

SAKE OF THE MONTH

SAYURI NIGORI 300ML B: 13

This unfiltered sake has a very light nose filled with cream, cherry blossom, and white grape elements. Light and creamy with subtle fruit tones and an overall milkiness. If you like it light and easy this brew is for you!



SCB NIGORI 375ml B: 10

Nigori is lightly filtered and is the sweetest of all our types of sake. With its pleasant sweetness and clean aftertaste, it pairs well with many types of foods.



SUSHI *SAKE* FUN

IZAKAYA RAKU

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Grover Beach, CA 93433
805. 474. 9962

* AUTO GRATUITY WILL BE ADDED FOR PARTY OF 6 OR MORE

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FOLLOW US :  

APPETIZERS (VEGETABLES)

EDAMAME LIGHTLY SALTED BOILED SOYBEAN	4	TEMPURA (ASPARAGUS OR GREEN BEANS) DEEP FRIED 8 PCS ASPARAGUS OR GREEN BEANS	7
SPICY GARLIC EDAMAME SEASONED EDAMAME W/ FRESH GARLIC, PEPPER & BUTTER	5	GOMA-AE (ASPARAGUS OR BROCCOLI) BOILED ASPARAGUS OR BROCCOLI W/ SESAME SAUCE	5
AGEDASHI (MOCHI OR TOFU) DEEP FRIED RICE CAKE OR TOFU SERVED IN TEMPURA SAUCE	5	KABOCHA LIGHTLY SEASONED JAPANESE SQUASH W/ SOY DASHI	5
APPETIZER SAMPLER BROCCOLI GOMA-AE, KABOCHA AND KINPIRA GOBO	9	SHISHITO GRILLED JAPANESE PEPPER	7
HOMEMADE KIMCHI NAPA CABBAGE IN SEASONAL KOREAN KIMCHI SAUCE	5	POTATO CROQUETTE DEEP FRIED BREADED MASHED POTATO WITH WORCESTER SAUCE	8
NASU-MISO JAPANESE EGGPLANT W/ SWEET MISO	8	KINPIRA GOBO SAUTEED GOBO (BURDOCK ROOT) IN A SWEET TEMPURA SAUCE	6
MIXED VEGETABLE TEMPURA DEEP FRIED 10PCS OF VEGETABLES	8		



APPETIZERS (MEAT)

BUTA-KIMCHI BRAISED OVERNIGHT TENDER PORK STIR FRIED W/ KIMCHEE AND SERVED W/ CHILLED TOFU	8	SESAME CHICKEN DEEP FRIED CRISPY CHICKEN W/ SPICY SESAME SAUCE	8
BUTA-KAKUNI BRAISED OVERNIGHT TENDER PORK IN SWEET SOY DASHI	8	CHICKEN TATSUTA-AGE DEEP FRIED CHICKEN BREAST W/ GINGER SAUCE	9
SPICY BUTA-YAKINIKU STIR FRIED SEASONED TENDER PORK. SERVED ON HIBACHI (SIZZLING PLATE)	13	CHICKEN TERIYAKI FIRE GRILLED CHICKEN BREAST W/HOUSE TERIYAKI SAUCE AND SERVED ON HIBACHI (SIZZLING PLATE)	9
YAKINIKU FIRE GRILLED SHORT-RIBS SERVED ON HIBACHI (SIZZLING PLATE)	18	BEEF RIBEYE STEAK FIRE GRILLED RIBEYE STEAK W/SOY MUSTARD DRESSING. SERVED ON HIBACHI (SIZZLING PLATE)	14
ASIAN SKIRT STEAK STIR FRIED SEASONED TENDER BEEF WITH VEGETABLES. SERVED ON HIBACHI (SIZZLING PLATE)	16	BEEF TERIYAKI FIRE GRILLED RIBEYE STEAK W/HOUSE TERIYAKI SAUCE. SERVED ON HIBACHI (SIZZLING PLATE)	14
GYOZA JAPANESE POTSTICKERS SERVED W/ SMALL HOUSE SALAD	6	SUKIYAKI THINLY SLICED BEEF W/ VEGETABLES IN A SWEET SOY SAUCE	16
TONKATSU DEEP FRIED PORK CUTLET SERVED W/ CABBAGE & HOUSE SALAD	9		



APPETIZERS (SEAFOOD)

DYNAMITE BAKED SCALLOPS, MUSHROOM & ONION W/ CREAMY MAYO SAUCE	10	MISO BLACK COD BROILED 4OZ. ALASKAN BLACK COD IN HOUSE SWEET MISO SAUCE	12
SALMON TERIYAKI FIRE GRILLED SUSHI GRADE SALMON W/ HOUSE TERIYAKI SAUCE	13	DEEP FRIED SOFT SHELL CRAB DEEP FRIED BREADED SOFT SHELL CRAB SERVED W/ HOUSE MISO DRESSING ON TOP & SMALL HOUSE SALAD	14
SALMON KAMA BROILED SALMON COLLAR SERVED W/ HOUSE PONZU SAUCE	9	HAMACHI KAMA BROILED YELLOWTAIL COLLAR SERVED W/ HOUSE PONZU SAUCE	13
SHIO SALMON BROILED SALTED SALMON SERVED W/ RADISH	13	BAKED GREEN MUSSELS 5pcs BAKED GREEN MUSSELS WITH CREAMY MAYO SAUCE, SCALLIONS, AND MASAGO	9
TEMPURA (SHRIMP) DEEP FRIED 4pcs SHRIMP	7		



TEMPURA (CALAMARI)	8
DEEP FRIED CALAMARI LEGS SERVED W/ SMALL HOUSE SALAD	
SESAME SHRIMP	11
DEEP FRIED SHRIMP W/SPICY SESAME SAUCE	
IKA MARUYAKI	15
GRILLED WHOLE SQUID IN HOUSE SWEET MISO SAUCE, SERVED W/DAIKON OROSHI (GRATED DAIKON), LEMON, AND SHICHIMI TOGARASHI (JAPANESE SPICE MIXTURE)	

CRISPY RICE W/SPICY TUNA	10
CRISPY RICE BALLS W/SP TUNA, AVOCADO, AND EEL SAUCE ON TOP.	
HOTATE BUTTER	10
PAN SAUTEED FRESH SCALLOPS W/BUTTER AND SOY SAUCE	
TEMPURA (MIXED)	9
2pcs SHRIMP AND 7pcs VEGETABLE	
TEMPURA (SALMON SKIN)	6
TEMPURA SALMON SKIN WITH EEL SAUCE, YUM YUM SAUCE, AND GREEN ONIONS	



SALAD

HOUSE SALAD Reg/ Sm.	5 / 3
SPRING MIX W/ HOUSE GINGER ORANGE DRESSING	
SUNOMONO	4
THINLY SLICED CUCUMBER W/ HOUSE SUNOMONO DRESSING	
OCTOPUS SALAD	6
SEASONED JAPANESE OCTOPUS SALAD	
SEAWEED SALAD	5
SEASONED JAPANESE SEAWEED SALAD	

TOFU SALAD	8
DEEP FRIED TOFU W/ SPRING MIX & SESAME DRESSING	
SALMON SKIN SALAD	10
GRILLED SALMON SKIN ON TOP OF SPRING MIX	
POKE SALAD	14
TUNA POKE ON TOP OF SPRING MIX W/ SOY SESAME DRESSING	
SASHIMI SALAD	18
ASSORTED CHEF'S CHOICE SASHIMI ON TOP OF SPRING MIX	



RAMEN (EGG FLOUR NOODLE W/PORK BASED BROTH)

ADDITIONAL TOPPINGS ...

CORN	.99
BAMBOO SHOOT	.99
SEAWEED	.99
KIMCHI	1.99

DRY SEAWEED	.99
ROASTED PORK	2.99
BUTTER	.99
SEASONED EGG	1.99

SHOYU RAMEN	9.75
BROTH: SOY BASED CHICKEN, PORK & VEGETABLE	
TOPPING: ROASTED PORK, SEAWEED & SCALLION	
MISO RAMEN	10.75
BROTH: MISO BASED CHICKEN, PORK & VEGETABLE	
TOPPING: ROASTED PORK, SEAWEED & SCALLION	
TONKOTSU RAMEN	11.25
BROTH: CLOUDY WHITE PORK BONE	
TOPPING: SLICED PORK, VEGETABLE & SCALLION	

SPICY SEAFOOD RAMEN	15
BROTH: CLOUDY WHITE PORK BONE & CHILI POWDER	
TOPPING: SPICY SEAFOOD & MIXED VEGETABLES	
RAKU RAMEN	16
BROTH: CLOUDY WHITE PORK BONE W/CHILI OIL	
TOPPING: TONKATSU (PORK CUTLET), CORN, BAMBOO SHOOT & SCALLION	



SOBA/UDON NOODLES

ZARU SOBA- BUCKWHEAT NOODLE

ZARU SOBA	9
COLD BUCKWHEAT NOODLE(ZARU) SERVED W/ KATSUO FLAVORED DIPPING SAUCE	
TEN-ZARU	15
COLD ZARU SOBA AND MIXED TEMPURA	

UDON-FLOUR NOODLE

UDON	9
JAPANESE FLOUR NOODLE IN HOUSE UDON SOUP	
TEMPURA UDON	15
UDON AND MIXED TEMPURA	



YAKI SOBA 12
PAN FRIED EGG NOODLE W/ VEGETABLES AND SHRIMP IN WORCESTER SAUCE

NABEYAKI UDON 15
UDON W/ SEAWEED, SCALLION, FISH CAKE, EGG AND SHRIMP IN A NABE (JAPANESE POT)



RICE /SOUP

KATSUDON 11
PORK CUTLET OVER RICE W/ IN HOUSE SWEET SOY SAUCE AND EGG ON TOP

KATSU CURRY 13
PORK CUTLET SERVED W/ IN HOUSE JAPANESE BEEF CURRY, RICE AND HOUSE SALAD

MISO SOUP BOWL 2
SEASONED BEAN PASTE SOUP

CLAM MISO SOUP 4
IN HOUSE MISO SOUP W/CLAMS

SPICY TUNA BOWL 14
SPICY TUNA, AVOCADO AND MASAGO OVER SUSHI RICE

UNA-JU 17
GRILLED FRESHWATER EEL OVER RICE

DELUXE CHIRASHI ZUSHI 29
TUNA, SALMON, HOTATE, TAMAGO, IKURA, UNI, AND SWEET SHRIMP SASHIMI OVER IN HOUSE SUSHI RICE

WHITE RICE S: 2 L: 4
COOKED JAPANESE WHITE RICE

BROWN OR SUSHI RICE S: 3 L: 6
COOKED JAPANESE BROWN RICE OR HOUSE SUSHI RICE



ENTREES

SERVED W/ WHITE RICE, MISO, HOUSE SALAD, 2pc GYOZA, KABOCHA, SHRIMP AND VEGETABLE TEMPURA AND CHOICE OF 4pcs CALIFORNIA ROLL, 4pcs SPICY TUNA ROLL OR 4pcs VEGETABLE ROLL

CHICKEN TERIYAKI 18
GRILLED CHICKEN BREAST SERVED W/ IN HOUSE TERIYAKI SAUCE AND SESAME SEEDS ON TOP

TONKATSU 19
DEEP FRIED PORK TENDERLOIN CUTLET SERVED W/ TONKATSU SAUCE

BEEF TERIYAKI 20
GRILLED RIBEYE STEAK SERVED W/ IN HOUSE TERIYAKI SAUCE AND SESAME SEEDS ON TOP

SUSHI PLATTER 21
CHEF'S CHOICE OF 6PC SUSHI

SASHIMI PLATTER 22
CHEF'S CHOICE OF 6PC SASHIMI

MISO BLACK COD 19
BROILED MARINATED COD IN HOUSE SWEET MISO SAUCE

SALMON TERIYAKI 19
GRILLED SUSHI GRADE SALMON SERVED W/ IN HOUSE TERIYAKI SAUCE AND SESAME SEEDS ON TOP



SUSHI 2PCS / ORDER

MAGURO 8.50
FRESH BIG EYE

SAKE 7
FRESH SALMON

HAMACHI 8.50
YELLOWTAIL FROM JAPAN

SHIRO MAGURO 8
ALBACORE

ONO 7
HAWAIIAN WHITE TUNA/ WAHOO

TAKO 8
OCTOPUS

IKA 7
SQUID

HOKKAIDO HOTATE 10
SCALLOP FROM HOKKAIDO, JAPAN

UNAGI 7
FRESHWATER EEL

EBI 6
COOKED SUSHI SHRIMP

IKURA 8
SALMON EGGS

MASAGO 5
SMELT EGGS

TAMAGO 5
SWEET EGG

UNI MARKET PRICE
SEA URCHIN



SABA	6	AMAEBI	MARKET PRICE
SUSHI GRADE MACKEREL		SWEET SHRIMP	
TORO	MARKET PRICE	6 PCS SUSHI	17
FATTY BLUE FIN TUNA BELLY		CHEF'S CHOICE	

SASHIMI

7 PCS SASHIMI	18	TATAKI STYLE (TUNA: 18	ALBACORE: 16)
CUSTOMER'S CHOICE OF ONE KIND FISH FOR ALL 7 PCS.		7PCS SEARED TUNA OR ALBACORE	
SASHIMI PLATE	21		
CHEF'S CHOICE OF 3 KINDS, 9PCS			
CARPACCIO (ALBACORE: 16	YELLOWTAIL: 18)		
CHOICE OF THINLY SLICED YELLOWTAIL OR ALBACORE SASHIMI W/ RICE WINE VINAIGRETTE			

ROLLS CUT / HAND

CALIFORNIA	6 / 5	SPICY KRAB	7 / 6
KRAB MIX, AVOCADO AND CUCUMBER		KRAB MIX, MASAGO	
TEKKAMAKI	8 / 7	SPICY SCALLOP	8 / 7
TRADITIONAL TUNA ROLL		SCALLOP, MASAGO W/ SPICY MAYO	
SPICY TUNA	7 / 6	SPICY CRAWFISH	9 / 8
TUNA MIXED IN HOUSE SPICY SAUCE		CRAWFISH, MASAGO W/ WASABI MAYO	
SAKE MAKI	6 / 5	FUTOMAKI	10 / -
TRADITIONAL SALMON ROLL		TRADITIONAL STYLE FAT ROLLED SUSHI	
ZESTY SALMON	8 / 7	SALMON SKIN	8 / 7
SPICY MAYO ADDED FRESH SALMON		CRISPY GRILLED SALMON SKIN, KAIWARE, GOBO, CUCUMBER, AVOCADO W/ EEL SAUCE	
HAMACHI MAKI	9 / 8	CRUNCH ROLL	8 / 7
TRADITIONAL YELLOWTAIL ROLL		CALIFORNIA ROLL W/ TEMPURA FLAKES	
GARLIC ALBACORE	7 / 6	SHRIMP TEMPURA ROLL	11 / 7
ALBACORE ROLL W/ GARLIC SAUCE		SHRIMP TEMPURA, AVOCADO, CUCUMBER W/ EEL SAUCE AND TEMPURA FLAKES	
ONO	7 / 6	SPIDER ROLL	13 / -
HAWAIIAN WHITE TUNA (WAHOO)		SOFT SHELL CRAB, KRAB MIX, MASAGO, GOBO, CUCUMBER, AVOCADO, SCALLION W/ EEL SAUCE	
EEL AVOCADO	9 / 8		
FRESHWATER EEL AND AVOCADO			

VEGETARIAN ROLLS CUT / HAND

KAPPAMAKI	6 / 4	VEGETABLE TEMPURA	10 / -
TRADITIONAL CUCUMBER ROLL		DEEP FRIED VEGETABLE INSIDE W/ EEL SAUCE ON TOP	
AVOCADO	6 / 5	VEGAN ROLL	14 / -
INARI	7 / -	DEEP FRIED ASPARAGUS, TOFU, W/ FRESH AVOCADO, CUCUMBER, AND CARROT	
SWEET BEAN CURD AND VEGETABLES			

CHEF'S SPECIAL ROLLS

FIVE CITIES (NO RICE)	16	VERY SALMON	15
IN - VARIETY OF FISH, KRAB MIX, AVOCADO, GOBO, KAIWARE		IN- ZESTY SALMON ROLL	
OUT - CUCUMBER WRAP W/ RAKU SPECIAL SAUCE		OUT - SALMON W/YUM YUM & SRIRACHA SAUCE	

RED DRAGON ROLL	13	PHILADELPHIA	15
IN – CALIFORNIA ROLL		IN – SALMON, CREAM CHEESE, AVOCADO	
OUT – TUNA W/ RAKU SPECIAL SAUCE		OUT – SALMON	
ALASKAN ROLL	13	PISMO	14
IN – CALIFORNIA		IN – SHRIMP TEMPURA ROLL	
OUT – SALMON		OUT – KRAB MIX W/ EEL SAUCE AND CRUNCH ON TOP	
RAINBOW	14	ATOMIC BOMB	13
IN – CALIFORNIA		IN – SHRIMP TEMPURA ROLL	
OUT – CHEF'S CHOICE OF 5 PCS FISHES		OUT – SPICY KRAB, SLICED JALAPENO W/ EEL SAUCE, YUMYUM & SRIRACHA ON TOP	
911	15	GROVER SUNSET	14
IN – SPICY TUNA ROLL & CRUNCH		IN – SHRIMP TEMPURA ROLL	
OUT – ALBACORE, SCALLION, CRUNCH W/ PONZU SAUCE		OUT – SPICY TUNA, SCALLION, TEMPURA FLAKES W/ EEL SAUCE ON TOP	
DOUBLE TUNA	15	SUNRISE	15
IN – SPICY TUNA ROLL		IN – SPICY KRAB MIX, AVOCADO	
OUT – TUNA W/ POKE SAUCE & KAIWARE ON TOP		OUT – TUNA, SALMON, SCALLION W/ EEL SAUCE SESAME SAUCE AND CHILI OIL	
CAJUN ALBACORE	15	TOM YUM	17
IN – SPICY TUNA, EBI, CUCUMBER, AVOCADO		IN – SHRIMP TEMPURA ROLL	
OUT – CAJUN ALBACORE, FRIDED ONION, SCALLION W/ GARLIC PONZU ON TOP		OUT – SEARED SCALLOP AND SQUID, CILANTRO, RICE PAPER W/ SPICY GARLIC PONZU, & SLO SAUCE	
SHELL BEACH	14	SLO	16
IN – SQUID TEMPURA, SPICY TUNA, AVOCADO		IN & OUT – SPICY POKE(TUNA, SALMON, ONO), W/ RAKU SAUCE	
OUT – TUNA W/ EEL SAUCE AND YUM YUM ON TOP		RAKU N ROLL (DEEP FRIED)	13
AVILA BEACH	13	IN – SPICY TUNA	
IN – SPICY SCALLOP		OUT – CRISPY SEAWEED, SCALLION W/ EEL SAUCE ON TOP	
OUT – SALMON W/ YUM YUM & SRIRACHA ON TOP			



COOKED ROLLS

TIGER	14	DRAGON	15
IN – SHRIMP TEMPURA ROLL		IN – CALIFORNIA ROLL	
OUT – EBI, AVOCADO W/ EEL SAUCE ON TOP		OUT – BAKED EEL, AVOCADO W/ EEL SAUCE ON TOP	
HALIBUT TEMPURA	14	SURF N TURF	15
IN – DEEP FRIED HALIBUT		IN – SHRIMP TEMPURA ROLL	
OUT – AVOCADO W/YUM YUM, EEL SAUCE, AND SPICY MAYO ON TOP		OUT – SEARED THINLY SLICED BEEF W/ EEL SAUCE AND RAKU SAUCE ON TOP	
SALMON TEMPURA	12	MONSTER	17
IN – SALMON TEMPURA, KRAB MIX, MASAGO, KAIWARE, GOBO, CUCUMBER, AVOCADO W/ EEL SAUCE ON TOP		IN – SPIDER ROLL	
CATERPILLAR	13	OUT – BAKED EEL, AVOCADO W/ EEL SAUCE & CRUNCH ON TOP	
IN – BAKED EEL, CUCUMBER		GUILTY BUT HAPPY (DEEP FRIED)	13
OUT – AVOCADO W/ EEL SAUCE ON TOP		IN – SALMON, CREAM CHEESE, SCALLION W/ EEL SAUCE, YUM YUM &SRIRACHA	
		POPCORN LOBSTER (SOY PAPER)	15
		IN – KRAB MIX, AVOCADO, LOBSTER TEMPURA	
		OUT – CRUNCHY DEEP FRIED LOBSTER W/ YUM YUM, CRUNCH AND EEL SAUCE	



BAKED ROLLS

JAPANESE LASAGNA	12	DYNAMITE	14
IN – CALIFORNIA ROLL		IN – SHRIMP TEMPURA ROLL	
OUT – CREAM CHEESE, YUMYUM, FRIKAKE W/ EEL SAUCE ON TOP		OUT – BAKED SCALLOP, SCALLION W/ YUM YUM AND EEL SAUCE ON TOP	



WHITE HOUSE 13
 IN – CALIFORNIA ROLL
 OUT – WHITE FISH, MASAGO, SCALLION W/ YUM YUM AND EEL SAUCE

VOLCANO 14
 IN – CALIFORNIA ROLL
 OUT – BAKED SCALLOP, MASAGO, SCALLION W/ YUM YUM AND EEL SAUCE ON TOP

BAKED LOBSTER 15
 IN – CALIFORNIA ROLL
 OUT – BAKED LOBSTER, MASAGO, SCALLION W/ YUM YUM AND EEL SAUCE

LOVE AFFAIR 16
 IN – SHRIMP TEMPURA ROLL
 OUT – BAKED LOBSTER, CRUNCH FLAKES W/ YUM YUM AND EEL SAUCE ON TOP

SUB. W/ REAL CRAB OR CHOOSE KIND OF FISH + \$5 / EACH KIND
 ADDITIONAL REAL CRAB + \$8
 SUB. W/ BROWN RICE + \$3
 SUB. W/ SOY PAPER + \$1 RICE PAPER +\$3

ADDITIONAL CRUNCH + \$2
 PONZU – SOY VINEGAR DIPPING SAUCE
 YUZU – JAPANESE CITRUS VINAIGRETTE
 RAKU SPECIAL – HOUSE CREAMY DRESSING
 EXTRA SAUCE + \$1



KID'S MENU (FOR DINE IN AND CHILDREN 10 OR YOUNGER ONLY)

SERVED W/ RICE, BROCCOLI, CHOICE OF 2pcs CALIFORNIA ROLL **OR** KID'S UDON SOUP **AND** SCOOP OF ICE CREAM

NINJA MEAL 9
 CHICKEN TERIYAKI

SAMURAI MEAL 9
 FRIED CHICKEN



DESSERTS

MOCHI ICE CREAM (2 PCS) 4
 GREEN TEA, MANGO, STRAWBERRY, OR CHOCOLATE

TEMPURA ICE CREAM 8
 DEEP FRIED GREEN TEA FLAVOR ICE CREAM

ICE CREAM (BY THE SCOOP) 3
 GREEN TEA, STRAWBERRY, OR RED BEAN



BEVERAGE

HOT GREEN TEA 2

ICED GREEN TEA 3.50

SODA 2.50
 W/ REFILL (COKE, DT. COKE, DR. PEPPER, SPRITE, LEMONADE OR ICED TEA)

ICED LATTE 4.50
 GREEN TEA OR CAFÉ FLAVORS

ITALIAN SODA 4
 STRAWBERRY SANGRIA or SHIRLEY TEMPLE

JAPANESE SODA, RAMUNE 3
 JAPANESE CARBONATED SOFT DRINK (ASK FOR YOUR FAVORITE FLAVOR)

BEER, WINE, AND MIXED DRINKS

DRAFT BEER

SAPPORO DRAFT 16 OZ: 5
PITCHER: 17



BOTTLED BEER -

SAPPORO / ASAHI S: 4 L: 7
PREMIUM JAPANESE BEER: S: 6 L: 9
KOSHIHIKARI ECHIGO OR ORION
ECHIGO STOUT (DARK) 6



WINES

FOSSIL POINT CHARDONNAY G: 8 B: 26
EDNA VALLEY
FOSSIL POINT PINOT NOIR G: 8 B: 26
EDINA VALLEY
DUSI PINOT GRIGIO G: 7 B: 24
PASO ROBLES
RIESLING G: 8 B: 26
ST. MICHELLE OR HARMONEY
FOSSIL POINT CABERNET SAUVIGNON
PASO ROBLES G: 8 B: 26
PLUM WINE G: 6
FROM TAKARA SAKE USA



COCKTAILS

MOJITO G: 8
MINT, LIME, AND SOJU MIXED
STRAWBERRY SANGRIA G: 5
FRESH STRAWBERRY MIXED W/ HOUSE WINE

FLAVORED SAKE (HOT OR COLD)

PURPLE HAZE (MIXED HOUSE SAKE W/ PLUM WINE) S: 6 L: 8



HOUSE SAKE

HOUSE HOT OR COLD SAKE S: 4 L: 6

GEKKEIKAN OR SHO CHIKU BAI



COLD SAKE

GINJO (300ML) 12
FROM TAKARA SAKE USA / 15% ALCOHOL
SHOJUKUBAI NIGORI (375ML) 10
FROM TAKARA SAKE USA/ 15% ALCOHOL
KIKUSUI (300ML) 18
FROM KIKUSUI SHUZO NIIGATA, JAPAN/ 15-16% ALCOHOL
SAYURI NIGORI (300ML) 13
FROM KOBE, JAPAN/ 12% ALCOHOL
KIKUSUI FUNAGUCHI (200ML) 10
FROM TAKARA SAKE USA/ 19% ALCOHOL
SOJU (375ML) 12
FROM KOREA/ 19% ALCOHOL

LUNCH SPECIAL

SERVED W/ MISO SOUP & HOUSE SALAD
BETWEEN 11am AND 2pm
MONDAY THROUGH FRIDAY (EXCEPT HOLIDAYS!)

#1) \$ 10.95

CHOOSE 1 ITEM FROM A OR 2 ITEMS FROM B

#2) \$17.95

CHOOSE 1 ITEM FROM A AND 2 ITEMS FROM B

OR

CHOOSE 2 ITEMS FROM A

OR

CHOOSE 4 ITEMS FROM B

<< A >>

- ❖ TODAY'S SPECIAL ROLL
- ❖ CRUNCH ROLL
- ❖ SHRIMP TEMPURA ROLL
- ❖ SHRIMP TEMPURA APP.
- ❖ INARI ROLL
- ❖ 6 pcs CHEF'S CHOICE SASHIMI
- ❖ CHICKEN TERIYAKI
- ❖ BEEF TERIYAKI
- ❖ SALMON TERIYAKI
- ❖ TONKATSU
- ❖ SHRIMP AND VEGETABLE TEMPURA APP.
- ❖ VEGETABLE TEMPURA APP.
- ❖ UDON
- ❖ ZARU SOBA

<< B >>

- ❖ 2pcs NIGIRI (MAGURO, SAKE, UNAGI, IKA, EBI, SHIRO MAGURO, SABA, TAMAGO OR ONO)
- ❖ 1pc HAND ROLL (MAGURO, SAKE, UNAGI, IKA, EBI, SHIRO MAGURO, SABA, SPICY SCALLOP, ONO, TAMAGO, INARI, KANPYO, OR AVOCADO)
- ❖ CALIFORNIA ROLL
- ❖ SPICY TUNA ROLL
- ❖ TEKKAMAKI
- ❖ KAPPAMAKI
- ❖ SEAWEEED SALAD
- ❖ GYOZA

!!! ADDITIONAL \$9 WILL BE CHARGED FOR ADDITIONAL 1 ITEM FROM A OR 2 ITEMS FROM B !!!

RICE PLATES

- | | | | |
|---------------|----|-------------------|----|
| ❖ KATSU CURRY | 13 | ❖ SPICY TUNA BOWL | 14 |
| ❖ KATSUDON | 11 | ❖ UNA-JU | 17 |