

# LUNCH

11:00 AM — 3:00 PM



## POKE BOWLS

Served over rice (510 cal) or mixed greens (20 cal) with miso soup (40 cal)

### SALMON (380 cal)

Salmon, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

### BARA CHIRASHI (350 cal)

Ahi tuna, salmon, yellowtail, shrimp, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

### AHI TUNA (310 cal)

Ahi tuna, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds



AHI TUNA POKE BOWL



## SUSHI & SALADS

Served with miso soup (40 cal) and uchi no salad (60 cal)

### CHILI SHRIMP ROLL (810 cal)

Lightly battered crab<sup>†</sup> and cream cheese; topped with spicy crab<sup>†</sup> mix and shrimp tempura; finished with sliced jalapeño and Sriracha

### RAINBOW ROLL<sup>†</sup> (510 cal)

The classic California Roll<sup>†</sup> topped with tuna, yellowtail, shrimp, salmon and avocado to look like a rainbow



## SUSHI

Served with miso soup (40 cal) and uchi no salad (60 cal)



SASHIMI ASSORTMENT

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Four slices each of: tuna (70 cal), salmon (70 cal) and yellowtail (70 cal); served with a bowl of rice (260 cal)

### SUSHI<sup>†</sup> ASSORTMENT (660 cal)

7 pieces of assorted sushi and 1 Tuna Roll or California Roll

### ROLL COMBO<sup>†</sup> (370 cal)

Tuna Roll, California Roll, Salmon Avocado Roll



## HOT LUNCHES

Served with miso soup (40 cal) and uchi no salad (60 cal) and rice (260 cal)

### CHICKEN KATSU (630 cal)

Panko crusted, Tonkatsu sauce

### MIXED TEMPURA (1070 cal)

Shrimp, calamari and vegetables, Tsuyu sauce

### HOT CHILI GARLIC SHRIMP (910 cal)

Harusame noodles, carrot, squash



RAINBOW ROLL AND SALAD

ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.



# SHOGUN BENTO BOXES



Served with miso soup (40 cal), uchi no salad (60 cal), rice (260 cal), shrimp vegetable tempura (250 cal)

## CALIFORNIA ROLL<sup>†</sup> BENTO (960 – 1040 cal)

Half California Roll<sup>†</sup> (210 cal) with your choice of:

- ✪ STEAK TERIYAKI (200 cal)
- CHICKEN TERIYAKI (190 cal)
- CHICKEN KATSU (270 cal)
- SALMON TERIYAKI (230 cal)

## ✪ SASHIMI BENTO (860 – 940 cal)

Two pieces each of tuna, yellowtail and salmon (100 cal) with your choice of:

- ✪ STEAK TERIYAKI (200 cal)
- CHICKEN TERIYAKI (190 cal)
- SALMON TERIYAKI (230 cal)
- CHICKEN KATSU (270 cal)



SASHIMI & STEAK TERIYAKI BENTO BOX



# BENTO BOXES



Served with miso soup (40 cal), uchi no salad (60 cal), rice (260 cal), pork gyoza (40 cal) and vegetable spring roll (120 cal)

- VEGETABLE TEMPURA (310 cal)
- SHRIMP TEMPURA (230 cal)
- CHICKEN TERIYAKI (190 cal)
- CHICKEN KATSU (270 cal)
- SALMON TERIYAKI (230 cal)
- ✪ STEAK TERIYAKI (200 cal)



CHICKEN KATSU BENTO BOX



# VEGETABLE BENTO BOX

Tofu Steak served with miso soup, vegetable tempura, uchi no salad and rice (580 cal)

FOR EVERY PURCHASE OF THESE THREE FAVORITES, \$2 WILL BE DONATED TO ST. JUDE.



**SPIKED STRAWBERRY LEMONADE** (200 cal)  
Tito's Handmade Vodka and refreshing homemade strawberry lemonade

**CHICKEN TERIYAKI** (550 cal)  
Served with rice and sautéed zucchini, mushrooms and onions

**SHRIMP TEMPURA ROLL** (330 cal)  
Tempura fried shrimp, crab<sup>†</sup> mix, asparagus, avocado and cucumber

## 🍣 SIGNATURE ITEMS

## 🍱 JAPANESE CLASSICS

✪ WE ARE REQUIRED BY THE HEALTH DEPARTMENT TO INFORM YOU THAT THE ITEMS INDICATED CONTAIN RAW FISH AND CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER IF YOU HAVE FOOD ALLERGIES.

† KANI KAMA CRAB & KANI KAMA CRAB MIX CONTAIN IMITATION CRAB.

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