

Lunch

\$34, *Plus taxes and gratuity*

Available 12:00PM – 5:00PM

Lunch Course A

1) Miso Soup & House Green Salad

Miso Soup and House Green Salad with Fruity Dressing

2) Kushiage Tempura

Deep-fried Black Tiger Shrimp, Shiitake Mushroom, Sweet Onion, and Asparagus

3) Aburi Sushi

4 pcs of Torched Sushi with Chef's Selection of the day

4) Mochi Ice Cream with Fruit

Diced Seasonal Fruits served with Mochi Ice Cream
(Choose a Mochi Flavor with Green tea, Strawberry, or Vanilla)

Lunch Course B

1) Miso Soup & House Green Salad

Miso Soup and House Green Salad with Fruity Dressing

2) Kushiage Tempura

Deep-fried Black Tiger Shrimp, Shiitake Mushroom, Sweet Onion, and Asparagus

3) Grilled Black Cod

Served with Gourmet Salad and Pan-fried Eggplant

4) Mochi Ice Cream with Fruit

Diced Seasonal Fruits served with Mochi Ice Cream
(Choose a Mochi Flavor with Green tea, Strawberry, or Vanilla)

Lunch Course C

1) Miso Soup & Cold Silken Tofu

Miso Soup and Cold Silken Tofu with Cucumber Shichimi Sauce

2) Kushiage Veggie Tempura

Deep-fried Shiitake Mushroom, Lotus Root, and Asparagus

3) Red Bell Dynamite Roll

6pcs. Roasted Red Pepper, Asparagus, and Oshinko wrapped with Soy Paper

4) Coconut Cream with Fruit

Diced Seasonal Fruits served with Coconut Cream in a cup



Dinner

\$45, *Plus taxes and gratuity*

Available 5:00PM – 10:00PM

Dinner Course A

1) Soba & Seaweed Salad

Japanese Style Soba Noodle Soup and Seaweed Salad Topped with Sliced Pears

2) Salmon Tataki

5pcs of Seared Salmon with Refreshing Zesty Ponzu Dressing

3) Secret Sashimi & Sushi

Secret Sashimi 6pcs and Sushi 4pcs of Chef's Choice of the day

4) Croffle with Vanilla Ice Cream

Served with Seasonal Fruits and Maple Syrup.
Topped with Shaved Caramel Cheese

Dinner Course B

1) Shrimp Gyoza Soup & Seaweed Salad

Warm Shrimp Gyoza Soup and Seaweed Salad Topped with Sliced Pears

2) Seaweed Tacos

Deep-fried Seaweed Taco Shell with Three Different Kinds - Salmon, Tuna, Snow Crab Mix

3) Aburi Salmon Roll

8pcs. California Roll Topped with Torched Salmon

4) Croffle with Vanilla Ice Cream

Served with Seasonal Fruits and Maple Syrup.
Topped with Shaved Caramel Cheese

Dinner Course C

1) Miso Soup & Cold Silken Tofu

Miso Soup and Cold Silken Tofu with Cucumber Shichimi Sauce

2) King Oyster Mushroom Tataki

Grilled King Oyster Mushrooms with Galbi Sauce

3) Red Bell Dragon Roll

8pcs. Maki with Asparagus, Carrot, Shiitake Mushroom, and Oshinko Topped with Roasted Red Pepper

4) Croffle with Coconut Cream

Served with Seasonal Fruits.
Topped with Coconut Cream

