

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)



RIBEYE ROLL



Appetizers

Edamame Kimchi Seaweed Salad



Vegetables

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 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

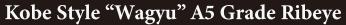


FROM THE LAND

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



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

R76/L96

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·地鶏

SURF AND TURF

new Miyazaki

120

new Kobe Ribeye

88

Natural Angus Beef Choice Ribeye

60

100% Grass-Fed Beef Ribeye

ye 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, 16.90z / 14 Gluten-Free

Asahi Super Dry, 11.20z / 6.5 21.00z / 11

BEVERAGES

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

Tea / 3.75 **Soda** / 3.25 **Calpico** / 3.5