



HOUSE WINE \$5
Merlot/Cabernet/Chardonnay/Moscato \$5

SPRIT FREE



Pepsi Product Free refill 2.50
Pepsi, Diet Pepsi, Mist Twist,
Mt Dew, Orange Soda, Lemonade
Dr. Pepper, Ginger Ale, Club Soda
Sweet Tea & Unsweet Tea



Bottle Water
Aquafina Water 1.50
Fuji Water 2.99
San Pellegrino Sparkling Water 3.99



Sangria Ramune
Japanese Soda
Original/Strawberry/Melon
No refill 2.99



Hot Tea & Coffee
Genmeicha Tea 1.50
Seattle Coffee 2.00
Free refills



Milk
White Milk/Chocolate Milk
No refill 1.99



Shirley Temple
Sprite, Grenadine, Orange & Cherry
1 free refill 2.99



Juice
Apple/Orange/Cranberry/Pineapple
No refill 1.99



Smoothie & Iced Tea
Strawberry/Raspberry/Peach/Mango
No refill 3.99

BEER



Ice Cold Draft Beer
Budweiser/Bud Light/Coos Light
16oz 2.99



Sam Adam Craft
Boston Lager/Cherry Wheat
Seasonal 4.50



Domestic
Budweiser, Bud Light, Coos Light
Michelob Ultra 3.50



Japanese
Sapporo/Kirin Ichiban/Asahi 4.50



Imported
Heineken/Corona Extra 3.99
Blue Moon/Stella Art 4.50
Guinness 5



Non Alcoholic
O'Doul's 3.50

RED WINE



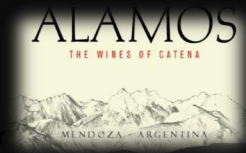
Merlot, Blackstone
(California)
Black cherry, leather, spice
Glass(6oz):5.50
Bottle(750ml):16.95



Cabernet, Louis Martini
California
Wild berry, plum, licorice & mocha
Glass(6oz):7.50
Bottle(750ml):23.95



Pino Noir, Mrassou
California
Black cherry, strawberry & vanilla
Glass(6oz):6.50
Bottle(750ml):24.00



Malbec, Alamos
Argentina
Cassis, black raspberry & chocolate
Glass(6oz):6.75
Bottle(750ml):24.95



Shiraz, McWilliams's
Australia
Black cherry, plum, spice, coffee-
Glass(6oz):5.95
Bottle(750ml):20.25



Red Blend, Apothic Red
California
Rhubarb, cherry, mocha & Vanilla
Glass(6oz):6.95
Bottle(750ml):20.95

WHITE WINE



White Zinf, Beringer
California
Citrus, strawberry & tropical fruit
Glass(6oz):5.50
Bottle(750ml):16.95



Pinot Grigio, Ecco Dom.
Italy
Crisp, tropical fruit & citrus
Glass(6oz):6.95
Bottle(750ml):24.95



Moscato, Bella Sera
Italy
Peach, orange, pineapple & mango
Glass(6oz):5.75
Bottle(750ml):18.95



Chardonnay, Kendall Jack
California
Pineapple, papaya & vanilla
Glass(6oz):7.95
Bottle(750ml):29.95



Riesling, Chateau Mich.
Washington
Peach, sweet lime & mineral notes
Glass(6oz):6.50
Bottle(750ml):19.95



Sauv. Blanc. Beringer
California
Sweet Citrus & mix fruit
Glass(6oz):6.95
Bottle(750ml):24.95

SAKE (Rice Wine)

Popular & Smooth



Ozeki Hot/Warm/Cold
Dry and delicate on the palate with a full-bodied flavor
sm(6oz):5 lg(10oz):8
bt(750ml):20



Fuki Hot/Warm/Cold
Enhance the flavor of food by cleansing and sanitizing the palate
sm(6oz):6 lg(10oz):10
bt(750ml):20



Haiku Hot/Warm/Cold
Slightly dry flavor with a light aroma of orchard apple
sm(6oz):7 lg(10oz):12
bt(750ml):24

Unfiltered & Creamy



Nigori 300ml
Unfiltered, creamy, sweet sake with a crisp, vibrant taste. 12.00.



Sayuri 300ml
Unfiltered, creamy, light sweet sake with smooth taste. 12.00



Homare 300ml
Unfiltered, creamy, sweet sake with strawberry taste. 12.00

Sparkling & Sweet



Hana Awaka 250ml
Refreshing sparkling with soft sweetness. 10.00



Hana Peach 250ml
Light and refreshing sparkling sake with peach flavor. 10.00



Hana Yuzu 250ml
Light and refreshing sparkling sake with yuzu flavor. 10.00

Dry & Smooth



Karatamba 300ml
Sharp dry taste and refined clearness. 15.00



Yamadanishiki 300ml
A bold body, dry taste and refreshing flavor. 15.00



Sho Une 300ml
Fruity scent and velvety smoothness 15.00

DESSERT

Ice Cream



Ice Green
Japanese flavored ice cream
Chocolate/Vanilla/Strawberry 3



Mochi Ice Cream
Rice cake ice cream
Strawberry/Vanilla/Green Tea 4



Exotic Bomba
Mango, passion fruit and raspberry sorbet all covered in white chocolate and drizzled with chocolate 6

Bindi

Tiramisu
Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder 6.5

Cappuccino Truffle
Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkle 6.5

Chocolate Souffle
Moist chocolate cake with a heart of creamy rich chocolate 6.5

Tempura



Tempura Banana
Tempura fried banana with vanilla ice cream in the middle and topped with chocolate syrup 5



Tempura Cheesecake
Tempura fried cheesecake with whipped cream on the side and topped with candy and chocolate syrup 5



Tempura Ice Cream
Cold inside hot outside
Chocolate/Vanilla/Green Tea 5

New York



Espresso Crème Brulee
Creamy custard flavored with espresso, topped with caramelized sugar 6.5



Cheesecake Xangos
Rich, smooth cheesecake, with a slight tangy finish, rolled in melt-in-your-mouth, flaky pastry tortilla 5.5



New York Cheesecake
Traditional New York Cheesecake flavored with a hint of vanilla 5



Shrimp Shumai



Wasabi Shumai



Chicken Gyoza



Vegetable Gyoza



Harumaki



Age Tofu



Vegetable Tempura



Shrimp Tempura



Shichimi Tuna



Sesame Salmon



Yellowtail Jalapeno



Jalapeno Popper



Miso Soup



Mushroom Soup



Tom Yum Soup



Seafood Soup



Edamame

Edamame.....4.5
*A bowl of steamed soybeans served warm;
sprinkled with sea salt.*

Shrimp Shumai.....5
*5 pcs shrimp steamed dumplings;
served with spicy sesame soy sauce.*

Wasabi Shumai.....6
*5 pcs wasabi steamed dumplings;
served with spicy sesame soy sauce.*

Chicken Gyoza.....5
*5 pcs pan fried chicken dumplings;
served with spicy sesame soy sauce.*

Vegetable Gyoza.....5
*5 pcs pan fried vegetable dumplings;
served with spicy sesame soy sauce.*

Harumaki.....4.5
*4 pcs crispy vegetable spring roll;
served with sweet chili sauce.*

Age Tofu.....5
*5 pcs crispy tofu with bonito flakes;
served with agedashi broth.*

Vegetable Tempura App.....5.5
*Crunchy tempura broccoli, onion,
sweet potato, zucchini and squash.*

Chicken or Shrimp Tempura App...7
*Crunchy tempura chicken or shrimp with broccoli,
onion, sweet potato, zucchini and squash.*

FROM SUSHI BAR

SUSHI —seafood fillet over sushi rice / SASHIMI— sliced seafood fillet without rice

Shichimi Tuna.....12
*6 pcs peppered tuna with shichimi Spice;
Served with ginger steak sauce*

Sesame Salmon.....12
*6 pcs seared salmon topped with cilantro
Served with wasabi yuzu sauce*

Jalapeno Yellowtail.....12
*6 pcs yellowtail sashimi topped with jalapeno;
Served with chili ponzu sauce*

Jalapeno Popper.....10
*Jalapeno filled with spicy tuna and cream cheese;
Served with sweet chili sauce*

SOUP

Miso Soup.....2
Soy bean broth with tofu, seaweed and scallion.

Mushroom Soup.....2
*Beef broth soup with mushroom, fried onion and
scallion.*

Tom Yum Soup.....6
*Hot and spicy broth with mix vegetable, shrimp
and scallop.*

Seafood Soup.....6
*Seafood broth with assorted seafood and mixed
vegetable.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.

Menu pictures might not match the food items completely due to decoration changes.

To our guests with food sensitivities or allergies: Sapporo Steakhouse cannot ensure that menu items do
not contain ingredients that might cause an allergic reaction. Please consider this when ordering.

— Spicy

— Raw Fish

★ — Be Cooked to order

STARTER

FROM THE KITCHEN

Fried Calamari.....6.5
*8 pcs crunchy squid rings topped with jalapeno;
served with spicy sesame soy sauce.*

Fried Coconut Shrimp App.....6.5
*4 pcs fried coconut shrimp;
served with coconut sauce.*

Chicken or Beef Yakitori.....7
*2 sticks chicken or beef with mixed vegetable;
gilled with Yakiniiku barbecue sauce.*

Soft Shell Crab.....7
*A tempura soft shell crab;
served with ponzu sauce.*

Taco Yaki.....6.5
*5 pieces of tempura octopus balls;
served with sweet chili sauce.*

Ika Yaki.....8
*A jumbo squid grilled with black pepper and salt;
served with ponzu sauce.*

Rocking Shrimp.....7
*4 pcs crispy shrimp topped with micro rainbow;
served with rocking sauce.*

Lettuce Wrap App.....8
*Lettuce wrapped with chicken, tofu and mixed vegetable;
served with lettuce wrap sauce.*

Beef Negimaki App.....7
*6 pcs thinly sliced beef rolled with scallion;
grilled with teriyaki sauce.*



Fried Calamari



Coconut Shrimp



Yakitori



Soft Shell Crab



Taco Yaki



Ika Yaki



Rocking Shrimp



Lettuce Wrap



Beef Negimaki



Treasure Island



Tuna Taco



Tuna or Salmon Tartar



Dinosaurs Egg



House Salad



Seaweed Salad



Avocado Salad



Calamari Salad

SALAD

House Salad.....3
*Iceberg lettuce, tomato, cucumber and carrot;
served with ginger dressing.*

Seaweed Salad.....5
*Seaweed salad sided with tomato and lemon;
served with ginger dressing.*

Avocado Salad.....5
*Sliced avocado over spring mix topped with cherry
served with ginger dressing.*

Calamari Salad.....6
*Sliced squid mixed with mix vegetable;
served with yum yum sauce.*

A LA CARTE (Nigiri or Sashimi)

NIGIRI-seafood filet over sushi rice, served 2 pc per order
SASHIMI-sliced seafood filet without rice, served 4 pcs per order

Salmon(<i>Sake</i>) 🐟	5	Red Snapper (<i>Tai</i>) 🐟	5
Smoked Salmon (<i>Iso Sake</i>) 🐟	5	Striped Bass (<i>Suzuki</i>) 🐟	5
Shrimp (<i>Ebi</i>)	4	Fluke (<i>Hirami</i>) 🐟	5
Sweet Shrimp (<i>Ama Ebi</i>) 🐟	6	Mackerel (<i>Saba</i>) 🐟	5
Tuna (<i>Maguro</i>) 🐟	6	Scallop (<i>Hotategai</i>) 🐟	6
Albacore Tuna 🐟	5	Octopus (<i>Tako</i>) 🐟	5
White Tuna 🐟	5	Surf Clam (<i>Hokkigai</i>) 🐟	5
Yellowtail (<i>Hamachi</i>) 🐟	6	Flying Fish Roe (<i>Tobiko</i>) 🐟	5
Eel (<i>Unagi</i>)	6	Salmon Roe (<i>Ikura</i>) 🐟	6
Squid (<i>Ika</i>) 🐟	5	Wasabi Tobiko 🐟	5
Tofu Pouch (<i>Inari</i>)	4	Peppered Tuna 🐟	6
Crab Stick (<i>Kani</i>)	4	Sea Urchin (<i>Uni</i>) 🐟	MP
Omelette (<i>Tamago</i>)	4	Fatty Tuna (<i>Toro</i>) 🐟	MP

SPECIAL ROLL

Have it with Brown Rice for an additional 1.00 each roll

Christmas Roll. 🐟.....	13
<i>Inside: tuna, mango & avocado; Outside: shrimp & avocado.</i>	
Phoenix Roll.....	13
<i>Inside: tempura shrimp & cucumber; Outside: pepper tuna & avocado.</i>	
🌶️Gaga Roll. 🐟.....	15
<i>Inside: spicy scallop & crunch; Outside: yellowtail, salmon & jalapeno.</i>	
Scorpion Roll.....	13
<i>Inside: tempura shrimp; Outside: eel, avocado & sesame.</i>	
🌶️Spicy Girl Roll.....	15
<i>Inside: snow crab & avocado; Outside: Jalapeno.</i>	
Dragon Roll. 🐟.....	11
<i>Inside: eel & cucumber; Outside: avocado & tobiko.</i>	
Rainbow Roll. 🐟.....	11
<i>Inside: crab meat & cucumber; Outside: assorted raw fish & avocado..</i>	
Crazy Tuna Roll. 🐟.....	13
<i>Inside: peppered tuna & avocado; Outside: spicy tuna</i>	
Hawaii Aloha Roll.....	10
<i>Inside: tempura shrimp, cucumber & mango; Outside: avocado</i>	
Las Vegas Roll.....	12
<i>Inside: seared salmon, cream cheese & avocado; Outside: spicy crab</i>	
Trump Roll.....	13
<i>Inside: crab meat & avocado; Outside: salmon (baked)</i>	
Spider Roll.....	10
<i>Inside: tempura soft crab, lettuce, cucumber & avocado; Outside: sesame & tobiko</i>	
Sweet Heart Roll. 🐟.....	12
<i>Inside: spicy tuna & avocado; Outside: tuna (heart shape)</i>	
Angry Dragon Roll.....	13
<i>Inside: tempura shrimp, spicy tuna & mango; Outside: spicy crab</i>	
Mt. Fuji Roll.....	10
<i>Inside: mixed fish, crab meat & scallion; Outside: tempura fried</i>	
Tropical Lobster Roll.....	13
<i>Inside: spicy lobster salad, avocado & mango; Outside: soy bean paper</i>	
Sapporo Roll. 🐟.....	11
<i>Inside: spicy tuna, crab meat, cream cheese & avocado; Outside: tempura fried</i>	
Naruto Roll. 🐟.....	12
<i>Inside: salmon, tuna, yellowtail & avocado; Outside: cucumber</i>	



Christmas Roll



Phoenix Roll



Gaga Roll



Scorpion Roll



Spicy Girl Roll



Dragon Roll



Rainbow Roll



Crazy Tuna Roll



Hawaii Aloha Roll



Las Vegas Roll



Trump Roll



Spider Roll



Sweet Heart Roll



Angry Dragon Roll



Mt. Fuji Roll



Tropical Lobster Roll



Sapporo Roll



Naruto Roll



CUT ROLL & HAND ROLL

CUT ROLL (Maki) - 6 pcs of cut roll /HAND ROLL (Temaki) - 1 cone-shaped roll
Have it with brown rice for an additional 0.50 each roll

Hand Rolls

California Roll.....	5
<i>(crab meat, avocado, cucumber and no tobiko)</i>	
Boston Roll.....	6
<i>(shrimp, lettuce, cucumber and mayo)</i>	
Philadelphia Roll.....	6
<i>(smoked salmon, cream cheese and cucumber)</i>	
Alaska Roll.....	6
<i>(salmon, cucumber and avocado)</i>	
Seattle Roll.....	6
<i>(smoked salmon, crab meat and cucumber)</i>	
Shrimp Tempura Roll.....	6.5
<i>shrimp tempura, lettuce, cucumber, avocado, tobiko)</i>	



California Roll



Alaska Roll



Boston Roll



Seattle Roll



Philadelphia Roll



Shrimp Tempura Roll

Vegetable Rolls

Cucumber	4
Avocado	4
Oshinko	4
Asparagus	4
Sweet Potato	5
Mix Veg.	5

Raw Rolls

Tuna	5.5
Salmon	5.5
Yellowtail	5.5
White Tuna	5.5
Salmon Avocado	6
Tuna Avocado	6

Cooked Rolls

Shrimp	5
Crab Meat	5
Smoked Salmon	5.5
Eel Avocado	6
Salmon Skin	5
Grilled Chicken	6

Spicy Crunchy Rolls

Spicy Tuna	6
Spicy Salmon	6
Spicy Shrimp	6
Spicy Yellowtail	6
Spicy Crab Meat	5
Spicy California	6

NIGIRI & SASHIMI ENTRÉE

Nigiri-seafood filet over sushi rice / Sashimi-sliced seafood filet without rice
Served with miso soup or house salad
Have it with brown rice for an additional 2.00 each order

Nigiri Regular.....	18
<i>(chef's selection of 8 pcs nigiri and Tuna Roll)</i>	
Nigiri Deluxe.....	21
<i>(chef's selection of 10 pcs nigiri and Spicy Tuna Roll)</i>	
Sashimi Regular.....	24
<i>(chef's selection of 15 pcs sashimi and sushi rice on the side)</i>	
Sashimi Deluxe.....	28
<i>(chef's selection of 18 pcs sashimi and sushi rice on the side)</i>	
Chirashi.....	24
<i>(chef's selection of 15 pcs assorted sashimi over sushi rice in bowl)</i>	
Tekka Don.....	20
<i>(12 pcs of tuna sashimi over sushi rice)</i>	
Sake Don.....	18
<i>(12 pcs of salmon sashimi over sushi rice)</i>	
Maki Combo.....	15
<i>(California Roll, Tuna Roll and Salmon Roll)</i>	
Spicy Make Combo.....	16
<i>(Spicy California Roll, Spicy Tuna Roll and Spicy Salmon Roll)</i>	
Friendship Bridge (for 2).....	48
<i>(chef's selection of 10 pcs nigiri, 9 pcs sashimi, Tuna Roll and Mt. Fuji Roll)</i>	
Love Boat (for 2).....	48
<i>(chef's selection of 8 pcs nigiri, 12 pcs sashimi, California Roll and Sweet Heart Roll)</i>	
Tri-Color Nigiri Combo.....	55
<i>(6 pcs tuna, 6 pcs salmon, 6 pcs yellowtail , Hawaii Aloha Roll and Mt. Fuji Roll)</i>	
Family Tree (for 4).....	95
<i>(12 pieces of Nigiri, 18 pieces of Sashimi, 1 California roll, 1 Spicy Tuna Roll, 2 Shrimp Tempura Roll, 1 Crazy Tuna Roll and 1 Angry Dragon Roll)</i>	
Omakase (Minimum \$50).....	MP
<i>(chef's special choice and dine in only)</i>	



Nigiri Regular



Nigiri Deluxe



Sashimi Regular



Sashimi Deluxe



Chirashi



Sake Don



Tekka Don



Maki Combo



Spicy Maki Combo



Friend Bridge



Love Boat



Tri-Color Nigiri Combo



Family Tree



Omakase Sample

★ Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

HIBACHI ENTRÉE

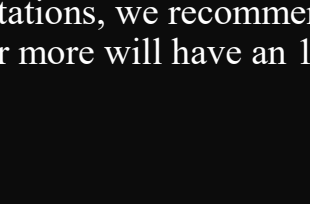
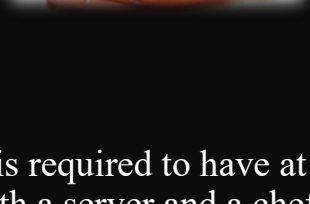
These full course meals include house salad, mixed vegetable, 2 pcs shrimp appetizer, fried rice or fried noodle

Have it with white rice or brown rice for free, fried brown rice for an additional 2.00

— SPLIT CHARGE includes House Salad, Fried Rice or Fried Noodle \$5 —

SINGLE ITEM DINNER

Vegetable	15
Chicken	18
★New York Steak	22
Shrimp	22
Scallop	24
Salmon	22
★Fillet Mignon	25
Lobster Tail	30



COMBINATION DINNER

Chicken & Shrimp	23
Chicken &★NY Steak	23
Chicken & Salmon	23
Chicken & Scallop	24
★NY Steak & Shrimp	25
★NY Steak & Salmon	25
★NY Steak & Scallop	27
Shrimp & Scallop	27

EMPEROR’S DINNER

★Fillet Mignon & Chicken	24
★Fillet Mignon & Shrimp	27
★Fillet Mignon & Scallop	29
★Fillet Mignon & Lobster Tail	34
Lobster Tail & Chicken	27
Lobster Tail & Shrimp	30
Lobster Tail & Scallop	32
Lobster Tail &★NY Steak	30
Seafood Combo (Lobster Tail, Shrimp & Scallop)	40
Sapporo Deluxe (★ Fillet Mignon, Lobster Tail, Shrimp & Scallop)	48



How would like it to be cooked?
Rare — RED, with a COOL red center
Medium Rare — RED, with a WARM red center
Medium — PINK, with a HOT center
Medium Well — HINT of PINK, a HOT center
Well — NO PINK, with a HOT center

KID’S MENU*

For children age 12 or under served with house salad, mixed vegetables, fried rice or fried noodle

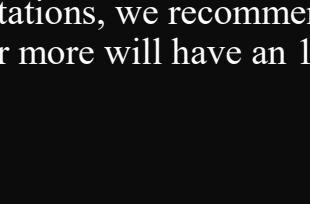
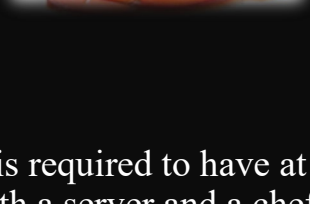
Hibachi Vegetable	9
Hibachi Chicken	10
★Hibachi NY Steak	12
Hibachi Shrimp	12
Hibachi Salmon	12



SIDE ORDERS

Accommodated with a complete hibachi dinner only

Steamed Rice	1.5
Brown Rice	3
Fried Rice / Fried Noodle	3
Vegetable / Chicken	6
Shrimp / Salmon	11
★NY Steak / Scallop	12
★Fillet Mignon	13
Lobster Tail	15



To start a hibachi table, it is required to have at least two hibachi orders.
Since you are served by both a server and a chef, they share all gratuities.
If the service is up to your expectations, we recommend a minimum gratuity of 18%.
Parties of 6 people or more will have an 18% gratuity added.

★🍴 Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

TEMPURA & TERIYAKI

Served with Miso Soup or House Salad and White Rice

Teriyaki Entree

Teriyaki Chicken.....	14
Teriyaki Shrimp.....	17
★Teriyaki NY Steak.....	20
★Teriyaki Tuna.....	20
Teriyaki Salmon.....	19
Teriyaki Seafood.....	22



Tempura Entree

Tempura Vegetable.....	11
Tempura Chicken.....	13
Tempura Shrimp.....	16



NOODLE

UDON-Thick Wheat Noodle / SOBA-Thin Buck Wheat Noodle

Noodle Soup

Vegetable.....	11
Chicken.....	12
Shrimp.....	13
NY Steak.....	13
Seafood.....	15
Shrimp Tempura.....	16



Stir Fried Noodle

Vegetable.....	11
Chicken.....	12
Shrimp.....	13
NY Steak.....	13
Seafood.....	15



FRIED RICE

Served with Miso Soup or House Salad

Vegetable.....	9
Chicken.....	10
Shrimp.....	11



NY Steak.....	12
Crab.....	15
Seafood.....	13



DONBURI

Served with Miso Soup or House Salad

Unagi Don.....	18
<i>Broil roasted eel over white rice in bowl</i>	
Ten Don.....	15
<i>Tempura shrimp and mixed vegetable over white rice in bowl</i>	
Gyu Don.....	15
<i>Sliced beef, mix vegetable, egg and onion over white rice in bowl</i>	



Katsu Don.....	15
<i>Lightly breaded pork or chicken cutlet over white rice in bowl</i>	
Yakitori Don.....	15
<i>5 sticks of chicken or beef yakitori over white rice in bowl</i>	
★Ahi Tuna Steak Don....	20
<i>10 pcs peppered tuna steak over white rice in bowl</i>	



CHEF'S SPECIALS

Served with Miso Soup or House Salad and White Rice

Beef Negimaki.....	17
<i>Thinly sliced beef rolled with Scallion over mixed vegetable Teriyaki Sauce</i>	
Chilean Sea Bass.....	22
<i>Grilled Chilean Sea Bass over mixed vegetable Black Bean Sauce</i>	
Naha Coconut Shrimp..	18
<i>Lightly breaded jumbo shrimp with Naha Coconut Sauce</i>	
🌶️Sendei Spicy.....	18
<i>Grilled chicken or shrimp with mixed vegetable Sendei Curry Coconut Sauce</i>	
★Kobe Lamb Chop	25
<i>Grilled tender and fresh lamb Chop with mixed vegetable Kobe Steak Sauce</i>	



🌶️Hawaii Chicken.....	18
<i>Crispy breaded chicken with pineapple and mixed vegetable Sweet Sour Sauce</i>	
Lettuce Wrap	16
<i>Osaka style with chicken, tofu, and mixed vegetable Lettuce Wrap Sauce</i>	
Pineapple Fried Rice....	15
<i>Gilled fried rice with chicken, shrimp, pineapple and mixed vegetable Yum Yum Sauce on the side</i>	
🌶️Spicy Creamy Crab.....	15
<i>Baked crab meat with scallion in a grill plate Spicy Creamy Sauce</i>	
Miso Black Cod.....	21
<i>Sapporo style grilled black cod with mixed vegetable Sweet Miso Sauce</i>	





LUNCH SPECIALS

Monday-Saturday
11:00am-3:00pm



MAKI LUNCH

Cut Roll or Hand Roll Served with Miso Soup
Have it with Brown Rice for an additional 0.50 each roll

Any 2 Rolls for \$9

Any 3 Rolls for \$11

Common	Vegetable	Raw	Cooked	Spicy Crunchy
California	Cucumber	Tuna 🐟	Shrimp	Spicy Tuna 🐟
Boston	Avocado	Salmon 🐟	Crab Meat	Spicy Salmon 🐟
Philadelphia 🐟	Oshinko	Yellowtail 🐟	Smoked Salmon	Spicy Yellowtail 🐟
Alaska 🐟	Asparagus	White Tuna 🐟	Eel Avocado	Spicy Shrimp
Seattle 🐟	Sweet Potato	Tuna Avocado 🐟	Salmon Skin	Spicy Crab
Shrimp Tempura	Cucumber Avocado	Salmon Avocado 🐟	Grilled Chicken	Spicy California

SUSHI LUNCH

Served with Miso Soup and Chef's Choice
Have it with Brown Rice for an additional 1.00 each order

Combo #A (4 pcs Nigiri & California Roll).....10

Combo #B (6 pcs Nigiri & California Roll).....12

Combo #C (4 pcs Nigiri & 3 pcs Sashimi).....13



BENTO LUNCH

Served with California Roll, Shrimp Dumplings, House Salad, Miso Soup & a bowl of White Rice

Teriyaki Chicken.....12

Teriyaki Shrimp.....12

★ Teriyaki NY Steak.....12

Teriyaki Salmon.....12



Tempura Vegetable.....12

Tempura Chicken.....12

Tempura Shrimp.....12

Beef Negemaki.....12



NOODLE LUNCH

Udon-Thick Wheat Noodle / Soba-Thin Buck Wheat Noodle Choice of: Noodle Soup or Stir Fried

Vegetable.....11

Chicken.....12

Shrimp.....13



NY Steak.....13

Seafood.....15

Shrimp Tempura (Soup only)16



FRIED RICE LUNCH

Served with Miso Soup

Vegetable.....6

Chicken.....7

Shrimp.....8



NY Steak.....8

Crab.....11

Seafood.....9



HIBACHI LUNCH

Served with House Salad, Mixed Vegetables, Fried Rice or Fried Noodle
Have it with brown rice or white rice for free and fried brown rice for an additional 2.00

Vegetable.....8

Chicken.....10

Shrimp.....11

★ NY Steak.....12

Salmon.....11

Scallop.....12



Chicken & Shrimp.....12

Chicken & ★ NY Steak.....13

Chicken & Scallop.....13

★ NY Steak & Shrimp.....15

★ NY Steak & Scallop.....15

Shrimp & Scallop.....15



★ 🐟 Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.