

# Lunch Menu

◇ In keeping with sushi tradition **wasabi** has already been added. I recommend not to mix extra wasabi to our specialty prepared soy sauce, as it will spoil the aroma and flavor.

Please notify the server when ordering if you **do not** want wasabi.

<b>Miso Soup</b>	\$2.00
<b>Green Salad</b> Mixed green salad with home made dressing	(S)\$2.00 (L)\$6.00
<b>Wakame Salad</b> Wakame seaweed on mixed vegetable salad and sliced onion, served with mustard dressing	\$7.00
<b>Smoked Spanish Mackerel Salad</b> Sizzled with hot sesame oil served with Ponzu sauce, green onion, ginger, and chili radish	for two- \$18.00
<b>Beef Sashimi</b> Seared sliced rare beef on slice onion with Ponzu sauce, green onion, and chili radish	\$12.00
<b>Edamame</b> (Boiled Young Soy Bean with a pinch of sea salt)	\$4.00
<b>Agedashi Tofu</b> Deep fried tofu in tempura sauce	\$6.00

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**Sushi a la Carte** — Choose from the menu \$4.50 ~ up per 2pcs sushi

**Sushi Platter** — Chefs choice 10pcs and 6cut rolled sushi \$28

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## Lunch Special

<b>Assorted Sushi</b> 7pcs of sushi and 6pcs of cut rolled sushi with miso soup and salad.	\$13.00
<b>Sushi for one and half</b> 10pcs of sushi and 6pcs of cut rolled sushi with miso soup and salad.	\$15.00
<b>Sashimi</b> Assortment of raw fish and shellfish with miso soup and rice.	\$19.00
<b>Sushi Hand Roll Trio (choice of 3 hand rolls)</b> California, Cucumber w/Shiso-basil, Spicy Salmon, Spicy White Tuna, BBQ Eel, Smoked Butter fish served with miso soup.	\$12.00
<b>Chirashi Salmon Trio</b> Sliced fresh salmon, gravlax and Hiro's smoked salmon on sushi rice served with miso soup.	\$12.00
<b>Vegetable Tempura Lunch</b> Mixed vegetable tempura with tempura sauce, served with miso soup and rice	\$13.00
<b>Chicken Teriyaki</b> Grilled chicken seasoned with homemade teriyaki sauce, mix greens, served with rice and miso soup	\$15.00
<b>Green Tea</b> (Refill-Free)	\$1.50