36

YELLOWTAIL JALAPENO* | 36

CRISPY RICE WITH SPICY TUNA* | 38

CRISPY RICE WITH AVOCADO | 27

HOT DISHES



MISO SOUP | 10

ROASTED CAULIFLOWER JALEPENO | 29

ROCK SHRIMP TEMPURA | 36

Choice of Creamy Spicy, Creamy Jalepeno, or Butter Ponzu

PRIME BEEF TENDERLOIN TOBAN-YAKI* | 48

LOBSTER TEMPURA | 49

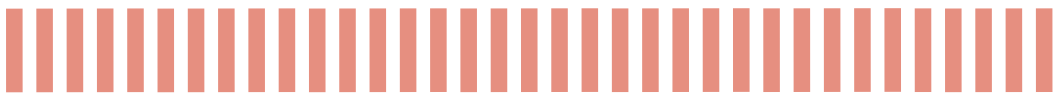
Truffle Amazu Ponzu

BLACK COD WITH MISO | 56

Items marked with an asterisk may be served raw or undercooked, poultry, seafood, shellfish or eggs may increase your food borne illness, especially if you have certain medical conditions.

TAQUITOS

(Price per piece - 2 pieces minimum)



SALMON* | 11

TUNA* | 11

LOBSTER* | 16

JAPANESE WAGYU* | 22

MAKI ROLLS



Hand | Cut

SPICY TUNA* | 15 | 16

SALMON AVOCADO* | 15 | 16

CALIFORNIA* | 22 | 23

SHRIMP TEMPURA* | 16 | 18

JAPAPENSE EEL CUCUMBER * | 19 | 20

KAPPA* | 7 | 8

SUSHI & SASHIMI

(Price per piece - 2 pieces minimum)



BLUEFIN TUNA* | 10

BLUEFIN TORO* | 22

SALMON* | 9

YELLOWTAIL* | 10

WHITE FISH* | 12

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LUNCH SETS

Served with Field Greens, Miso Soup, and Rice



ROASTED ORGANIC CHICKEN | 44

Teriyaki or Anticucho Sauce*

SEARED SALMON | 46

Teriyaki or Anticucho Sauce*

BEEF TENDERLOIN | 48

Teriyaki or Anticucho Sauce* (5 oz)

SHRIMP TEMPURA & VEGETABLES | 32

CHEF’S SUSHI SELECTION | 48

VEGETABLE SPICY GARLIC DONBURI | 29

Japanese A5 Wagyu
Miyazaki Prefecture | 52 (per ounce)

CHOICE OF STYLE:

Tataki* or New Style* 2 oz min
Hot Stone* or Steak* 4 oz min

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