

# POOD LUNCH

## DONBURI

SUSHI RICE, PICKLED CUCUMBER, AVOCADO, GARLIC-SESAME SOY

TUNA POKE*	22.00
SALMON POKE*	22.00
SHIO KOJI GRILLED VEGETABLE DONBURI <sup>VG,GF</sup>	15.00

## SUSHI ROLLS

GRILLED CHILEAN SEA BASS	11.00
SPICY TUNA* <sup>GF</sup>	14.00
SPICY SALMON* <sup>GF</sup>	12.00
SHIO KOJI GRILLED VEGETABLES <sup>VG,GF</sup>	9.00
CRISPY SHRIMP TEMPURA	11.00
CALIFORNIA W/ LUMP CRAB <sup>GF</sup>	13.00
SPICY YELLOWTAIL* <sup>GF</sup>	13.00
EEL CUCUMBER	9.50
PHILLY ROLL* <sup>GF</sup>	14.00

*Salmon, cucumber, cream cheese*

**BUTTER KRAB ROLL**  
*Kani, ponzu, warm clarified butter*  
16.00

## SUSHI & SASHIMI

ONE PIECE PER ORDER

MAGURO / TUNA*	8.00
OH-TORO / FATTY TUNA*	16.00
CHU-TORO / MEDIUM FATTY TUNA*	14.00
SAKE / KING SALMON*	6.00
TAMAGO / EGG OMELET	4.00
UNAGI / EEL	7.00
IKURA / SALMON ROE*	7.00
HAMACHI / YELLOWTAIL*	7.00
SHIMA-AJI / STRIPED JACK*	7.00
HOTATE / HOKKAIDO SCALLOP*	7.00
MADAI / JAPANESE SEA BREAM*	5.00
UNI / SEA URCHIN*	10.00
CEDAR-SMOKED SHIMA AJI* (2 PER ORDER)	16.00

## STARTERS

STEAMED EDAMAME <sup>VG,GF</sup>	7.00
<i>Sea salt</i>	
MISO SOUP	8.00
<i>Shiro miso, shimeji mushrooms, wakame</i>	
CUCUMBER TATAKI <sup>VG</sup>	9.00
<i>Sweet sesame dressing, garlic chili crunch</i>	
SPICY TUNA CRISPY RICE*	18.00
<i>Serrano chili</i>	
SHISHITO PEPPERS <sup>V</sup>	15.00
<i>Wok-charred, yuzu kosho aioli</i>	
TUNA NACHOS*	21.00
<i>Wonton chips, tuna tartare, avocado, spicy mayo</i>	
VEGETABLE GYOZA <sup>VG</sup>	11.00
<i>Edamame, cabbage, bean sprouts, chive, miso mustard</i>	
CRISPY PORK GYOZA	13.00
<i>Heritage pork, nira chive, cabbage, vinegar rayu</i>	
CHICKEN GYOZA	13.00
<i>Curry, ginger, scallion, mustard mayo</i>	
TOKYO POTATOES <sup>V</sup>	12.00
<i>Fried potato mochi, truffle kewpie</i>	

## SALADS

WASABI CAESAR	15.00
<i>Watercress, chikuwa, wasabi miso dressing</i>	
SUNOMONO SEAWEED	13.00
<i>Pickled cucumber, shiso, tosazu vinaigrette</i>	
KRAB SALAD	14.00
<i>Kani, cucumber, carrot, creamy yuzu kosho dressing</i>	
SESAME CHICKEN CRUNCH	16.00
<i>Cabbage, cucumber, sweet potato, sesame dressing</i>	
TUNA TATAKI	24.00
<i>Seared bluefin tuna, seaweed salad, yuzu miso</i>	

## SANDOS

ALL-AMERICAN BURGER	14.00
<i>American cheese, dill pickle, onion</i>	
<b>Make it a Double +4</b>	
CHICKEN KATSU	15.00
<i>Panko fried chicken, milk bread, tonkatsu BBQ sauce</i>	

## ROBATA SKEWERS

SHIITAKE <sup>VG</sup>	12.00
<i>Shiso kombu, black garlic</i>	
CHICKEN THIGHS <sup>GF</sup>	14.00
<i>Leeks, Japanese mustard</i>	
BEEF SHORT RIB	17.00
<i>Shishito, yuzu kosho</i>	

## RICE & NOODLES

CHICKEN PANTAN RAMEN	17.00
<i>Poached chicken breast, sweet corn, chili miso</i>	
CRAB FRIED RICE	21.00
<i>Lump crab, egg, nira chive, dried scallop</i>	
MENTAIKO SPAGHETTI*	18.00
<i>Spicy cod roe, chili, egg, nori</i>	
WASABI FRIED RICE <sup>V,GF</sup>	10.00
<i>Wok-scrambled egg, wasabi furikake</i>	

**JFC**



### JAPANESE FRIED CHICKEN KARAAGE

*Miso mayo, pickled cucumber*  
17.00

### FRIED CHICKEN BUCKET

*Five-piece, ramen seasoning, pickled cucumber*  
26.00

## HI-BALLS 14

### MIZUWARI BALLIN'

Suntory toki whisky, fever tree soda

### MOMO DADDY

Old grandad whiskey, extra peach soda

### KYURI GIN SONIC

Beefeater gin, cucumber soda

### ISLAND VIBES

Sailor jerry spiced rum, blood orange ginger beer

### SAKURA POP

Smirnoff citrus vodka, cherry soda

## COCKTAILS

### CHAM-POP 13

House citrus sake, chic cava, fruit boba

### LYCHEE MARTINI 14

Smirnoff vodka, sake, lychee calpico, citrus

### BIRD OF PARADISE 13

Christian brothers brandy, aperol, pineapple, lime, ginger beer

## MOCKTAILS 9

### MANGO FOMO

Mint, lemon, young mango soda

### TIKI LEMONADE

Ginger beer, tiki spice, lemon

### KYURI & SODA

Cucumber juice, elderflower, cucumber soda

### BERRY-TINI

Lychee, calpico, cranberry, rosewater

### A TROPICAL TWIST

Passionfruit, mango, pineapple

### WATERMELON BOBA TEA

Sencha green tea, watermelon puree, blueberry boba

### PREMIUM ORGANIC SODAS 5

NATURALLY SWEETENED, BUBBLY EFFERVESCENCE

YOUNG MANGO / SOUR BLUEBERRY / CHERRY POP / EXTRA PEACH

## SAKE

GLASS CARAFE BOTTLE

### HOUSE-INFUSED CITRUS SAKE

12 30

### KIKUSUI FUNAGUCHI 'GOLD CUP'

18

Honjozo, fresh and full-bodied

### AMABUKI HIMAWARI SUNFLOWER CUP

18

Junmai ginjo, dry, wildflower and anise

### KIKUSUI 'CHRYSANTHEMUM MIST'

16 40 240 1.8 L

Junmai ginjo, creamy and floral

### KIKU MASUMUNE TARU 'CEDAR AGED'

16 40 115 720 mL

Junmai, woodsy and earth

### DASSAI 45 'OTTER FEST'

18 50 300 mL

Nigori, sweet orchard fruit

### HOU HOU SHU 'SPARKLING'

20 62 300 mL

Sparkling sake, lively fresh tropical fruits

### SAKE FLIGHT

KIKUSUI 'CHRYSANTHEMUM MIST'  
KIKU MASUMUNE TARU 'CEDAR AGED'  
HOU HOU SHU 'SPARKLING'

25

### SAKE BOMB

Kirin Ichiban,  
shichi hon yari

12

## BEER

### KIRIN ICHIBAN 8/35

Japanese lager - 12 oz. draft / 60 oz. pitcher / 5% abv

### VON TRAPP 'VIENNA LAGER' 6/25

Lager - 12 oz. draft / 60 oz. pitcher / 5.2% abv

### NEW TRAIL WHITE 7/30

Belgian style white ale - 12 oz. draft / 60 oz. pitcher / 5.1% abv

### TWO LOCALS 'PROLIFIC IPA' 8/35

Hazy ipa - 12 oz. draft / 60 oz. pitcher / 6% abv

### KIRIN LITE 8

Japanese light lager - 12 oz. bottle / 3.2% abv

### STILLWATER 'EXTRA DRY' 12

Sake style saison - 16 oz. can / 4.2% abv

### SHACKSBURY 'YUZU GINGER' CIDER 11

Fruity cider - 12 oz can / 5.5%

## SPARKLING

GLASS / BOTTLE

### CAVA - BODEGAS PINORD 'MÁS Y MÁS,'

CATALUÑA, SPAIN NV

13 / 65

### SUGAR FREE PET NAT -

DOMAINE DE LA TAILLE AUX LOUPS 'TRIPLE ZERO,'

MONTLOUIS, FRANCE NV

94

### ORANGE PET NAT - HEIDI SCHROCK 'VOL. 2,'

BURGENLAND, AUSTRIA 2020

78

### PET NAT ROSÉ - CANTINA MARILINA 'FEDELIE,'

TERRE SICILIANE, ITALY NV

88

### MOËT & CHANDON, 'IMPÉRIAL BRUT' 187 mL

ÉPERNAY, FRANCE, NV

39

### MOËT & CHANDON, 'ROSÉ IMPÉRIAL' 187 mL

ÉPERNAY, FRANCE, NV

39

### A POD OF BUBBLES

5 BOTTLES OF MOËT & CHANDON SPLITS

200

## WHITE

### PINOT GRIGIO - CANALETTO

DELLE VENEZIE, ITALY 2021

13 / 65

### SAUVIGNON BLANC -

WINZERIN BIRGIT WIEDERSTEIN 'ZIRKUS,'

NIEDEROSTERREICH, AUSTRIA 2019

15 / 75

### CHARDONNAY - LAURENT FAMILY 'VANIDOSO,'

VALLE CENTRAL, CHILE 2020

15 / 75

### MELON DE BOURGOGNE -

DOMAINE DE LA BREGEONNETTE,

MUSCADET, LOIRE VALLEY, FRANCE 2020

54

### GODELLO -

LA VIZCAÍNA BY RAÚL PÉREZ 'LA DEL VIVO,'

BIERZO, SPAIN 2019

94

### PINOT GRIS - END OF NOWHERE

'PORCELINA, HERINGER VINEYARD,'

YOLO COUNTY, CALIFORNIA 2019

72

## ROSÉ & ORANGE

### VINHO VERDE - LAS LILAS, JOSE OLIVEIRA,

LIMA VALLEY, PORTUGAL 2020

12 / 56

### PINOT GRIS - CRAVEN, STELLENBOSCH,

STELLENBOSCH, SOUTH AFRICA 2021

15 / 60

### MOSCATEL BLEND - GONZÁLEZ BASTÍAS 'NARANJO,'

VALLE DE MAULE, CHILE 2020

98

### SAVAGNIN - YETTI & THE KOKONUT 'MT. SAVAGNIN,'

MCLAREN VALE, AUSTRALIA 2021

88

## RED

### PINOT NOIR - CAMBRIA 'JULIA'S,'

SANTA BARBARA, CALIFORNIA 2019

16 / 80

### CABERNET SAUVIGNON - CULT WINE CO.

LODI, CALIFORNIA 2020

13 / 65

### SYRAH BLEND - PAOLO E NOEMIA D'AMICO,

LAZIO, ITALY 2020

13 / 65

### NEBBIOLO - CANTINA DEL LUPO, MONFERRATO,

PIEDMONT, ITALY 2020

70

### TEMPRANILLO -

ESMERALDA GARCÍA 'Y LO OTRO TAMBIÉN,'

RIOJA ALAVESA, SPAIN 2019

82

### CABERNET SAUVIGNON BLEND -

INVOLUNTARY COMMITMENT BY ANDREW WILL,

COLUMBIA VALLEY, WASHINGTON STATE 2019

94