

# LUNCH MENU

## Appetizer

<b>Edamame</b> sprinkled with sea salt	4.00	<b>Goma-ae Spinach</b> dressed in house-made sesame sauce	4.50
<b>Seaweed salad</b> flavored with soy dressing	6.00	<b>Agedashi-tofu</b> (3pcs) deep-fried tofu served in bonito broth	5.00

## Sushi Bar Special\*

served with miso soup, green salad. NO substitute

<b>Sushi Lunch</b> tuna, salmon, yellowtail, albacore, shrimp, white fish & 1 lunch california <u>or</u> spicy roll	13.95
<b>Premium Sushi Lunch</b> tuna, salmon, yellowtail, albacore, white fish, ikura, sweet shrimp, unagi & 1 lunch california <u>or</u> spicy roll	23.95
<b>Chef's Omakase Sushi</b> 10 pcs of chef's choice nigiri sushi, tofu miso, small appetizer, ice cream	43.00
<b>Sashimi Lunch</b> 3 pcs of salmon, albacore, 2 pcs of tuna, yellowtail, chef choose special fish served with steamed rice	18.95
<b>Lunch Special Chirashi</b> ikura, yellowtail, salmon, tuna, white fish, albacore, shrimp, unagi, tamago on a bed of sushi rice	18.95
<b>Trio Roll Combo</b> 4 pcs of each spider roll, crunchy roll and dragon roll	15.95

## Bento Box\*

with shrimp & vegetable tempura, albacore and salmon sashimi,  
choice of spicy tuna roll or lunch california roll, steamed rice miso soup and small salad.  
with brown rice additional \$1.00

<b>Teriyaki Chicken</b>	14.95
<b>Grilled Salmon</b>	16.95
<b>Sweetened Soy Simmered Mackerel</b>	16.95

## Noodles

<b>Nabeyaki Udon</b> udon in hot broth with king crab, manila clam, fish-cake and egg, inari, spinach, one shrimp tempura on the side.	17.00
<b>Tempura Udon</b> udon in hot broth, served with small tempura on the side	15.00

\*consumption of raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Chef's Omakase Sushi\* \$43

*10pc chef's choice nigiri sushi served with tofu miso soup, small appetizer, and ice cream.*



Bellevue Gozen\* \$25



I Love Sushi Gozen\* \$25



Sashimi & Tempura Gozen\* \$23



Negi-Toro Don\* \$17

*Toro and green onions on the bed of sushi rice garnished with ginger, wasabi and soy sauce*



Salmon-Don\* \$17

*Salmon and salmon roe on the bed of sushi rice garnished with ginger, wasabi and soy sauce*



Gyu-Don \$11

*Thinly sliced beef belly marinated in dashi broth on the bed of rice*



Una-Ju \$28



Mackerel Shio-yaki Gozen \$17



Simmered Wagyu Beef \$23  
 and Tofu Gozen

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