



## Brunch Special

weekends and holidays open-2:30pm

### brunch gozen\*

19

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\*

18

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

16

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

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