



Brunch Special

weekends and holidays open-2:30pm

brunch gozen*

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a traditional japanese style set menu, choice of 2 main dishes
served with seaweed salad and choice of miso soup

no substitution please

choice of miso soup

miso soup

asari (clam) miso soup +1

nameko mushroom miso soup +1

king crab miso soup +3

from sushi bar - choose 1 item

omakase sashimi w/ steamed rice* (GF)

omakase nigiri sushi* (GF)

poke w/ steamed rice* (GF)

sashimi salad* (GF)

mixed greens, tuna, king salmon, scallop crab salad, tobiko
served w/ gluten free ginger dressing

avocado and cucumber roll (V)

california roll

copy roll*

salmon, flying fish roe, crab salad, scallop, mayo, sliced lemon

dragon roll*

broiled eel, shrimp tempura, flying fish roe, cucumber, avocado

ocean alexander roll*

spicy tuna, cilantro, yamagobo (burdock), cucumber, topped
albacore tuna, japanese spice mixture, jalapeño, garlic ponzu
sauce

sunshine roll*

spicy tuna, cucumber, topped with sockeye salmon, avocado,
gluten free yuzu miso vinaigrette

from chubu (kitchen) - choose 1 item

chicken katsu

chicken katsu-ni +1

chicken cutlet, egg, vegetables in uma dashi broth

chicken teriyaki (GF)

glazed garlic short ribs +1

saba shioyaki (GF) +1

salmon shioyaki (GF) +1

salmon teriyaki (GF) +1

savory sukiyaki beef +1

shrimp and vegetable tempura +1

tonkatsu

tonkatsu-ni +1

fresh pork cutlet, egg, vegetables in uma dashi broth

vegetable tempura (V)

unagi kabayaki +2

broiled fresh water eel, sansho pepper

bara chirashi*

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a mixed of diced tuna, king salmon, albacore tuna, octopus, tamago,
ikura, cucumber on sushi rice

served with choice of miso soup, asari miso soup (\$1 extra), nameko
miso soup (\$1 extra) or king crab miso soup (\$3 extra)

nabeyaki udon with king crab

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udon noodle in clay pot, scallop, shrimp tempura, egg, fish cake

*Consuming undercooked aquatic foods may increase
the risk of food borne illnesses.