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Chef Partner | Huy Tin
 General Manager | Dan Chau

LUNCH | FRIDAY-SUNDAY

Small Plates + Sides

- EDAMAME *GF* salted 7 | bbq rub 8 | truffle 8 | garlic lime 8
- HAND MADE DUMPLINGS ginger-scallion pork | szechuan beef 14
- CURRY CHEESE FRIES Japanese curry, mozzarella, furikake 10
- JAPANESE FRIED CHICKEN miso creme fraîche & katsu sauce 18
- TUNA CRISPY RICE* aonori, smoked trout roe, sweet chili aioli 16

- MISO SOUP *GF* 5 | MUSHROOM DASHI BROTH 5
- GINGER SALAD *GF* 6

Lunch Sets

Served with house pickles, miso soup, ginger salad, and steamed rice

- TERIYAKI *GF*
 wagyu sirloin 25 | salmon 22 | chicken 18 | crispy tofu 16
- CHICKEN KATSU 22 add curry +1
- CURRY choice of chicken or shrimp 20
- GRILLED HAMACHI KAMA *GF* yuzu kosho glaze, charred lemon 22



Sushi Sets

served with house pickles, miso soup, and ginger salad

- NIGIRI* *GF* 4pc nigiri with choice of makimono 24
- SASHIMI* *GF* 4pc sashimi with choice of makimono 24
- SUSHI COMBO* *GF* 3pc sashimi, 3pc nigiri with choice of makimono 29
- UNAGI DON served with nori sheets 18
- CHIRASHI DON* *GF* assorted premium fish served with nori sheets 24
- POKE DON* *GF* assorted fish served with nori sheets 24
 choice of spicy kobachi or hawaiian poke sauce

Entrees



- GIRL LUNCH* 24
 truffle fries, edamame, ginger salad, choice of makimono*
 served with miso soup
- FISH & CHIPS 24
 tempura battered Pacific cod, tosazu,
 mentaiko aioli, aonori fries
- KOREAN CHIRASHI* 24
 hwe dup bap, assorted fish with fresh greens, gochujang dressing
 served with nori sheets & miso soup
- SIZZLING PEPPER STEAK *GF* 30
 Australian Wagyu top sirloin, caramelized onion, teriyaki sauce
 served with steamed rice and choice of miso soup or ginger salad

Makimono



- SUMO* 5 PIECE 12
 tuna, shrimp tempura, eel, crab salad, asparagus, masago
- TOKYO FIRE* *GF* 12
 tuna, asparagus, rice crackers, topped with torched pepper aioli
- PINEAPPLE SPICY TUNA* *GF* 12
 cucumber, yuzu tobiko, pineapple salsa
- SALMON CRUNCH* *GF* 12
 cucumber, miso creme fraîche, rice pearls
- TAKO TUNA* *GF* 12
 octopus, spicy tuna, avocado, garlic, chive
- SZECHUAN SALMON* *GF* 12
 asparagus, crispy garlic, spicy chili
- PHILLY* *GF* 11
 fresh salmon, cream cheese, cucumber
- HAMACHI LIME* *GF* 12
 yellowtail, avocado, scallions, cilantro, tajin
- SHRIMP TEMPURA* 12
 cucumber, avocado, bubu, sesame, eel sauce
- GARDEN *GF* 10
 seaweed salad, avocado, cucumber, herbs

20% Gratuity is applied for parties of 6 or more

Menu items may contain or come into contact with common allergens such as wheat, eggs, nuts, shellfish and milk. Please inform your server of any allergies, and a manager can provide more information.
 *Florida health code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or oysters may increase your risk of foodborne or severe illnesses.