



Lunch

* Please alert your server if you have any allergies *

VG - Vegetarian
GF - Available Gluten Free

Small Bites 前菜

Edamame VG GF	7	Shishito GF	10
w/Sea Salt. Sesame Seed.		Soy-Glazed Shishito Pepper. Parmesan. Bonito Flakes.	
Spinach Gomaae VG	9	Short Ribs	9
Spinach. Cherry Tomato. Sesame Dressing. *Add Aburi Beef/ Tuna Tataki 3.		Served w/House Pickles.	
Sashimi Salad	14	Chicken Karaage	12
w/House Salad Dressing.		Deep-fried Chicken Thigh. Parsley. Garlic Mayo.	
Shabu Shabu Salad	10	Mongo Ika Karaage	14
AAA striploin. Tofu. Spring Mix Salad. Red Onions. Cherry Tomato. Sesame Dressing.		Breaded Fried Squid. Onion Rings. Truffle Mayo.	
Beef Sashimi GF	11	Ebi Mayo	14
Soy Ginger Sauce. Scallions. Garlic Chips. Sesame Seed.		Tiger Prawn. Miso Mayo. Shiso Seasoning. House Dressing Salad.	
Tuna Tataki GF	11	Grilled Fish Kama	14
Jalapeño. Fried Taro Flakes. Green Onions. Ponzu Sauce.		Choice of Hamachi or King Salmon Collar.	
Salmon Tataki GF	11	Miso Soup	4
Chopped Green Apple. Ikura (Salmon Roe). Ponzu. Micro Greens.		House Dashi (Fish Bone Stock).	
Brussels Sprouts VG	10	House Dressing Salad	4
Warmed Brussels Sprouts. Green Apple Cubes. Feta Cheese. Yogurt Sauce.			

Mains 定食

* Served with Daily Soup or House Salad *

Chirashi Zushi	22	Carbonara Udon	19
Salmon. Kanpachi. Albacore Tuna. Edamame. Daily Fish. Tamago. Kanikama. White Soy.		Bacon. Mushroom. Parmesan. Poached Egg. Green Onion.	
King Salmon, Ikura Don	31	Black Cod	26
w/ Avocado. Cucumber.		Grilled Soy Maple Syrup Black Cod w/Rice.	
Unagi Don	24	Foie Gras Don GF	23/small 31/Large
Eel. Tamago. Cucumber. Oshinko.		Foie Gras. Mushroom. Green Onion. Soy Ginger Sauce.	
Sashimi GF	22	Pasta	21
Salmon. Kanpachi. Daily fish. Tuna Tataki. Fish Tartar.		Tagliatelle. Aburi Beef. Mushrooms. Arugula Parmesan. Demi-Glaze.	
Tontoro Donburi	21	Risotto	21
Grilled Pork Neck. Sautéed Veggies & Bacon. Black Pepper Jus. Green Onions. Fried Leeks on Rice.		Confit Tomato Based. Edamame. Parmesan. Seared Tiger Prawns.	
Bibimbap	21	Asian Soba Salad VG	18
Pork Belly. Mustard Caviar. Baby Bok Choy. Green Onion. Soft Boiled Egg. Kimchi. Mushrooms.		Buckwheat noodle. Spring Mix Salad. Edamame. Tofu. Seaweed. Cherry Tomato. House Dressing.	
House Bento	23	Sashimi (6pcs) & Roll (8pcs) GF	25
Grilled Miso Salmon. Chicken Karaage. Homemade Tamago. Yugo Sesame Sauce Gomaae. Signature Aburi Oshi Sushi. Sautéed Brussel Sprouts. Mushroom and Bacon. Rice.		Sashimi (6pcs) & Aburi (6pcs) GF	23
Karaage Bento	20	Pressed Aburi & Maki GF	21
Crispy Chicken Karaage. Soft Boiled Egg Croquettes. Oshinko. Salad. Rice.		Salmon Pressed Aburi Sushi (6pcs) and Daily Maki (4pcs)	
Veggie Bento VG	20	Nigiri & Maki GF	21
Brussel Sprouts. Roll Sushi. Oshi Sushi. Edamame. Homemade Tamago. Seasonal Vegetable Tempura.		Chef's Choice of Nigiri (5pcs) & Daily Maki (4pcs)	