Sushi/Sashimi Lunch Specials
all combinations served with miso

Sushi Regular 12.95 * (5pieces and 1 rolls)
-1 salmon, 1 albacore, 1 yellowtail, 1 shrimp, 1 tuna . Choice of California, spicy tuna, or tuna roll

Sushi Lunch Deluxe 18.95 * (8 pieces and 1 roll)
-1 salmon, 1 whitefish, 1 scallop,1 yellowtail, 1 shrimp, 1 tuna, 1 eel, 1 flying fish roe. Choice of any non-specialty roll

Chirashi Sushi 14.95 *
-chef's selection of sashimi and prepared veggies on a bed of sushi rice

Sashimi Lunch 13.95 *
-3 tuna, 3 salmon, 3 yellowtail, 3 whitefish

Sushi/Sashimi Lunch 21.95 *
-sushi, 1 tuna, 1 salmon, 1 yellowtail, 1 whitefish
-sashimi, 3 tuna, 3 salmon
-choice of 1 non-specialty roll

Tekka-Don 13.95 *
-tuna sashimi and seaweed on a bed of sushi rice

Unagi-don 14.95 *
-broiled freshwater eel on a bed of sushi rice

Make your own rolls combination
choose 2 or 3 rolls from the columns below

2 rolls 7.00/ 3 rolls 9.00

cucumber (kappa)
avocado
pickled radish (shinko)
fried tofu (inari)
fermented soybeans (natto)
plum and shiso (ume-shiso)
plum and cucumber (ume-kyu)
asparagus
avocado cucumber
shiitake mushroom
yam potato tempura

2 rolls 8.95/ 3 rolls 11.25

tuna (tekka) *
salmon and cream cheese *
mackerel and ginger (gokudo) *
salmon (sake maki) *
yellowtail and garlic (sada)
eel and avocado (una-avo)
eel and cucumber (una-kyu)
crabmeat avocado (California)
spicy salmon *
spicy scallop *
spicy tuna *
albacore and avocado *
salmon and avocado (Boston) *
Smoked salmon *
crunchy spicy tuna *
crunchy spicy salmon *
crunchy spicy scallop *
yellowtail scallions (negi-hama) *
eel and cream cheese (philly)
shrimp tempura
vegetable (assorted)

(*) Indicates food items that may be raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illnesses. Please check with your physician if you have questions about consuming such items.