

STARTERS

SOUP / 7

SUSHI COMBINATION California roll, two pieces of tuna, yellowtail sashimi / 16

MAKIMONO ROLL PLATTER California, tuna, cucumber rolls / 16

SASHIMI tuna, yellowtail, salmon (3 pieces of each) / 17

SALADS

BABY LETTUCE organic baby lettuces, goat cheese croquette, cherry tomatoes, daikon sprouts, yuzu vinaigrette / 9

ROMAINE HEARTS Manchego cheese churro, miso-caesar dressing / 10

GRILLED CHICKEN & ROMAINE HEARTS / 13

SAUTÉED TIGER PRAWNS & ROMAINE HEARTS / 15

WARM SEAFOOD SALAD sautéed scallops, prawns, shiso butter sauce, radicchio, Belgian endive, spring greens / 16

NOODLES

CHASU RAMEN egg noodle soup, chasu pork, kamaboko, bamboo, egg slice, green onions / 11

TEMPURA UDON udon noodle soup, shrimp tempura, kamaboko, wakame, green onions / 12

YAKISOBA stir-fried egg noodles, onions, shiitake mushrooms, cabbage, carrots, oyster sauce / 11

CHICKEN YAKISOBA / 13

PRAWN YAKISOBA / 15

SANDWICHES

served with Kennebec fries

GRILLED CHICKEN SANDWICH brie, spring greens, balsamic red onions, roasted garlic aioli / 14

GRILLED AHI TUNA SANDWICH pickled cucumbers, spring greens, wasabi-yuzu mayonnaise / 16

ANZU BURGER half pound Kobe-style beef burger, lettuce, tomato, onion / 14

BACON KOBE CHEESEBURGER cheddar, pepper jack or Swiss / 16

MAIN

CHICKEN KATSUDON chicken cutlet with eggs over steamed rice / 14

SHIOYAKI WILD KING SALMON lemon-salt broiled salmon, tossed sushi rice with crab, avocado, yuzu mayonnaise, wasabi / 19

CHARBROILED NEW YORK STEAK pomme frites, sautéed green beans, shiitake mushroom bordelaise / 20

WILD JAPANESE MUSHROOM RISOTTO

slow-cooked Koshihikari rice, roasted mushrooms, Delta asparagus, Manchego cheese, shiso pesto / 17

A gratuity of 18% will be added to parties of six or more guests.