



LUNCH

APPETIZERS

kaiso salad	mixed seaweed salad, shiso ponzu	4
house salad	spring mix, cucumber, sesame dressing salmon sashimi + 6 / tuna sashimi +7	5
edamame	organic soybeans, maldon salt	4
spicy edamame	organic soybeans, kimchi sauce	5
shishito peppers	blistered shishito peppers, ponzu	7
brussels sprouts	crispy brussels sprouts, caramel dashi, goma	7
yasai gyoza	king trumpet mushrooms, cauliflower, edamame	9
pork gyoza	pan-fried pork dumplings	9
chicken karaage	crispy chicken	9
ebi shumai	steamed shrimp dumplings	9

RAMEN

miso ramen	miso broth, corn, negi, onsen tamago, chashu	13
spicy miso ramen	miso broth, corn, negi, onsen tamago, chashu, spicy garlic sauce	14
paitan ramen	chicken broth, negi, onsen tamago, chashu	16

BENTO BOX

	<i>served with salad, miso soup, vegetables, rice</i>	
salmon saikyo yaki	grilled miso-marinated salmon	24
chicken teriyaki	grilled chicken	21
hamachi kama	grilled yellowtail collar	24
salmon kama	grilled salmon collar	21
saikoro steak	pan-fried diced steak	24

DONBURI

	<i>served with miso soup or salad</i>	
ten-don	vegetable & shrimp tempura over steamed rice	21
unagi-don	grilled eel & avocado over steamed rice	24
gyudon	thinly sliced simmered beef over steamed rice	29
salmon-don	salmon sashimi & ikura over sushi rice	30
bara chirashi	chef's selection sashimi over sushi rice	30

POKE

	<i>served over steamed rice</i>	
usagi	red & yellow beets, edamame, avocado, onion, arare, aji amarillo vinaigrette	17
spicy tuna	cucumber, avocado, edamame, negi, tenkasu, spicy aioli	18
piquant salmon	avocado, fresno pepper, cilantro, cucumber, spicy ponzu sauce	19