

STARTERS

Edamame \$4

Steamed green vegetable soybeans in pods VG

Hiya Yakko \$6

Chilled silken tofu with red pickled ginger, bonito (fish) flakes, and nori seaweed

Curry Fries \$6

Fries served with vegetarian curry dipping sauce VG

Pork Gyoza \$8

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

Veggie Gyoza \$8

Home made dumplings with vegetables 5pcs

Tako Yaki \$7

Savory round cakes with octopus inside 5pcs

Edamame Cheese Rolls \$7

Edamame and cheese in crispy spring roll skin 3 pcs

Homemade Pickles \$3

Assortment of nuka-zuke probiotic pickles VG

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 VG

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

Hijiki \$6

Tiny black power-packed seaweed with tofu, carrots and shiitake mushrooms

JAPANESE BREAKFAST SERVED ALL DAY

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

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

Miso Tofu with Broccoli \$12

Tofu sautéed with miso

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

Beef Hayashi Rice \$12

Beef stew with rich brown gravy served over rice

Add small soup or salad +\$2.50

Monk Bowl \$12

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

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