



neighborhood lunch

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**lunch combo**

*served with iced green or black tea  
choice of soup or small salad*

Light Lunch	18
<i>chef's selection of three pieces nigiri*</i>	
Chefs Sushi Combo	29
<i>chef's selection of three pieces nigiri* and one roll</i>	
Sushi and Sashimi	35
<i>choice of 5 pieces nigiri*, yellowtail or scottish salmon sashimi</i>	
Vegetarian	25
<i>chef's choice 3 vegetable nigiri and hon shimeji mushroom hand roll</i>	
Hand Roll Lunch	21
<i>choice of 2 hand rolls</i>	
Tempura and Roll	27
<i>chef's choice tempura and roll</i>	
Yaki and Vegetable Roll	35
<i>miso glazed eggplant yaki and a tempura vegetable roll</i>	
Chirashi	33
<i>chef's choice sashimi over sushi rice, seaweeds and avocado</i>	

*\*wagyu, fatty tuna, uni & yellowtail belly available as supplement*

**happy hour**

Mon-Fri, 3pm - 5pm

\$10 Beer and a Sake, \$2 off Drinks

1/2 off Tempura

**for the table**

Grilled Edamame, <i>green sichuan</i>	10
Yellowtail Tartare, <i>kaluga caviar</i>	29
Miso Glazed Eggplant <i>yuzu kosho salad</i>	15
Crispy Skin Baja Bass <i>yuzu herb salad, serrano soy</i>	19
Spicy Tuna Tataki <i>jalapeno soy, fried garlic, serrano, micro greens</i>	21
Grilled Daily Fish Collar <i>sea salt, lime, pickled wasabi</i>	24

**soups & salads**

Miso Soup, <i>tofu, scallion</i>	6
<i>add shiitake</i>	3
Egg Drop Soup	7
Neighborhood Salad, <i>ginger dressing</i>	11
Classic Marinated Seaweed Salad	8
Birds Nest Salad, <i>napa cabbage, carrot, shiso, crispy potato</i>	11
Tosaka Seaweeds <i>asian pear, sweet citrus, ginger, sesame</i>	12

**tempura**

Mixed Vegetable Kakiage	10
Corn Kakiage	10
Japanese Eggplant	10
Shishito Pepper	10
Red Skinned Yam	9
Broccolini	10
Kabocha Squash	10
Truffled Beech Mushrooms	9
Asparagus	8
Calamari	13
Jumbo Gulf Shrimp	14
Shrimp Stuffed Basil Leaf	11
Mixed Vegetable Platter	26

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

**nigiri and sashimi\***

Amberjack	6/18
Maine Day Boat Scallop	6/18
Scottish Salmon	5/15
Fatty Salmon	7/21
King Salmon	7/21
Tasmanian Trout	6/18
Yellowtail	6/18
Yellowtail Belly	9/27
Poached Gulf Shrimp	6/18
Japanese Sea Bass	7/21
Mediterranean Sea Bass	7/21
Baja Bass	5/15
Fluke	6/18
Squid	5/15
Big Eye Tuna	6/18
Fatty Tuna	17/52
Sea Bream	7/21
Spotted Prawn	9
Japanese Uni	17
Salmon Roe	8
BBQ Fresh Water Eel	5
Salt Water Eel	6
Oyster	7

**vegetable nigiri**

Fried Bean Curd, sesame	4
Sweet Corn, togarashi, serrano	5
Sweet & Sour Eggplant, <i>crispy garlic, thai chili</i>	5
Avocado, caper wasabi relish	5
Grilled Shishito, <i>green sichuan, bonito</i>	5
Hon Shimeji, <i>crispy garlic</i>	6

**specialty nigiri\***

Cuttlefish, <i>honey-miso, pickled shiitake</i>	6
Squid Tentacles, <i>lime zest</i>	6
Snow Crab, <i>kewpie, chive</i>	8
Beet Cured Salmon	8
Barnegat Light Scallop, <i>brown butter soy, spicy potato hair</i>	9
King Crab, <i>lemon butter</i>	12
Legacy Wagyu La Grange, TX	11

**roll\***

Spicy Tuna, <i>kewpie, avocado, jalapeño</i>	17
Spicy Salmon	16
<i>fermented chili, cucumber, ikura</i>	
Yellowtail Scallion, <i>jalapeño, ponzu</i>	17
Fatty Tuna	40
<i>fresh wasabi, sea salt, tamari spritz</i>	
Fluke, <i>yam, shiso,</i>	17
<i>grilled cubanelle mayo, almonds</i>	
Grilled Legacy Farms Wagyu	29
<i>tartare, shiitake, spicy teriyaki</i>	
Snow Crab California	18
<i>avocado, cucumber, wasabi tobiko</i>	
Tempura Shrimp	19
<i>big eye tuna, avocado</i>	
Vegetable Roll, <i>tempura asparagus, red onion, spicy mayo</i>	11

**hand rolls\***

Snow Crab	17
<i>scallion, cubanelle mayo, sesame</i>	
Salmon Avocado Crunch, <i>spicy masago</i>	12
Tempura Shrimp	12
<i>coconut macademia, shiso</i>	
Tuna Wasabi, <i>tempura flake</i>	14
Hon Shimeji Mushrooms	9
<i>yuzu kosho, black shallot</i>	

**desserts**

Kakigori, <i>strawberry ice cream, yuzu, matcha</i>	12
Citrus Tart, <i>barley crust, mango sauce, pink peppercorn whipped cream</i>	14
Mochi Donut, <i>vanilla ice cream, chocolate whiskey sauce, coco-macadamia crumble</i>	11
Two Scoops of Sorbet	7