





# 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

**CHUCK  
FLAP**



**SHORT  
PLATE**



**CHUCK  
ROLL**



**RIBEYE  
ROLL**



## Sides

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

## Appetizers

Edamame  
Kimchi  
Seaweed Salad

**PORK  
BELLY**



## 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:*

Udon noodles or Gluten-free Glass noodles  
Daily housemade 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.  
MP

### **Kobe Style “Wagyu” A5 Grade Ribeye**

Highly marbled for extraordinary flavor and tenderness.  
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 methods.  
R 28 / L 33

### **Jidori Natural Chicken Breast**

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

### **Natural Pork “Kurobuta”**

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





## FROM THE SEA

Assorted Seafood  
49

Ocean Trout  
32

Manila Clam  
28

## FROM THE GROUND

Vegetarian  
22

Organic Vegetarian  
27

# 和牛 · 黑豚 · 地雞

## COMBINATION

*(assorted seafood + one item from below)*

Natural Angus Beef Choice Ribeye  
55

100 % Grass-Fed Beef Ribeye  
59

Jidori Natural Chicken Breast  
39

Natural Pork “Kurobuta”  
45



# SIDE ORDERS



## FROM THE GROUND

**Udon Noodles** / 5.5

**Gluten Free Glass Noodles** / 5.5

**Assorted Organic Mushrooms** / 18

**Small Side Regular Vegetables** / 7.5  
Select one kind from regular vegetable platter

**Small Side Organic Vegetables** / 9.5  
Select one kind from organic vegetable platter

## FROM THE SEA

**Manila Clam** / 14

**Sea Scallop** / 18

**Ocean Trout** / 16

**Shrimp** / 12

**King Crab Leg** / MP

## FROM THE LAND

	3oz	6oz	8oz
<b>Miyazaki “Wagyu” A5 Grade</b>	<b>MP</b>	<b>MP</b>	<b>MP</b>
<b>Natural Angus Beef Choice Ribeye</b>	<b>15</b>	<b>24</b>	<b>32</b>
<b>100% Grass-Fed Beef Ribeye</b>	<b>17</b>	<b>28</b>	<b>36</b>
<b>Kobe Style “Wagyu” A5 Grade Ribeye</b>	<b>26</b>	<b>48</b>	<b>64</b>
<b>“Wagyu” Beef Chuck Roll</b>	<b>10</b>	<b>17</b>	<b>22</b>
<b>Jidori® Natural Chicken Breast</b>	<b>9.5</b>	<b>12</b>	<b>15</b>
<b>Natural Pork “Kurobuta”</b>	<b>10</b>	<b>15</b>	<b>18</b>

## SEASONAL VEGETABLES INCLUDE:

### VEGETABLES

Napa cabbage, bok choy, carrots, green onion, broccoli, enoki, shiitake mushrooms, tofu, chrysanthemum, asparagus, kabocha and snow peas

### ORGANIC VEGETABLES

Farmers Market seasonal organic vegetables.

Ask staff for our selection / +8

**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.  
24

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

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

## BEER

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

**Asahi Super Dry**, 11.2oz / 6.5  
21oz / 11

## 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