

Lunch Menu

Noodles (Udon or Soba)

Vegetable Tempura	noodle in soup w/vegetable tempura	8.95
Kitsune	noodle in soup w/fried bean curd	7.95
Tempura	noodles in soup w/shrimp & veggie tempura	9.95
Sansai	noodles in soup w/Japanese mountain veggies & mushrooms	9.95
Chicken	noodles in soup w/organic chicken	9.95
Nabeyaki	noodles in soup cooked in an iron pot w/organic chicken, salmon, mushroom, poached egg, shrimp tempura	11.95

Ramen (Tonkotsu)	pork and chicken broth with BBQ pork, bamboo, boiled egg and fish cake	10.95
side order	Kimchi	2.00

Donburi

Tempura Donburi	batter fried shrimps & vegetables over the rice	8.95
Tatsuta Donburi	pan fried deep fried chicken & onion over the rice	9.75
Oyako-Don	chicken cooked in sauce w/egg & onion	9.75
Katsu-Don	tonkatsu cooked in sauce w/egg & onion	10.25
Ten-toji Donburi	batter fried shrimps & vegetables cooked in sauce w/egg & onion	10.25
Tempura Donburi	batter fried shrimps & vegetables over the rice	8.95

Bento Boxes (served with miso soup, rice, and a salad. +2 for chef's choice)		12.95
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your choice of one roll

Avocado Roll
 CAL Roll
 California Roll (plus \$2)
 Negihama
 Spicy Tuna Roll

your choice of one item

Beef Teriyaki (plus \$2)
 Chicken Teriyaki
 Hamachi Teriyaki
 Salmon Teriyaki
 Tempura

Sushi Lunch (served with miso soup, rice, and a salad)

Sashimi	tuna, albacore, salmon	14.95
Sushi	maguro, albacore, sake, saba, tamago, hirame nigiri, and spicy tuna roll	14.95
Chirashi	assorted sliced raw fish over sushi rice	14.95
Tekka Don	sliced tuna over sushi rice	14.95

Entrée (served with miso soup, rice, and a salad)

Hamachi Teriyaki	grilled yellowtail with light teriyaki sauce	13.95
Salmon Teriyaki	grilled salmon with light teriyaki sauce	13.95
Chicken Teriyaki	pan fried organic chicken in Rikyu's teriyaki sauce	13.95
Beef Teriyaki	grilled rib-eye steak with house teriyaki sauce	14.95
Tempura	batter fried shrimp and assorted vegetables	12.95
Tonkatsu	juicy deep fried pork loin	12.95

*extra rice 2.00

*Rice Barley 3.00

*Brown Rice 4.00

A La Carte

Miso Soup 2.00 House Salad (S|L) 3.00|5.00

Dessert

Vanilla Ice Cream 3.00
Green Tea Ice Cream w/ house red bean 3.00|4.00
Mochi Ice Cream chocolate, mango, strawberry, green tea 2.00
House Pie murasaki Imo, satsuma Imo, and organic whole wheat crust 6.00
Tempura Ice Cream deep fried ice cream, green tea 6.00

Sake (S|L)

House Sake Ozeki, served hot or chilled 5.00|9.00
Otokoyama very dry sake with sharp, rich and full-bodied taste 8.00|15.00
Ozeki Nigori unfiltered, served chilled 8.00
Sayuri unfiltered, served chilled 9.00
Gen-shu dry the strongest sake you ever had (150ml) 6.00
Karatamba sharp dry taste and refined cleanness 12.00
Ippin Silky texture with a hint of mineral. It's dry, yet rich taste 14.00
Kagatobi dry full bodied sake with perfect acidity; very sharp finish 15.00
Kenbishi medium dry body and beautiful fragrance (180ml) 16.00
Suijin dry sake, full of taste and powerful flavor of rice 16.00
Sho-un very smooth sake with fruity aroma 17.00
Naraman Balanced taste with surprising structure 18.00
Shichiken Dry brewed with artisan skills 19.00

Sho-Chu

Kan-noko (barley) Deep yet mellow taste with fruity and refreshing aroma 1oz|6oz 2.50|12.00
Mugiichi (barley) This is taste that is smooth and clear 1oz|6oz 2.00|10.00
Kuro-kirishima (sweet potato) The deep sweetness and delightful aftertaste 1oz|6oz 2.00|10.00
Three Sho-Chu Shot 6.00

Beer (S/L)

Asahi 4.50|8.00 Budweiser 3.00
Kirin 4.50|8.00 O'Doul's (non-alcoholic) 3.00
Sapporo 4.50|8.00

Soft Drink

Coke | Pepsi 2.00 Apple juice 2.00
Diet Coke | Diet Pepsi 2.00 Orange juice 2.00
7-Up 2.00 Spring Water 2.00
Sprite 2.00 Sparkling water 2.00
Ramune 2.50 Oi Ocha 2.50

Corkage fee \$15/bottle