

STARTERS

Edamame \$4

Steamed green vegetable soybeans in pods

Tofu & Avocado \$6

Chilled silken tofu with avocado and wasabi soy sauce

Curry Fries \$6

Fries served with vegetarian curry dipping sauce

Pork Gyoza \$8

Home made dumplings with pork, garlic chives and napa 5pcs

Edamame Cheese Rolls \$7

Edamame and cheese in crispy spring roll skin 3 pcs

Homemade Pickles \$3

Assortment of nuka-zuke probiotic pickles

SOUP

Today's Miso Soup \$4

SALAD

Market Salad \$8

Mixed green salad with tomato, cucumber, onion, and pepper served with our signature ginger dressing

Add-ons \$1 each: tofu, avocado, wakame seaweed

Broccoli Shira Ae \$6

Steamed broccoli with tofu sesame sauce, served cold

JAPANESE BREAKFAST SERVED ALL DAY

Small bowls of miso soup and rice with pickles and nori seaweed \$6

MONK BOWL \$12

Vegan bowl of chopped greens, tofu, pickles, & seaweed over rice

TODAY'S BENTO BOX

Ask server about today's Bento Box \$20

Add small soup +\$2.50

ENTREE

Niku Jaga \$10

Ultimate Japanese mama's dish! Thin sliced beef cooked with potatoes, carrots, and onions

Dinner set—side rice and small soup or salad +\$3.50

Treasure Sack \$12

Tofu pouches filled with tofu, hijiki, and edamame, served with side greens

Dinner set—side rice and small soup or salad +\$3.50

Ginger Pork \$14

Thin sliced pork with ginger sauce, served with side greens

Add small soup or salad +\$2.50

Eel & Cucumber Bowl \$14

Broiled Eel and cucumber slices over sushi rice

Dinner set—side rice and small soup or salad +\$3.50

Spicy Tuna & Avocado Bowl \$10

Home style sushi bowl with raw spicy tuna & avocado slices over rice

Add-ons: 25¢ each: tempura flakes, kimchee, pickled ginger

Add small soup or salad +\$2.50

DESSERT

Ice Cream \$5

Vanilla or Green Tea

With red bean paste +75¢

Mochi Ice Cream 2 for \$5

Chocolate or Black Sesame

Green Tea Cheesecake \$6

Homemade cheesecake with rich green tea layer