

Japanese Lunch Menu

Monday to Friday from 11:30 AM to 3:00 PM.
Come with Miso Soup or Salad with Ginger Dressing

Chicken Teriyaki	9.
<i>-Grill Chicken breast with steam broccoli, carrot, Cabbage with teriyaki sauce on top</i>	
Salmon Teriyaki	11.
Snapper Teriyaki	11.
Steak Teriyaki	14.

Tempura Lunch

Vegetable Tempura	9.
Shrimp & Vegetable Tempura	11.

Katsu Lunch

Chicken Katsu -Breaded and deep fried	11.
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Lunch Box Specials

Monday to Friday from 11:30 AM to 3:00 PM.
Come with Miso Soup or Salad with Ginger Dressing

Box # 1. Sushi Combo (7 sushi with California roll)	12.
Box # 2. Sashimi Combo (12 pieces of mixed Fish)	13.
Box # 3. Sushi & Sashimi & Sunomono	12.
Box # 4. Hosomaki Combo (California roll, ½ JB roll and Tuna Roll)	10.
Box # 5. Sushi & Sashimi & Chicken Teriyaki	12.
Box # 6. Sushi & Sashimi & Salmon Teriyaki	13.
Box # 7. Sushi & Sashimi & Shrimp Tempura	14.
Box # 8. Sushi & Sashimi & Steak Teriyaki	15.
Box # 9. Sashimi & Unagi Don (Eel Sashimi)	16.
Box # 10. B luefin Maku Nouchi (Sashimi & Shrimp Tempura)	16.
Box # 11. Steak Teriyaki & Shrimp Tempura	15.
Box # 12. Chicken Teriyaki & Shrimp Tempura	11.
Box # 13. Steak Terriyaki & Chicken Teriyaki	15.
Box # 14. Beef with Broccoli & Shrimp Tempura	11.

@ Consuming raw or under cooked meats, poultry, seafood, shell fish, or eegs may increase your risk of food borne illness, expecially if you have a medical condition

Lunch Appetizers

Monday to Friday from 11:30 AM to 3:00 PM.

- Fried Gyoza** (3 pieces of Fried pork Gyoza) 3.
- Spring Roll** (3 Pieces) 4.
- Winter Shrimp** (4 pieces) 6.

Soups

- Lunch Wonton Soup** 3.
- Lunch Chicken Noodle Soup** 3.

Thai Lunch

Monday to Friday from 11:30 AM to 3:00 PM.

Choose from Chicken, Pork, Beef, or Extra 3.- for Shrimp

Come with Miso Soup or Salad with Ginger Dressing

- Basil Sauce** 10.
-Sautéed with basil, bell pepper, bamboo shoots, hot chili and onions
- Garlic Sauce** 10.
-Sautéed with garlic, black pepper, and sherry wine, Served on a bed of steamed vegetables
- Mixed Vegetables** 10.
-Sautéed with mixed vegetables
- Cashew Nuts** 11.
-Sautéed with cashew nuts, bell, celery, mushrooms, carrots, water chestnuts and scallions.
- Red Curry** 11.
-Simmered in red curry with coconut milk, bell peppers, bamboo shoots and basil
- Chicken Pad Thai** 11.
-Stir Fried rice noodles with egg, bean sprouts, and scallions with chicken
- Shrimp Pad Thai** 14.
-Stir Fried rice noodles with egg, bean sprouts, and scallions with shrimps
- Green Curry** 12.
-Simmered in green curry with coconut milk, bell peppers, bamboo shoot and basil