

LUNCH

PRIX FIXE

MENUS

Lunch Menu One and Two are served family style—“shared” allowing plenty of options for every guest to enjoy. We will provide vegetarian dishes upon request.

LUNCH MENU ONE

\$28.00 per person

plus tax & surcharge

* host must choose options in advance where indicated, items are served family style

1st Course

Warm or Garlic Soy Edamame - Soy beans served with sea salt or sauteed with garlic and soy

Miso Soup - House blend of Aka miso and koji with wakame, tofu, negi

2nd Course choice of one of the following

Mixed Green Salad - Baby mixed greens, seasonal vegetables, yuzu vinaigrette

Aoba Salad - Baby Romaine Lettuce tossed with miso Caesar dressing, topped with parmesan reggiano curls

Sushi Course

California Roll
Spicy Tuna Roll

Entrée choice of two of the following, served with rice

Sake
Soy marinated grilled salmon filet

Tori Chicken
Robata grilled organic chicken breast

Tempura
Tempura seasonal vegetables served with homemade tentsuyu

Tonkatsu
Panko crusted pork loin served with an Ozumo tonkatsu sauce

Yakisoba
Pan fried noodles with beef and vegetables, with sweet soy sauce (or with chicken or vegetarian)

Dessert Course optional add on for whole group +\$4pp

Chocolate fondue with fresh fruit

LUNCH MENU TWO

\$38.00 per person

plus tax & surcharge

* host must choose options in advance where indicated, items are served family style

1st Course

Warm or Garlic Soy Edamame - Soy beans served with sea salt or sauteed with garlic and soy

Miso Soup - House blend of Aka miso and koji with wakame, tofu, negi

2nd Course choice of one of the following

Mixed Green Salad - Baby mixed greens, seasonal vegetables, yuzu vinaigrette

Aoba Salad - Baby Romaine Lettuce tossed with miso Caesar dressing, topped with parmesan reggiano curls

Kaiso Seaweed Salad - Ao tosaka, aka tosaka and wakame seaweed in an ume vinaigrette

Sushi Course choice of one basic roll & one specialty
Basic: Rock n' Roll, California, Spicy Tuna, Shrimp Tempura, or Spicy Salmon

Specialty: Ozumo, Bucho, Dragon, Rainbow, Jalapeno Hamachi

Entrée choice of two of the following, served with rice

Sake
Soy marinated fresh salmon filet

Tori Chicken
Robata grilled organic chicken breast

Gyu
Grilled washu beef steak with black pepper sauce

Tonkatsu
Panko crusted pork loin served with house made spicy miso sauce

Dessert Course

Chocolate fondue with fresh fruit

BENTO BOX LUNCH

*available for parties up to 20 guests

\$18.00-\$22.00 per person

plus tax & surcharge

*each guest orders their choice of bento box once they arrive. No pre order needed.

Starter

Warm or Garlic Soy Edamame - Soy beans served with sea salt or sauteed with garlic and soy

Miso Soup - House blend of Aka miso and koji with wakame, tofu, negi

**ask about adding an optional appetizer or sushi course for an additional charge*

Bento Boxes served with a daily selection of sides

Tori Chicken (\$18 per person)
Robata grilled organic chicken breast

Grilled Salmon (\$18 per person)
Soy marinated fresh salmon filet

Tempura Bento (\$18 per person)
Vegetable tempura served with homemade tentsuyu and daikon

Tonkatsu Bento (\$18 per person)
Vegetable tempura served with homemade tentsuyu and daikon

Mifune Bento (\$22 per person)
California roll and spicy tuna roll, maguro, hamachi, and sake nigiri

***Dessert Course** optional add on for whole group +\$4pp
Chocolate fondue with fresh fruit

All menus may be customized for your event, Please call to discuss options.

