

## 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

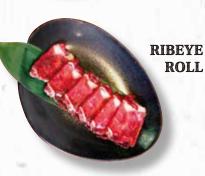






#### **Sides**

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







## **Appetizers**

Edamame Kimchi Seaweed Salad



Assorted Vegetables



**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 INCUDE:**

Regular Vegetables / Organic Vegetables +8
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.

### Kobe Style "Wagyu" A5 Grade Ribeye

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

R 68 / L 88

#### **Natural Angus Beef Choice Ribeye**

Humanely raised, 100% vegetarian-fed. R 35 / L 42

### 100% Grass-Fed Beef Ribeye

California raised, never fed grains, Paleo approved. **R 39 / L 47** 

### "Wagyu" Beef Chuck Roll

100% vegetarian diet using traditional Japanese feeding meathods. R 28 / L 33





## FROM THE LAND

#### Jidori Natural Chicken Breast

All natural, free range, vegetarian-fed and humanely raised. **R 25 / L 31** 

#### Natural Pork "Kurobuta"

100% pure Bershire, raised humanely. **R 26** / **L 32** 

## FROM THE SEA

#### **Assorted Seafood**

Ocean trout, manila clam, shrimp, scallop, and king crab legs 49

**Ocean Trout** 

32

Manila Clam

28

Shrimp

28

## FROM THE GROUND

**Vegetarian / Organic Vegetarian** 22 / 27



## **SURF AND TURF**

(assorted seafood + one item from below)

new Miyazaki

new Kobe Ribeye

**Natural Angus Beef Choice Ribeye** 

100% Grass-Fed Beef Ribeye



## 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 SEA

Manila Clam / 14

Sea Scallop / 18

Ocean Trout / 16

**Shrimp** / 12

King Crab Leg / MP

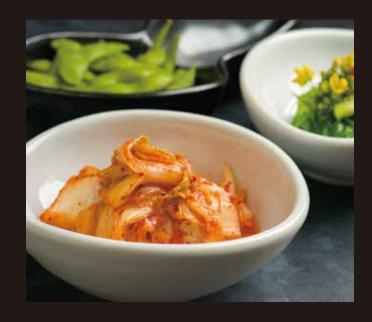


## FROM THE LAND

<b>30Z</b>	60Z	80Z
MP	MP	MP
15	24	32
17	28	36
26	48	64
10	17	22
9.5	12	15
10	15	18
	MP 15 17 26 10 9.5	MP MP 15 24 17 28 26 48 10 17 9.5 12

## 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 foodborne illness, especially if you have certain medical conditions

## BEVERAGES

#### SAKE

**House Hot Sake** 4oz / 8oz Intense umami with a soft texture. 8/16

**Kikusui Junmai Ginjo** 10oz Light and comfortably dry.

**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.

**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-Carano, Chardonnay, 2016 GL 14 / BTL 43

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

### BEER

Green's Amber Ale, 16.90z / 14 Gluten-Free

Asahi Super Dry, 11.20z / 6.5

#### **RED WINE**

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

**Wente,** *Merlot*, 2016 GL 12 / BTL 39

Inception, Pinot Noir, 2018 GL 14 / BTL 43

### **BEVERAGES**

San Pellegrino, Large / 6.5 Perrier, Large / 6.5 Small / 4.25

Tea / 3.75 Soda / 3.25 Calpico / 3.5