



GLUTEN FREE

STARTERS

Edamame w/ Truffle Salt +\$2 Lightly Salted Boiled Soy Beans	✂ 3.95
Gyoza 5pcs Homemade Pork Pot Stickers	6.95
Tempura Appetizer 2 pcs Prawns & Veggies Gently Fried in a Light Batter	9.95
Agedashi Tofu Organic Tofu in Sweet & Savory Sauce	6.95
Sashimi Sampler* 3pcs Each of Tuna, Salmon, Hamachi	✂ 15.95
Tuna Poke* Hawaiian Style Ahi Tuna Poke	13.95

SALADS

Organic Mixed Greens Served w/ Miso Dressing	5.95
Seaweed Salad Cucumber w/ Seaweed Salad	5.95
Tako Su* Octopus w/ Cucumber and Seaweed Salad	7.50
Yama Sunomono* Octopus, Shrimp & Snow Crab on Top of Cucumber and Seaweed Salad	8.95
Salmon Skin Salad* Wild Salmon Skin w/ Organic Mixed Greens	8.95

BENTO BOX

Served w/ Miso Soup, Rice

Veggie Box Avocado Roll, 2pcs Inari Sushi, 5pcs Veggie Tempura	10.95
Bento A Chicken Teriyaki, Tonkatsu, 4pcs Cali Roll	13.95
Bento B* Chicken Teriyaki, 1pc Shrimp & Assorted Veggie Tempura, 4pcs Cali Roll	13.95
Yama Box* 6pcs Sashimi, 3pcs Nigiri, 4pcs Cali, Yakitori, Spinach Gomae, Salmon Miso, Organic Mixed Greens	24.95

SIDES

Miso Soup (w/ Clam +\$2)	✂ 2.95
Assorted Pickles (Half Order)	3.95
Cucumber Salad	3.95
Kimchee	✂ 3.95
Brown Rice	✂ 2.50
White Rice	✂ 1.95

LUNCH ENTRÉE

Served w/ Rice, Miso Soup

Katsu Curry Japanese Style Curry w/ Panko Breaded Pork	11.95
Tonkatsu Deep-Fried Pork Cutlet w/ Shredded Cabbage Salad	10.95
Chicken Teriyaki Marinated Chicken Thigh w/ Seasoned Veggies	9.95
Salmon Misoyaki Grilled Salmon Marinated in Miso w/ Seasoned Veggies	✂ 12.95
Saba Shioyaki Grilled Seasoned Mackerel	✂ 10.95
Yasai Itame Stir-Fried Veggies	✂ 9.95

SUSHI BAR

Served w/ Miso Soup

5pcs Nigiri & Tuna Roll*	✂ 16.95
Roll Combo A* 4pcs each California, Spicy Tuna, Orange Blossom, Cucumber	16.95
Roll Combo B* 4pcs each Crazy Boy, Rainbow, Tsunami, Philly	18.95
5pcs Nigiri & 6pcs Sashimi*	✂ 18.95
Sashimi Lunch w/ Rice* 15pcs	✂ 22.95
Lunch Chirashi*	19.95
Salmon & Ikura Don*	16.95
Negihama Don*	16.95

NOODLE

All Ramen Served w/ Bean Sprout, Shredded Chili Pepper & Green Onion

Tonkotsu Based Ramen

Chicken & Pork Broth

• Original Chashu	11.95
• Kakuni Braised Pork Belly	13.95
• Kimchee Sautéed Kimchee & Sliced Pork	12.95
• Nikumiso Spicy Ground Pork	12.95
• Seafood Shrimp, Green Mussel & Manilla Clam	14.95

Miso Based Ramen

Chicken & Miso Broth

• Miso Assorted Stir-Fried Veggies w/ Deep-Fried Tofu +\$2	12.95
---	-------

EXTRA TOPPINGS

Butter (Recommended w/ Miso Based)	.50
Seaweed (3pcs)	1.00
Soft-Boiled Egg *	1.00
Green Onions	1.00
Extra Noodles	2.95

** If the flavor of your soup is too strong, we can tone it down upon your request. Please ask our servers!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Contains raw fish.
18% gratuity added to tables of six or more - Limit 3 credit cards per table