



ALL YOU CAN EAT

LUNCH ONLY

35 / guest

Meats

Angus Choice Chuck Roll
Angus Choice Chuck Flap
“Wagyu” Short Plate
Premium Ribeye Roll
King Pork Belly
Natural Chicken Breast

Sides

White Rice / Brown Rice
Udon noodle
Harusame Glass noodle (GF)

Appetizers

Edamame
Kimchi
Seaweed Salad

Vegetables

Assorted Vegetables



**CHUCK
FLAP**



**SHORT
PLATE**



**CHUCK
ROLL**



**RIBEYE
ROLL**



**PORK
BELLY**



VEGETABLES

Lunch is limited to 90 min
Beverage is not included
Children under 12: \$15

No shared pot allowed and each seated guest will be charged
Due to limited space, no more than three plates of meat will be served at a time

MAIN COURSE

ALL ENTREES INCLUDE:

Regular Vegetables / Organic Vegetables +8

Napa cabbage, bok choy, broccoli, carrot, mushroom, tofu, chrysanthemum, kabocha, snow pea, seasonal selections.

Udon Noodles / Gluten-free Glass noodles

Daily house-made Ponzu / Goma sauce

No preservatives or MSG used

Gluten-free Tamari sauce available upon request

Minimum order \$15 per guest



FROM THE LAND

Miyazaki “Wagyu” A5 Grade

Japanese Black breed from Nishinoharu Farm in Miyazaki, Japan. Center-cut of the most precious beef that melts in your mouth. Served with Organic Vegetables.

MP

Kobe Style “Wagyu” A5 Grade Ribeye

Highly marbled for extraordinary flavor and tenderness. Served with Organic Vegetables.

R 76 / L 96

Natural Angus Beef Choice Ribeye

Humanely raised. 100% Vegetarian-fed.

R 38 / L 46

100% Grass-Fed Beef Ribeye

California raised, never fed grains. Paleo approved.

R 40 / L 48

“Wagyu” Beef Chuck Roll

100% Vegetarian diet using traditional Japanese feeding methods.

R 28 / L 33





FROM THE LAND

Jidori Natural Chicken Breast

All natural, free range, vegetarian-fed and humanely raised.

R 26 / L 32

Natural Pork “Kurobuta”

100% pure Berkshire, raised humanely.

R 26 / L 32

FROM THE SEA

Assorted Seafood

Ocean trout, manila clam, shrimp, scallop, and king crab legs.

55

Ocean Trout

34

Manila Clams

29

Shrimp

29



FROM THE GROUND

Vegetarian / Organic Vegetarian

23 / 28

和牛 · 黑豚 · 地雞

SURF AND TURF

new Miyazaki

120

new Kobe Ribeye

88

Natural Angus Beef Choice Ribeye

60

100% Grass-Fed Beef Ribeye

65



SIDE ORDERS



FROM THE GROUND

Udon Noodle / GF Glass Noodle / 5.5

Assorted Organic Mushrooms / 18

Assorted Vegetable Basket / 15

A small basket of assorted vegetables

Extra Vegetable Item / 7

A bowl of one vegetable of your choice

FROM THE GROUND

Manila Clams / 15

Sea Scallop / 18

Ocean Trout / 16

Shrimp / 15

King Crab Leg / 28



FROM THE LAND

	3oz	6oz	8oz
Miyazaki "Wagyu" A5 Grade	MP	MP	MP
Natural Angus Beef Choice Ribeye	16	25	33
100% Grass-Fed Beef Ribeye	18	29	38
Kobe Style "Wagyu" A5 Grade Ribeye	28	50	66
"Wagyu" Beef Chuck Roll	12	18	24
Jidori® Natural Chicken Breast	10	13	16
Natural Pork "Kurobuta"	12	16	18

APPETIZER

Edamame / 4.5

Kimchi / 4.5

Seaweed Salad / 4.5



DESSERT

Gelato / 6

Sorbet / 6

Mochi Ice Cream / 6

CONSUMER ADVISORY

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

BEVERAGES

SAKE

House Hot Sake 4oz / 8oz
Intense umami with a soft texture.
9 / 18

Kikusui Junmai Ginjo 10oz
Light and comfortably dry.
26

Kikusui Organic 10oz
Medium dry, medium-bodied.
32

Nigori Creme de Sake 10oz
Smooth and slightly sweet.
20

“Dassai 45” Daiginjo 10oz
Full-bodied, crisp flavor, dry.
32

Kaguyahime Junmai 10oz
Sweet and smooth, mildly sweet.
23

WHITE WINE

Francis Ford Coppola, *Pinot Grigio*, 2016
GL 10 / BTL 29

Folonari, *Pinot Grigio*, 2017
GL 7 / BTL 24

Ferrari-Cerano, *Chardonnay*, 2016
GL 14 / BTL 43

Drylands, *Sauvignon Blanc*, 2018
GL 9 / BTL 30



RED WINE

Josh Cellars, *Cabernet Sauvignon*, 2017
GL 9 / BTL 30

Wente, *Merlot*, 2018
GL 12 / BTL 39

Inception, *Pinot Noir*, 2018
GL 14 / BTL 43

BEER

Green’s Amber Ale, 16.9oz / 14
Gluten-Free

Asahi Super Dry, 11.2oz / 6.5
21.0oz / 11

BEVERAGES

San Pellegrino, *Large* / 6.5

Perrier, *Large* / 6.5
Small / 4.25

Tea / 3.75

Soda / 3.25

Calpico / 3.5