



MATSU lunch
\$29 per person

FIRST COURSE

EDAMAME

steamed with sea salt

MISO SOUP

koji and aka miso paste, tofu, wakame seaweed

SECOND COURSE (CHOICE OF ONE)

CHICKEN KARAAGE BENTO

japanese style fried chicken

SAKE BENTO

soy marinated salmon

GYU BENTO

marinated beef tenderliontentsuyu

SEKIWAKE BENTO

tuna and salmon sashimi (5pc), california roll (4pc)

OZEKI BENTO

yellowtail, salmon, tuna, shrimp nigiri (4pc), california roll (4pc), tun anad hamachi sashimi (4pc)



UME lunch
\$38 per person

FIRST COURSE

EDAMAME

steamed with sea salt

KAISO

red & green tosaka seaweed, wood ear mushroom, green onion, sweet chili dressing

TSUKEMONO

japanese sea salt cured vegetable pickles

SECOND COURSE

MISO SOUP

koji and aka miso paste, tofu, wakame seaweed

ASSORTED MAKI

KOKORO, CALIFORNIA ROLL, NEGI TORO

THIRD COURSE (CHOICE OF ONE)

POKE

selection of fish in sesame dressing, avocado, rice

HAKATA RAMEN

egg noodles, soy broth, pork belly, corn, wood ear mushroom, scallion, egg

KAKIAGE

vegetable tempura, rice, broth

GYU DON

marinated beef tenderloin, shiitake mushroom, onion, onsen egg



SAKURA lunch
\$47 per person

FIRST COURSE

EDAMAME

steamed with sea salt

KAISO

red & green tosaka seaweed, wood ear mushroom, green onion, sweet chili dressing

HIJIKI

hijiki seaweed, carrots, edamame, ponzu, mixed sesame seeds

CUCUMBER SUNOMONO

crabmeat, pickled persian cucumbers, sweet vinegar

SECOND COURSE

MISO SOUP

koji and aka miso paste, tofu, wakame seaweed

ASSORTED TEMPURA

tempured shrimp and seasonal vegetables

THIRD COURSE

ASSORTED MAKI & NIGIRI

Ozumo 2.0, Z-San. Negi Hamachi,
Negi Toro Maki

Maguro, Hamachi, Sake Nigiri

THIRD COURSE

GYU

marinated beef tenderloin

CURRY

japanese curry with vegetables

CHICKEN KARRAGE

japanese fried chicken

RICE
