

## STARTERS

### Edamame \$4

Steamed green vegetable soybeans in pods

### Hiya Yakko \$5

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

### Curry Fries \$6

Fries served with vegetarian curry dipping sauce

### Pork Gyoza \$8

Home made dumplings with pork, chives and napa 5pcs

### Edamame & Cheese rolls \$6

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

### Potato Salad \$6

With mashed potato, edamame, crabstick, and carrot

### Hijiki \$6

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

## TODAY'S BENTO BOX

Ask server about today's Bento Box \$20

## 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 and Broccoli sautéed with miso

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

### Tilapia Ginger \$15

Tilapia with ginger sauce

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

### Beef Curry Rice \$12

Japanese style mild beef curry with potatoes, carrots and mushrooms

Add small soup or salad +\$2.50

Add chicken katsu \$4

### 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