

# lunch



## ZENSAI | APPETIZER

<b>Miso Soup</b> (GF)	5
green onion, enoki mushroom, wakame	
<b>Kaiso Salad</b> (VEG)	17
nutrigrains farm organic greens, avocado, cucumber, campari tomato, radish, crunchy arare, spicy sesame-ponzu vinaigrette	
<b>Nutrigrains Farm Tofu Salad</b> (VEG)	16
organic baby greens, crumbled miso tofu, pickled daikon and carrot, cucumber, cherry tomato, crispy wonton, umami soy vinaigrette <i>(add crispy tempeh +\$1)</i>	
<b>Steamed Edamame</b> (GF) (VEG)	7
sea salt	
<b>Spicy Sesame Edamame</b> (VEG)	8
chili garlic tamari soy, crispy shallots	
<b>Nanohana Goma-ae</b> (GF) (VEG)	10
sweet sesame soy	
<b>Chicken Nanban</b>	15
lightly fried and marinated in sweet and sour soy, asian slaw, house made tartar sauce	
<b>Ebi Fritters</b> 🍤	18
white tiger prawns in herb-beer batter, sweet chili aioli, chili powder, balsamic reduction	
<b>Brussels Sprout Chips</b> (VEG)	10
togarashi-lemon pepper salt	
<b>Kaisen Soba Peperoncino</b>	24
prawns, squid, shiitake mushroom, sweet pepper, heirloom tomato, chili garlic soy, wild arugula	

## SUSHI LUNCH

*served with miso soup*

<b>Traditional</b> (GF)	26
a selection of nigiri and hosomaki, 13 pieces	
<b>Premium</b>	31
traditional and Aburi nigiri, rolls, and oshi, 12 pieces	
<b>Sashimi Lunch</b> (GF)	29
chef's selection of sashimi, poke, served with steamed rice	
<b>Garden Select</b> (GF) (VEG)	21
Garden Roll, seasonal vegetable nigiri and Aburi sushi, nanohana goma-ae, tofu salad	
<b>Lunch Shokai</b>	41
featuring traditional and Aburi oshi, rolls, and nigiri, 10 pieces served with two appetizers and miso soup <i>with petit Green Tea Opera +\$7</i>	

## ENTRÉE

<b>Sake Soy Glazed Obie Brazier</b> (GF)	29
AAA beef shank, seasonal vegetables, yukon potato purée, spiced nanohana, au jus, wasabi chimichurri	
<b>Kyoto Saikyo Miso Baked Sablefish</b> 🍣	35
baby bok choy, pickled wasabi, yuzu-miso reduction, nanohana goma-ae, kinpira gobo brown rice	

Executive Chef, Kazuhiro Hayashi  
Head Sushi Chef, Shingo Fujiwara

Chef de Cuisine, Yoshitaka Miyamoto  
Head Pastry Chef, Kiko Nakata

## ABURI OSHI SUSHI

<b>Salmon Oshi Sushi</b> (GF)	18
pressed wild sockeye salmon, jalapeño, Miku sauce	
<b>Ebi Oshi Sushi</b>	18
pressed prawn, lime zest, ume sauce	
<b>Saba Oshi Sushi</b> (GF)	18
pressed house cured mackerel, miso sauce	
<b>Oshi Sampler</b>	18
two pieces each of salmon, ebi, and saba oshi	

## SPECIALTY ROLLS

<b>Miku Roll</b>	21
salmon, crab, cucumber, rolled in tobiko, Miku sauce	
<b>Red Wave Roll</b> (GF)	18
prawn, avocado, wrapped in red tuna, masatake sauce	

## NIGIRI / SASHIMI

	nigiri each	sashimi 6 pc
<b>Bincho / Albacore</b> (VEG)	4.5	20.5
<b>Sake / Sockeye Salmon</b>	4.5	20.5
<b>Maguro / Red Tuna</b>	5	23
<b>Hamachi / Yellowtail</b>	5	23
<b>Tai / Snapper</b>	5.25	23.5
<b>Hotate / Hokkaido Scallop</b>	5.25	23.5
<b>Ikura / Salmon Roe</b>	6	
<b>Ebi / Prawn</b>	4	
<b>Aka Ebi / Red Prawn</b>	4.5	
<b>Unagi / BBQ Eel</b>	5	

## DESSERT

<b>Green Tea Opera</b>	14.5
green tea génoise, matcha butter cream, dark chocolate ganache, azuki bean cream, hazelnut wafer, matcha ice cream	
<b>Yuzu Mango Cheesecake</b>	14
yuzu cheesecake, mango crémeux, banana greek yogurt crème, passion fruit gel, graham crumble	
<b>Strawberry Basil Tart</b>	14
vanilla sable, lemon coconut sponge, strawberry basil compote, basil mousse, fresh strawberries, strawberry gel, white peach sorbet	
<b>Westberry Farms Blueberry Lavender Mille Feuille</b>	14
puff pastry, blueberry greek yogurt crémeux, lavender namelaka, blueberry lemon compote, blueberry jelly, lemon crumble, calpico greek yogurt sorbet	

## HOUSE MADE ICE CREAM & SORBET (GF)

	single	double
<b>Ice Cream</b>		
Matcha or White Coffee	4.5	8
<b>Sorbet</b>		
Coconut & Passion Fruit or White Peach	4.5	8

(GF) gluten-free option available

(VEG) vegetarian option available