

# LUNCH

## SALADS

**Mrs. Cheng's Tofu Salad** | 14

Sumida Farm watercress, wonton chips, Ho Farms tomato, onion, cilantro, ginger scallion vinaigrette

**Manoa Cobb** | 13

Smoked bacon, grape tomato, onion, cucumber, avocado, corn, egg, blue cheese dressing

**Chili Garlic Shrimp Caesar** | 16

Baby romaine, onion, grape tomato, parmesan, bubu arare, creamy garlic ponzu, tomme cheese

**Haula Tomato & Burrata** | 16

Charred cucumber, pickled radish, shiso, chili oil, chili crispies, peppercorn soy dressing

**Roasted Cauliflower & Brussels** | 13

Spicy black bean garlic glaze, chili crispies

**Cold Marinated Eggplant Salad** | 13

Ginger tentsuyu, oroshi daikon, wasabi oil

## LOCAL FAVORITES

**People's Choice** | 29

Okazuya style ginger fried chicken and fresh ahi poke served with rice, potato salad, and house pickles.

Choice of poke: hapa boy, spicy mayo, garlic miso, wasabi ginger scallion, spicy black bean sauce

**Beer Batter Auction Fish** | 31

French fries, house remoulade, house vinegar

## SANDO

*Our burgers served on house-made bread  
Choice of fries, salad, or both (+4)*

**Teriyaki Ahi Burger** | 22

Teri gel, pepper jack, roasted mushroom, crispy onion, lettuce, tomato

**Local Beef Smash Burger** | 20

Caramelized onion, cheddar, spicy thousand island, spicy pickled zucchini, lettuce, tomato

**Goteburger** | 20

Pork & goteborg sausage patty, pepper jack cheese, teri gel, shrimp chip, lettuce, tomato

**Shrimp Katsu Sando** | 21

Okonomiyaki gel, kewpie mayo, shredded cabbage, spicy pickled zucchini, lettuce, tomato

## TEISHOKU

*Our Japanese breakfast set served with steamed rice, miso soup, grandma's potato salad*

**Black Cod** | 36

Tomato miso marinade, Ho Farms tomatoes, pickled onion, yuzu chili gel, chili pepper water

**Roasted Glory Bay Salmon** | 36

Roasted bone broth, bok choy, local vegetable X.O.

**Broiled Japanese Hamachi Kama** | 37

Garlic mayo, zucchini namasu, tsuma, oroshi daikon, house ponzu

**Sashimi Moriawase** | 36

Local ahi, Japanese hamachi, Glory Bay king salmon

**Garlic Braised Pork Belly** | 26

Haula tomatoes, Ho Farms tomatoes, pickled onion, aji amarillo, nam pla vinaigrette

MENU IS BASED ON PRODUCE AVAILABILITY AND IS SUBJECT TO CHANGE.

GRILLED MEATS ARE PREPARED TO CHEF'S RECOMMENDED TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOT ALL INGREDIENTS ARE LISTED ON THE MENU, PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

# LUNCH

## FROM THE SUSHI BAR

<b>Hamachi Crudo</b>	24
Mentaiko, jalapeno, wasabi oil, house ponzu	
<b>Fried Soft Shell Crab</b>	11
Served with ponzu	
<b>7 Piece Nigiri Sampler</b>	38
Chef's choice	
<b>Japanese Nigiri Sampler</b>	MP
Chefs choice	
<b>Add Uni (Hokkaido)</b>	+12

## SPECIALTY ROLL

<b>Negi Ham-mah</b>	22
Ginger scallion, Japanese hamachi, cucumber, soy chili gel	
<b>Aburi Miso Salmon</b>	24
Snow crab, avocado, salmon, tomato miso, takuan	
<b>Unagi</b>	24
Tempura unagi, charred asparagus, spicy tuna, truffle nori, sansho cream cheese	
<b>Spicy Spider</b>	22
Crispy soft shell crab, charred green onions, chili mayo, chili crispies, chili garlic	
<b>Dragon Kaze</b>	26
Tempura shrimp, ahi, avocado, kabayaki, tempura nori flakes	

## URAMAKI

<b>California Roll</b>	13
Avocado, snow crab, cucumber, tobiko	
<b>Spicy Tuna Roll</b>	12
Spicy ahi, cucumber, kaiware, roasted sesame seeds	

## HOSOMAKI

<b>Cucumber Shiso Ume</b>	6
<b>Avocado</b>	5
<b>Ahi</b>	8
<b>Salmon</b>	8
<b>Snow Crab</b>	9
<b>Takuan</b>	5

## FRESH NIGIRI (2 PC) | SASHIMI (3.5 OZ)

Ahi (Hawaii)	12   22
Chutoro (Nagasaki)	18   38
Hamachi (Kagoshima)	17   34
King Salmon (Glory Bay)	14   30
Madai (Ehime)	20   35
Hirame (Jeju)	20   32
Kanpachi (Kona)	16   34
Ma Saba (Oita)	16   30
Shima Aji (Ehime)	20   38
Ikura Zuke (Japan)	24   --
Ama Ebi (Japan)	26   --
Hotate (Hokkaido)	18   36
Uni (Hokkaido)	30   --

## ON THE SIDE

<b>Grandma's Potato Salad</b>	5.50
<b>Miso Soup</b>	3.50
<b>Sushi Rice</b>	4
<b>White Rice</b>	3
<b>Fries</b>	7
<b>House Salad</b>	5
<b>Poke</b>	20
<b>Ginger Chicken</b>	10