

# BEER & SAKE OF THE MONTH

## KAWABA BEER

B: 6

100% malt beers, using only the finest imported ingredients from Germany, combined with the sweet natural spring waters of glorious Mt. Hotaka. The villagers here take pride and joy in the natural beauty of their home, and passionately brew Kawaba Beer out of a desire to share that joy with others.



## SCB NIGORI

375ml B: 12

Nigori is lightly filtered and is the sweetest of all our types of sake. With its pleasant sweetness and clean aftertaste, it pairs well with many types of foods.



SUSHI \*SAKE\* FUN

## IZAKAYA RAKU

953 W. Grand Avenue

Grover Beach, CA 93433

805. 474. 9962

\* AUTO GRATUITY WILL BE ADDED FOR PARTY OF 6 OR MORE

[izakayarakugrover.com](http://izakayarakugrover.com)

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## APPETIZERS (VEGETABLES)

EDAMAME	4	TEMPURA (ASPARAGUS OR GREEN BEANS)	8
LIGHTLY SALTED BOILED SOYBEAN		DEEP FRIED 8 PCS ASPARAGUS OR GREEN BEANS	
SPICY GARLIC EDAMAME	6	GOMA-AE (ASPARAGUS OR BROCCOLI)	6
SEASONED EDAMAME W/ FRESH GARLIC, PEPPER & BUTTER		BOILED ASPARAGUS OR BROCCOLI W/ SESAME SAUCE	
AGEDASHI (MOCHI OR TOFU)	5	KABOCHA	5
DEEP FRIED RICE CAKE OR TOFU SERVED IN TEMPURA SAUCE		LIGHTLY SEASONED JAPANESE SQUASH W/ SOY DASHI	
APPETIZER SAMPLER	10	SHISHITO	8
BROCCOLI GOMA-AE, KABOCHA AND KINPIRA GOBO		GRILLED JAPANESE PEPPER	
HOMEMADE KIMCHI	5	POTATO CROQUETTE	8
NAPA CABBAGE IN SEASONAL KOREAN KIMCHI SAUCE		DEEP FRIED BREADED MASHED POTATO WITH WORCESTER SAUCE	
NASU-MISO	9	KINPIRA GOBO	7
JAPANESE EGGPLANT W/ SWEET MISO		SAUTEED GOBO (BURDOCK ROOT) IN A SWEET TEMPURA SAUCE	
MIXED VEGETABLE TEMPURA	9		
DEEP FRIED 10PCS OF VEGETABLES			



## APPETIZERS (MEAT)

BUTA-KIMCHI	11	SESAME CHICKEN	10
BRAISED OVERNIGHT TENDER PORK STIR FRIED W/ KIMCHEE AND SERVED W/ CHILLED TOFU		DEEP FRIED CRISPY CHICKEN W/ SPICY SESAME SAUCE	
BUTA-KAKUNI	9	CHICKEN TATSUTA-AGE	10
BRAISED OVERNIGHT TENDER PORK IN SWEET SOY DASHI		DEEP FRIED CHICKEN BREAST W/ GINGER SAUCE	
SPICY BUTA-YAKINIKU	14	CHICKEN TERIYAKI	10
STIR FRIED SEASONED TENDER PORK. SERVED ON HIBACHI (SIZZLING PLATE)		FIRE GRILLED CHICKEN BREAST W/HOUSE TERIYAKI SAUCE AND SERVED ON HIBACHI (SIZZLING PLATE)	
YAKINIKU	20	BEEF RIBEYE STEAK	15
FIRE GRILLED SHORT-RIBS SERVED ON HIBACHI (SIZZLING PLATE)		FIRE GRILLED RIBEYE STEAK W/SOY MUSTARD DRESSING. SERVED ON HIBACHI (SIZZLING PLATE)	
ASIAN SKIRT STEAK	18	BEEF TERIYAKI	15
STIR FRIED SEASONED TENDER BEEF WITH VEGETABLES. SERVED ON HIBACHI (SIZZLING PLATE)		FIRE GRILLED RIBEYE STEAK W/HOUSE TERIYAKI SAUCE. SERVED ON HIBACHI (SIZZLING PLATE)	
GYOZA	7	SUKIYAKI	17
JAPANESE POTSTICKERS SERVED W/ SMALL HOUSE SALAD		THINLY SLICED BEEF W/ VEGETABLES IN A SWEET SOY SAUCE	
TONKATSU	11		
DEEP FRIED PORK CUTLET SERVED W/ CABBAGE & HOUSE SALAD			



## APPETIZERS (SEAFOOD)

DYNAMITE	12	MISO BLACK COD	13
BAKED SCALLOPS, MUSHROOM & ONION W/ CREAMY MAYO SAUCE		BROILED 4OZ. ALASKAN BLACK COD IN HOUSE SWEET MISO SAUCE	
SALMON TERIYAKI	13	DEEP FRIED SOFT SHELL CRAB	15
FIRE GRILLED SUSHI GRADE SALMON W/ HOUSE TERIYAKI SAUCE		DEEP FRIED BREADED SOFT SHELL CRAB SERVED W/ HOUSE MISO DRESSING ON TOP & SMALL HOUSE SALAD	
SALMON KAMA	10	HAMACHI KAMA	15
BROILED SALMON COLLAR SERVED W/ HOUSE PONZU SAUCE		BROILED YELLOWTAIL COLLAR SERVED W/ HOUSE PONZU SAUCE	
SHIO SALMON	13	BAKED GREEN MUSSELS	10
BROILED SALTED SALMON SERVED W/ RADISH		5pcs BAKED GREEN MUSSELS WITH CREAMY MAYO SAUCE, SCALLIONS, AND MASAGO	
TEMPURA (SHRIMP)	8		
DEEP FRIED 4pcs SHRIMP			



TEMPURA (CALAMARI)	10
DEEP FRIED CALAMARI LEGS SERVED W/ SMALL HOUSE SALAD	
SESAME SHRIMP	14
DEEP FRIED SHRIMP W/SPICY SESAME SAUCE	
IKA MARUYAKI	15
GRILLED WHOLE SQUID IN HOUSE SWEET MISO SAUCE, SERVED W/DAIKON OROSHI (GRATED DAIKON), LEMON, AND SHICHIMI TOGARASHI (JAPANESE SPICE MIXTURE)	

CRISPY RICE W/SPICY TUNA	11
CRISPY RICE BALLS W/SP TUNA, AVOCADO, AND EEL SAUCE ON TOP.	
HOTATE BUTTER	13
PAN SAUTEED FRESH SCALLOPS W/BUTTER AND SOY SAUCE	
TEMPURA (MIXED)	12
2pcs SHRIMP AND 7pcs VEGETABLE	
TEMPURA (SALMON SKIN)	8
TEMPURA SALMON SKIN WITH EEL SAUCE, YUM YUM SAUCE, AND GREEN ONIONS	



## SALAD

HOUSE SALAD Reg/ Sm.	8 / 5
SPRING MIX W/ HOUSE GINGER ORANGE DRESSING	
SUNOMONO	6
THINLY SLICED CUCUMBER W/ HOUSE SUNOMONO DRESSING	
OCTOPUS SALAD	10
SEASONED JAPANESE OCTOPUS SALAD	
SEAWEED SALAD	6
SEASONED JAPANESE SEAWEED SALAD	

TOFU SALAD	11
DEEP FRIED TOFU W/ SPRING MIX & SESAME DRESSING	
SALMON SKIN SALAD	13
GRILLED SALMON SKIN ON TOP OF SPRING MIX	
POKE SALAD	15
TUNA POKE ON TOP OF SPRING MIX W/ SOY SESAME DRESSING	
SASHIMI SALAD	20
ASSORTED CHEF'S CHOICE SASHIMI ON TOP OF SPRING MIX	



## RAMEN (EGG FLOUR NOODLE W/PORK BASED BROTH)

### ADDITIONAL TOPPINGS ...

CORN, JALAPENO or MUSHROOM	.99	DRY SEAWEED	.99
BAMBOO SHOOT	.99	ROASTED PORK	2.99
SEAWEED	.99	BUTTER	.99
KIMCHI	1.99	SEASONED EGG	1.99

SHOYU RAMEN	11.95
BROTH: SOY BASED CHICKEN, PORK & VEGETABLE	
TOPPING: ROASTED PORK, SEAWEED & SCALLION	
MISO RAMEN	11.95
BROTH: MISO BASED CHICKEN, PORK & VEGETABLE	
TOPPING: ROASTED PORK, SEAWEED & SCALLION	
TONKOTSU RAMEN	12.95
BROTH: CLOUDY WHITE PORK BONE	
TOPPING: SLICED PORK, VEGETABLE & SCALLION	

SPICY SEAFOOD RAMEN	15
BROTH: CLOUDY WHITE PORK BONE & CHILI POWDER	
TOPPING: SPICY SEAFOOD & MIXED VEGETABLES	
RAKU RAMEN	16
BROTH: CLOUDY WHITE PORK BONE W/CHILI OIL	
TOPPING: TONKATSU (PORK CUTLET), CORN, BAMBOO SHOOT & SCALLION	



## SOBA/UDON NOODLES

### ZARU SOBA- BUCKWHEAT NOODLE

ZARU SOBA	10
COLD BUCKWHEAT NOODLE(ZARU) SERVED W/ KATSUO FLAVORED DIPPING SAUCE	
TEN-ZARU	17
COLD ZARU SOBA AND MIXED TEMPURA	

### UDON-FLOUR NOODLE

UDON	10
JAPANESE FLOUR NOODLE IN HOUSE UDON SOUP	
TEMPURA UDON	17
UDON AND MIXED TEMPURA	



YAKI SOBA 12  
 PAN FRIED EGG NOODLE W/ VEGETABLES AND SHRIMP IN WORCESTER SAUCE

NABEYAKI UDON 16  
 UDON W/ SEAWEED, SCALLION, FISH CAKE, EGG AND SHRIMP IN A NABE (JAPANESE POT)



**RICE /SOUP**

KATSUDON 11  
 PORK CUTLET OVER RICE W/ IN HOUSE SWEET SOY SAUCE AND EGG ON TOP

KATSU CURRY 15  
 PORK CUTLET SERVED W/ IN HOUSE JAPANESE BEEF CURRY, RICE AND HOUSE SALAD

MISO SOUP BOWL 3  
 SEASONED BEAN PASTE SOUP

CLAM MISO SOUP 6  
 IN HOUSE MISO SOUP W/CLAMS

SPICY TUNA BOWL 15  
 SPICY TUNA, AVOCADO AND MASAGO OVER SUSHI RICE

UNA-JU 17  
 GRILLED FRESHWATER EEL OVER RICE

DELUXE CHIRASHI ZUSHI 29  
 TUNA, SALMON, HOTATE, TAMAGO, IKURA, UNI, AND SWEET SHRIMP SASHIMI OVER IN HOUSE SUSHI RICE

WHITE RICE S: 3 L: 5  
 COOKED JAPANESE WHITE RICE

BROWN OR SUSHI RICE S: 4 L: 7  
 COOKED JAPANESE BROWN RICE OR HOUSE SUSHI RICE



**ENTREES**

SERVED W/ WHITE RICE, MISO, HOUSE SALAD, 2pc GYOZA, KABOCHA, SHRIMP AND VEGETABLE TEMPURA AND CHOICE OF 4pcs CALIFORNIA ROLL, 4pcs SPICY TUNA ROLL OR 4pcs VEGETABLE ROLL

CHICKEN TERIYAKI 18  
 GRILLED CHICKEN BREAST SERVED W/ IN HOUSE TERIYAKI SAUCE AND SESAME SEEDS ON TOP

TONKATSU 19  
 DEEP FRIED PORK TENDERLOIN CUTLET SERVED W/ TONKATSU SAUCE

BEEF TERIYAKI 20  
 GRILLED RIBEYE STEAK SERVED W/ IN HOUSE TERIYAKI SAUCE AND SESAME SEEDS ON TOP

SUSHI PLATTER 23  
 CHEF'S CHOICE OF 6PC SUSHI

SASHIMI PLATTER 24  
 CHEF'S CHOICE OF 6PC SASHIMI

MISO BLACK COD 20  
 BROILED MARINATED COD IN HOUSE SWEET MISO SAUCE

SALMON TERIYAKI 20  
 GRILLED SUSHI GRADE SALMON SERVED W/ IN HOUSE TERIYAKI SAUCE AND SESAME SEEDS ON TOP



**SUSHI 2PCS / ORDER**

MAGURO 9  
 FRESH BIG EYE

SAKE 7  
 FRESH SALMON

HAMACHI 9  
 YELLOWTAIL FROM JAPAN

SHIRO MAGURO 8  
 ALBACORE

ONO 7  
 HAWAIIAN WHITE TUNA/ WAHOO

TAKO 8  
 OCTOPUS

IKA 7  
 SQUID

HOKKAIDO HOTATE 10  
 SCALLOP FROM HOKKAIDO, JAPAN

UNAGI 7  
 FRESHWATER EEL

EBI 6  
 COOKED SUSHI SHRIMP

IKURA 8  
 SALMON EGGS

MASAGO 5  
 SMELT EGGS

TAMAGO 5  
 SWEET EGG

UNI MARKET PRICE  
 SEA URCHIN



TORO  
FATTY BLUE FIN TUNA BELLY

MARKET PRICE

AMAEBI

MARKET PRICE

SWEET SHRIMP  
6 PCS SUSHI 17  
CHEF'S CHOICE

**SASHIMI**

7 PCS SASHIMI 20  
CUSTOMER'S CHOICE OF ONE KIND FISH FOR ALL 7 PCS.  
SASHIMI PLATE 22  
CHEF'S CHOICE OF 3 KINDS, 9PCS

TATAKI STYLE (TUNA: 20 ALBACORE: 17)  
7PCS SEARED TUNA OR ALBACORE

CARPACCIO (ALBACORE: 17 YELLOWTAIL: 21)  
CHOICE OF THINLY SLICED YELLOWTAIL OR ALBACORE SASHIMI W/ RICE WINE VINAIGRETTE

**ROLLS** CUT / HAND

CALIFORNIA 6 / 5  
KRAB MIX, AVOCADO AND CUCUMBER  
TEKKAMAKI 8 / 7  
TRADITIONAL TUNA ROLL  
SPICY TUNA 7 / 6  
TUNA MIXED IN HOUSE SPICY SAUCE  
SAKE MAKI 7 / 6  
TRADITIONAL SALMON ROLL  
ZESTY SALMON 9 / 8  
SPICY MAYO ADDED FRESH SALMON  
HAMACHI MAKI 9 / 8  
TRADITIONAL YELLOWTAIL ROLL  
GARLIC ALBACORE 8 / 7  
ALBACORE ROLL W/ GARLIC SAUCE  
ONO 7 / 6  
HAWAIIAN WHITE TUNA (WAHOO)  
EEL AVOCADO 9 / 8  
FRESHWATER EEL AND AVOCADO

SPICY KRAB 7 / 6  
KRAB MIX, MASAGO  
SPICY SCALLOP 9 / 7  
SCALLOP, MASAGO W/ SPICY MAYO  
SPICY CRAWFISH 11 / 10  
CRAWFISH, MASAGO W/ WASABI MAYO  
FUTOMAKI 10 / -  
TRADITIONAL STYLE FAT ROLLED SUSHI  
SALMON SKIN 8 / 7  
CRISPY GRILLED SALMON SKIN, KAIWARE, GOBO, CUCUMBER, AVOCADO W/  
EEL SAUCE  
CRUNCH ROLL 8 / 7  
CALIFORNIA ROLL W/ TEMPURA FLAKES  
SHRIMP TEMPURA ROLL 12 / 9  
SHRIMP TEMPURA, KRAB MIX, AVOCADO, CUCUMBER W/ EEL SAUCE AND  
TEMPURA FLAKES  
SPIDER ROLL 14 / -  
SOFT SHELL CRAB, KRAB MIX, MASAGO, GOBO, CUCUMBER, AVOCADO,  
SCALLION W/ EEL SAUCE

**VEGETARIAN ROLLS** CUT / HAND

KAPPAMAKI 6 / 4  
TRADITIONAL CUCUMBER ROLL  
AVOCADO 7 / 6  
INARI 7 / -  
SWEET BEAN CURD AND VEGETABLES

VEGETABLE TEMPURA 11 / -  
DEEP FRIED VEGETABLE INSIDE W/ EEL SAUCE ON TOP  
VEGAN ROLL 14 / -  
DEEP FRIED ASPARAGUS, TOFU, W/ FRESH AVOCADO, CUCUMBER, AND  
CARROT

**CHEF'S SPECIAL ROLLS**

FIVE CITIES (NO RICE) 18  
IN - VARIETY OF FISH, KRAB MIX, AVOCADO, GOBO, KAIWARE  
OUT - CUCUMBER WRAP W/ RAKU SPECIAL SAUCE

VERY SALMON 17  
IN- ZESTY SALMON ROLL  
OUT - SALMON W/YUM YUM & SRIRACHA SAUCE

<b>RED DRAGON ROLL</b>	<b>15</b>	<b>PHILADELPHIA</b>	<b>16</b>
IN – CALIFORNIA ROLL		IN – SALMON, CREAM CHEESE, AVOCADO	
OUT – TUNA W/ RAKU SPECIAL SAUCE		OUT – SALMON	
<b>ALASKAN ROLL</b>	<b>14</b>	<b>PISMO</b>	<b>14</b>
IN – CALIFORNIA		IN – SHRIMP TEMPURA ROLL	
OUT – SALMON		OUT – KRAB MIX W/ EEL SAUCE AND CRUNCH ON TOP	
<b>RAINBOW</b>	<b>16</b>	<b>ATOMIC BOMB</b>	<b>14</b>
IN – CALIFORNIA		IN – SHRIMP TEMPURA ROLL	
OUT – CHEF'S CHOICE OF 5 PCS FISHES		OUT – SPICY KRAB, SLICED JALAPENO W/ EEL SAUCE, YUMYUM & SRIRACHA ON TOP	
<b>911</b>	<b>16</b>	<b>GROVER SUNSET</b>	<b>15</b>
IN – SPICY TUNA ROLL & CRUNCH		IN – SHRIMP TEMPURA ROLL	
OUT – ALBACORE, SCALLION, CRUNCH W/ PONZU SAUCE		OUT – SPICY TUNA, SCALLION, TEMPURA FLAKES W/ EEL SAUCE ON TOP	
<b>DOUBLE TUNA</b>	<b>17</b>	<b>SUNRISE</b>	<b>16</b>
IN – SPICY TUNA ROLL		IN – SPICY KRAB MIX, AVOCADO	
OUT – TUNA W/ POKE SAUCE & KAIWARE ON TOP		OUT – TUNA, SALMON, SCALLION W/ EEL SAUCE SESAME SAUCE AND CHILI OIL	
<b>CAJUN ALBACORE</b>	<b>16</b>	<b>TOM YUM</b>	<b>18</b>
IN – SPICY TUNA, EBI, CUCUMBER, AVOCADO		IN – SHRIMP TEMPURA ROLL	
OUT – CAJUN ALBACORE, FRIDED ONION, SCALLION W/ GARLIC PONZU ON TOP		OUT – SEARED SCALLOP AND SQUID, CILANTRO, RICE PAPER W/ SPICY GARLIC PONZU, & SLO SAUCE	
<b>SHELL BEACH</b>	<b>16</b>	<b>SLO</b>	<b>18</b>
IN – SQUID TEMPURA, SPICY TUNA, AVOCADO		IN & OUT – SPICY POKE(TUNA, SALMON, ONO), W/ RAKU SAUCE	
OUT – TUNA W/ EEL SAUCE AND YUM YUM ON TOP		<b>RAKU N ROLL (DEEP FRIED)</b>	<b>14</b>
<b>AVILA BEACH</b>	<b>14</b>	IN – SPICY TUNA	
IN – SPICY SCALLOP		OUT – CRISPY SEAWEED, SCALLION W/ EEL SAUCE ON TOP	
OUT – SALMON W/ YUM YUM & SRIRACHA ON TOP			



## COOKED ROLLS

<b>TIGER</b>	<b>15</b>	<b>DRAGON</b>	<b>15</b>
IN – SHRIMP TEMPURA ROLL		IN – CALIFORNIA ROLL	
OUT – EBI, AVOCADO W/ EEL SAUCE ON TOP		OUT – BAKED EEL, AVOCADO W/ EEL SAUCE ON TOP	
<b>HALIBUT TEMPURA</b>	<b>14</b>	<b>SURF N TURF</b>	<b>16</b>
IN – DEEP FRIED HALIBUT		IN – SHRIMP TEMPURA ROLL	
OUT – AVOCADO W/YUM YUM, EEL SAUCE, AND SPICY MAYO ON TOP		OUT – SEARED THINLY SLICED BEEF W/ EEL SAUCE AND RAKU SAUCE ON TOP	
<b>SALMON TEMPURA</b>	<b>14</b>	<b>MONSTER</b>	<b>18</b>
IN – SALMON TEMPURA, KRAB MIX, MASAGO, KAIWARE, GOBO, CUCUMBER, AVOCADO W/ EEL SAUCE ON TOP		IN – SPIDER ROLL	
<b>CATERPILLAR</b>	<b>14</b>	OUT – BAKED EEL, AVOCADO W/ EEL SAUCE & CRUNCH ON TOP	
IN – BAKED EEL, CUCUMBER		<b>GUILTY BUT HAPPY (DEEP FRIED)</b>	<b>14</b>
OUT – AVOCADO W/ EEL SAUCE ON TOP		IN – SALMON, CREAM CHEESE, SCALLION W/ EEL SAUCE, YUM YUM & SRIRACHA	
		<b>POPCORN LOBSTER (SOY PAPER)</b>	<b>17</b>
		IN – KRAB MIX, AVOCADO, LOBSTER TEMPURA	
		OUT – CRUNCHY DEEP FRIED LOBSTER W/ YUM YUM, CRUNCH AND EEL SAUCE	



## BAKED ROLLS

<b>JAPANESE LASAGNA</b>	<b>12</b>	<b>DYNAMITE</b>	<b>15</b>
IN – CALIFORNIA ROLL		IN – SHRIMP TEMPURA ROLL	
OUT – CREAM CHEESE, YUMYUM, FRIKAKE W/ EEL SAUCE ON TOP		OUT – BAKED SCALLOP, SCALLION W/ YUM YUM AND EEL SAUCE ON TOP	



WHITE HOUSE 13  
 IN – CALIFORNIA ROLL  
 OUT – WHITE FISH, MASAGO, SCALLION W/ YUM YUM AND EEL SAUCE

VOLCANO 14  
 IN – CALIFORNIA ROLL  
 OUT – BAKED SCALLOP, MASAGO, SCALLION W/ YUM YUM AND EEL SAUCE ON TOP

BAKED LOBSTER 15  
 IN – CALIFORNIA ROLL  
 OUT – BAKED LOBSTER, MASAGO, SCALLION W/ YUM YUM AND EEL SAUCE

LOVE AFFAIR 16  
 IN – SHRIMP TEMPURA ROLL  
 OUT – BAKED LOBSTER, CRUNCH FLAKES W/ YUM YUM AND EEL SAUCE ON TOP

SUB. W/ REAL CRAB OR CHOOSE KIND OF FISH + \$5 / EACH KIND  
 ADDITIONAL REAL CRAB + \$8  
 SUB. W/ BROWN RICE + \$3  
 SUB. W/ SOY PAPER + \$1 RICE PAPER +\$3

ADDITIONAL CRUNCH + \$2  
 PONZU – SOY VINEGAR DIPPING SAUCE  
 YUZU – JAPANESE CITRUS VINAIGRETTE  
 RAKU SPECIAL – HOUSE CREAMY DRESSING  
 EXTRA SAUCE + \$1



**KID'S MENU** (FOR DINE IN AND CHILDREN 10 OR YOUNGER ONLY)

SERVED W/ RICE, BROCCOLI, CHOICE OF 2pcs CALIFORNIA ROLL **OR** KID'S UDON SOUP **AND** SCOOP OF ICE CREAM

NINJA MEAL 9  
 CHICKEN TERIYAKI

SAMURAI MEAL 9  
 FRIED CHICKEN



**DESSERTS**

MOCHI ICE CREAM (2 PCS) 4  
 GREEN TEA, MANGO, STRAWBERRY, OR CHOCOLATE

TEMPURA ICE CREAM 10  
 DEEP FRIED GREEN TEA FLAVOR ICE CREAM

ICE CREAM (BY THE SCOOP) 3  
 GREEN TEA, STRAWBERRY, OR RED BEAN



**BEVERAGE**

HOT TEA (Green, Gobo or Jasmine) 4 /pot

ICED GREEN TEA 3.50

SODA 3  
 W/ REFILL (COKE, DT. COKE, DR. PEPPER, SPRITE, LEMONADE OR ICED TEA)

ICED LATTE 4.50  
 GREEN TEA, KABOCHA OR CAFÉ FLAVORS

CRAFTED DRINK 4  
 STRAWBERRY, A.P. or SHIRLEY TEMPLE

JAPANESE SODA 3  
 JAPANESE CARBONATED SOFT DRINK ( RAMUNE or CALPICO)

# BEER, WINE, AND MIXED DRINKS

## JAPANESE CRAFT BEER

KAWABA 6



## BOTTLED BEER -

SAPPORO / ASAHI S: 4 L: 7

PREMIUM JAPANESE BEER: S: 6 L: 9

KOSHIHIKARI ECHIGO OR ORION

ECHIGO STOUT (DARK) 6



## WINES

FOSSIL POINT CHARDONNAY G: 8 B: 26

EDNA VALLEY

FOSSIL POINT PINOT NOIR G: 8 B: 26

EDINA VALLEY

DUSI PINOT GRIGIO G: 7 B: 24

PASO ROBLES

RIESLING G: 8 B: 26

ST. MICHELLE OR HARMONEY

FOSSIL POINT CABERNET SAUVIGNON

PASO ROBLES G: 8 B: 26

PLUM WINE G: 6

FROM TAKARA SAKE USA



## COCKTAILS

SOJU COCKTAILS G: 8

YUZU or CALPICO W/ SOJU

## FLAVORED SAKE (HOT OR COLD)

S: 6 L: 8

PURPLE HAZE (MIXED HOUSE SAKE W/ PLUM WINE)



## HOUSE SAKE

HOUSE HOT OR COLD SAKE

S: 4 L: 6

GEKKEIKAN OR SHO CHIKU BAI



## COLD SAKE

GINJO (300ML) 12

FROM TAKARA SAKE USA / 15% ALCOHOL

SHOJUKUBAI NIGORI (375ML) 12

FROM TAKARA SAKE USA/ 15% ALCOHOL

KIKUSUI (300, 720 ml or 1 Lt.) 18/40/80

FROM KIKUSUI SHUZO NIIGATA, JAPAN/ 15-16% ALCOHOL

SAYURI NIGORI (300ML) 15

FROM KOBE, JAPAN/ 12% ALCOHOL

KIKUSUI FUNAGUCHI (200ML) 10

FROM TAKARA SAKE USA/ 19% ALCOHOL

SOJU (375ML) 13

FROM KOREA/ 19% ALCOHOL



# LUNCH SPECIAL

SERVED W/ MISO SOUP & HOUSE SALAD  
BETWEEN 11am AND 2pm  
MONDAY THROUGH FRIDAY (EXCEPT HOLIDAYS!)

#1) \$ 12.95

CHOOSE 1 ITEM FROM A OR 2 ITEMS FROM B

#2) \$19.95

CHOOSE 1 ITEM FROM A AND 2 ITEMS FROM B

OR

CHOOSE 2 ITEMS FROM A

OR

CHOOSE 4 ITEMS FROM B

## << A >>

- ❖ TODAY'S SPECIAL ROLL
- ❖ CRUNCH ROLL
- ❖ SHRIMP TEMPURA ROLL
- ❖ SHRIMP TEMPURA APP.
- ❖ INARI ROLL
- ❖ 6 pcs CHEF'S CHOICE SASHIMI
- ❖ CHICKEN TERIYAKI
- ❖ BEEF TERIYAKI
- ❖ SALMON TERIYAKI
- ❖ TONKATSU
- ❖ SHRIMP AND VEGETABLE TEMPURA APP.
- ❖ VEGETABLE TEMPURA APP.
- ❖ UDON
- ❖ ZARU SOBA

## << B >>

- ❖ 2pcs NIGIRI ( MAGURO, SAKE, UNAGI, IKA, EBI, SHIRO MAGURO, SABA, TAMAGO OR ONO)
- ❖ 1pc HAND ROLL (MAGURO, SAKE, UNAGI, IKA, EBI, SHIRO MAGURO, SABA, SPICY SCALLOP, ONO, TAMAGO, INARI, KANPYO, OR AVOCADO)
- ❖ CALIFORNIA ROLL
- ❖ SPICY TUNA ROLL
- ❖ TEKKAMAKI
- ❖ KAPPAMAKI
- ❖ SEAWEED SALAD
- ❖ GYOZA

!!! ADDITIONAL \$9 WILL BE CHARGED FOR ADDITIONAL 1 ITEM FROM A OR 2 ITEMS FROM B !!!

## RICE PLATES

- |               |    |                   |    |
|---------------|----|-------------------|----|
| ❖ KATSU CURRY | 15 | ❖ SPICY TUNA BOWL | 15 |
| ❖ KATSUDON    | 11 | ❖ UNA-JU          | 17 |