

# Sushi/Sashimi Lunch Specials

all combinations served with miso

## Sushi Regular 16.00 \*

-1 salmon, 1 albacore, 1 yellowtail, 1 shrimp, 1 tuna . Choice of California, spicy tuna, or tuna roll

## Sushi Lunch Deluxe 24.00 \*

-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 18.00 \*

-chef's selection of sashimi and prepared veggies on a bed of sushi rice

## Sashimi Lunch 18.00 \*

-3 tuna, 3 salmon, 3 yellowtail, 3 whitefish

## Sushi/Sashimi Lunch 24.00 \*

-sushi, 1 tuna, 1 salmon, 1 yellowtail, 1 whitefish

-sashimi, 3 tuna, 3 salmon

-choice of 1 non-specialty roll

## Tekka-Don 17.00 \*

-tuna sashimi and seaweed on a bed of sushi rice

## Unagi-don 18.00 \*

-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 10.00/ 3 rolls 12.00

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 12.00/ 3 rolls 16.00

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.

