

Lunch Special

- Amuse -

- Soup of the Day -

- Chef's Choice Carpaccio -

— Entrée —

please choose one from the following

~35~

Free Range Chicken (breast or thigh) with Shrimp

~42~

Salmon Miso Yaki

or

New York Steak 8oz

or

Uni and Ikura Tomato Sauce pasta

or

Wagyu Bolognese Pasta

~48~

Black Cod Miso Yaki

or

Filet Mignon Steak 8oz

or

Ribeye Steak 12oz

or

Lobster Uni Tomato Cream Pasta

~132~

A5 Wagyu New York Steak 5oz

or

A5 Wagyu Filet Mignon Steak 4oz

— Dessert —

Served with coffee or tea

Lunch Beverage Special

Otokoyama Cold Sake	7	House Sparkling Wine Brut	5
House Wine Red or White	5	Sparkling Moscato	5

Food Allergy Notice - Please be advised that food prepared here may contain these ingredients : Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shell Fish
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.
Any party with six or more persons will be charged with 18% gratuity. Please feel free to increase or decrease this gratuity at your discretion.
Menu subjects might change without notice.

From the Grill

Served with vegetables, mashed potatoes and original steak sauce

Optional Prefix Add-Ons:

Prefix A- Your choice of Entrée + Small Salad + Dessert + Coffee/ Tea 4.5 /// Substitute Salad for Soup +1

Prefix B- Your choice of Entrée + Small Salad + Seasonal Soup or Miso Soup + Dessert + Coffee/ Tea 6.5

Free Range Chicken	Oven roasted and grilled juicy Jidori chicken - Your choice of breast / thigh	18
Luxury Hamburger Steak	8oz - Japanese style beef patty *This dish will take 25 min to prepare	20
New York Steak	8oz - Cooked to your preference : Certified Angus Beef	32
Ribeye Steak	12oz - Cooked to your preference : Certified Angus Beef	38
Center Cut Filet Mignon Steak	8oz - cooked to your preference	38
Wagyu Filet Mignon Steak	4oz - Cooked to your preference : A5 grade	120
Wagyu New York Steak	5oz - Cooked to your preference : A5 grade	120

Pasta

Your choice of Penne or Linguine

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Shrimp with Mentaiko Cream	Spicy cod roe cream sauce	18
Garlic Butter Mushroom	Garlic butter sauce with sautéed variety of mushrooms and onions	18
Pescatore Bianca	Variety of seafood in white wine and chili garlic oil sauce	25
Pescatore Rosso	Variety of seafood in a chili tomato sauce	25
Wagyu Bolognese	Bolognese sauce cooked with Wagyu	30
Uni and Ikura Tomato	Sea urchin tomato sauce topped with salmon caviar and Shiso herb	30
Lobster Uni Tomato Cream	Sea urchin cream sauce with a touch of tomato sauce	38

Japanese Selections

Optional Prefix Add-Ons:

Prefix A- Your choice of Entrée + Small Salad + Dessert + Coffee/ Tea 4.5 /// Substitute Salad for Soup +1

Prefix B- Your choice of Entrée + Small Salad + Seasonal Soup or Miso Soup + Dessert + Coffee/ Tea 6.5

Wagyu Curry	Japanese style curry rice featuring Wagyu	18
Salmon Miso Yaki	Baked salmon marinated in our original miso sauce	32
Black Cod Miso Yaki	Baked black cod marinated in our original miso sauce	38
Tempura and Free Range Chicken	Tempura assortment with your choice of breast / thigh grilled chicken	22
Sashimi and Tempura	Sashimi and Tempura assortment	26
Sashimi and Free Range Chicken	Sashimi assortment with your choice of breast / thigh grilled chicken	30
WA Dining Bento	Sashimi + Tempura + Salmon /// Upgrade Salmon to Black Cod or Steak +3	40

Salad and Soup

Organic Garden Salad	Mixed greens served with balsamic honey dressing	7
Free Range Chicken Caesar Salad	Romaine, parmesan and chicken breast served with original caesar dressing	18
Steak Salad	Mixed greens, bleu cheese and sliced steak served with balsamic honey dressing	22
Sashimi Salad	Mixed greens and sashimi served with Yuzu Wasabi dressing	22
Miso Soup	Traditional Japanese soup with green onions and seaweed	3.5
Soup of the Day	Ask your server for today's seasonal selection SMALL 3 oz / LARGE 6 oz	3.5 / 7
Leek and Potato Soup	Served with shrimp and scallop in a mild creamy soup	12
Onion Gratin Soup	Caramelized onions, cheese and croutons in a chicken and Kaeshi soy stock *This dish will take 20 min to prepare	10

Appetizer

Yuzu Tomato	Lightly pickled heirloom tomato and Daikon radish	5
Miso Cheese	Miso marinated cream cheese 8 pc	6
Old School French Fries	Served with ketchup and our homemade caesar dressing	6
Fried Chicken Wings	Japanese style fried chicken wings marinated in ginger garlic soy 4 pc	10
Caprese	Yuzu tomato and burrata served with Shiso herb and red Shiso dressing	15

Tempura

Calamari Tempura	Calamari tempura served with sea salt and tempura sauce 5 pc	15
Shrimp Tempura	Shrimp tempura served with sea salt and tempura sauce 5 pc	15
Uni Tempura	Fresh sea urchin tempura served with yuzu salt and tempura sauce	16
Lobster Tempura	Lobster tail tempura served with sea salt and tempura sauce	22
Vegetable Tempura Assortment	5 types of vegetables 2 pc each served with 4 kinds of salt and tempura sauce	12
Tempura Assortment	Tempura assortment served with 4 kinds of salt and tempura sauce 10 pc	19

Sashimi

Salmon Sashimi	6 pc	18
Yellowtail Hamachi Sashimi	6 pc	21
Bluefin Tuna Sashimi Akami	6 pc	24
Bluefin Fatty Tuna Sashimi Chutoro	6 pc	30
Sashimi Assortment	SMALL / LARGE Small -3 kinds 2 pcs each / Large- 5 kinds 2 pcs each	18 /35