

LUNCH MENU

10:30-14:00

KUSHI-KATSU LUNCH

A COURSE 23

CHOOSE: 1 SIGNATURE / 2 HOUSE / 2 CLASSIC

B COURSE 25

CHOOSE: 2 SIGNATURE / 2 HOUSE / 1 CLASSIC

C COURSE 30

CHOOSE: 3 SIGNATURE / 1 HOUSE / 1 CLASSIC

Served with rice, miso soup, pickles, and a small side dish

SIGNATURE

Prime Rib / Shrimp / Soft Shell Crab / Oyster
Asparagus / Shimeji Mushroom/Salmon

HOUSE

Chicken / Pork Belly / Bacon / Dumpling
Scallop / Ahi / Squid leg / Mountain Yam
Shiitake / Okra

CLASSIC

Wiener / Fish Sausage / Eggplant / Kabocha
Onion / Green Pepper / Lotus Root
Mochi / Tofu / Cheese / Quail Egg/ Mushroom



SEAFOOD MIX KATSU 25
(Shrimp, Salmon, Soft Shell Crab, Scallop, Oyster)

VEGETABLE MIX KATSU 18
(Onion, Bell Pepper, Kabocha, Lotus Root, Eggplant)

*All sets are served with rice, miso soup, pickles, and a small side dish



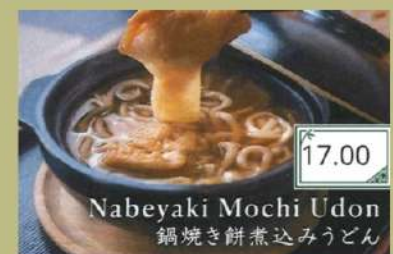
NABEYAKI UDON



- Nabeyaki Pork Belly udon. \$18
- Nabeyaki Simmered Pork Belly udon. 19
- Nabeyaki Mochi kinchaku udon 17
- Nabeyaki Curry nikomi udon. 18
- Nabeyaki Beef miso udon 19

TOPPINGS

- POACHED EGG – \$2
- Shiitake (2pc) – \$2
- Extra Pork Belly – \$3
- Kimchi – \$3
- Mochi Kinchaku – \$4



SIDES

- Yaki Musubi (1pc) – \$3.50
- Yaki Musubi (2pc) – \$6.60

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.