



## Brunch Special

weekends and holidays open-2:30pm

### brunch gozen\*

19

a traditional japanese style set menu, choice of 2 main dishes. served with spinach ohitashi, sukiyaki beef, kakiage (Japanese fritter), mini ikura-don and choice of miso soup

#### 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)

avocado and cucumber roll (V)

california roll

copy roll\*

crab salad, scallop, tobiko, mayo, topped w/ salmon, sliced lemon

caterpillar roll\*

broiled eel, flying fish roe, cucumber, avocado

dragon roll\*

shrimp tempura, flying fish roe, cucumber, topped w/ eel, avocado

fire tail roll\*

chopped yellowtail, cucumber, green onion topped with habanero

masago and jalapeño

negihama chumaki\*

chopped yellowtail, scallions

negitoro chumaki\*

chopped tuna, scallions

rosanna roll\*

chopped scallop and crab, flying fish roe, avocado, mayo

ocean alexander roll\*

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

seattle roll\*

salmon, avocado, flying fish roe, cucumber

shrimp tempura roll\*

spicy salmon roll\*

spicy tuna roll\*

spider roll\*

sunshine roll\*

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

veggie roll\* (V)

#### from chubo (kitchen) - choose 1 item

chicken katsu

chicken teriyaki (GF)

glazed garlic short ribs +1

saba shioyaki (GF) +1

salmon shioyaki (GF) +1

salmon teriyaki (GF) +1

shrimp and vegetable tempura +1

tonkatsu

vegetable tempura (V)

unagi kabayaki +2 (broiled eel, sansho pepper)

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

<b>brunch sushi moriawase*</b>	18
<i>8 pc of nigiri sushi; 2 tuna, 2 salmon, yellowtail, eel, albacore tuna, shrimp and california roll. Served choice of miso soup</i>	
<b>brunch chirashi*</b>	23
<i>assorted sashimi, japanese pickles on sushi rice. Served with choice of miso soup</i>	
<b>brunch sashimi*</b>	19
<i>tuna, salmon, yellowtail, albacore - 4pc each Served with choice of miso soup</i>	
<b>poke*</b> <i>salad or rice bowl</i>	15
<i>diced tuna, salmon, yellowtail, crab salad, flying fish roe, edamame, seaweed salad, cucumber, mixed greens, sesame seeds. regular or sweet spicy. served with choice of miso soup</i>	
<b>salmon poke*</b> <i>salad or rice bowl</i>	15
<i>diced salmon, crab salad, flying fish roe, edamame, seaweed salad, cucumber, mixed greens, sesame seeds on sushi rice. regular or sweet spicy. served with choice of miso soup</i>	
<b>nabeyaki udon with king crab</b>	16
<i>udon noodle in clay pot, scallop, shrimp tempura, egg, fish cake in dash</i>	

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