

# Small Plate

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<b>Tako Wasa</b> wasabi cured raw octopus	7
<b>Kani Cream Croquette</b> deep fried crab cream croquette (2pcs)	8
<b>Bacon Potato Salad</b> smashed potato salad with bacon, egg, scallion & cherry tomato	8
<b>Age Dash Tofu</b> deep fried tofu with ginger, dried bonito flake in tofu dash broth	12
<b>King Oyster Mushroom</b> butter grilled King oyster mushroom	13
<b>Shishito Pepper</b> butter grilled shishito pepper(8pcs) with truffle salt & shichimi	14
<b>Truffle Nori Fries</b> shoe-string french fries with nori sprinkles & truffle oil	14
<b>Ebi Fry</b> deep fried shrimp(3pcs) with cabbage salad & egg tartar sauce	15
<b>Kara-age</b> Japanese fried chicken(6pcs) tossed in teba sauce with egg tartar sauce	15
<b>Ika Geso</b> Fried Squid Legs with mayo	16

Tue to Fri 12pm to 4pm

## Lunch Special



Ebi Sando

or



Katsu Sando



Sando +  
Coffee or Green Tea  
\$18

Mentaiko Pasta +  
Coffee or Green Tea  
\$20

## Lunch Teishoku \$20

comes with three daily sides and miso soup.



### Omurice

fluffy egg omelet over Kurobuta  
sausage fried rice served with  
house made demi-glaze sauce.

- + Tonkatsu \$5
- + Hamburg \$7
- + Crab Cream Croquette (1pc) \$3
- + Ebi Fry (1pc) \$3
- + Fried Chicken (2pcs) \$4
- + Kurobuta Sausage (2pcs) \$4
- + Swap Demi glaze sauce for Curry \$2



### Tonkatsu

Deep fried Premium Kurobuta  
(Berkshire pork) loin cutlet.

+ Curry \$4



### Cheese Curry

### Hamburg Doria

hamburg steak over curry rice  
topped with melted Mexican cheese.



### Loco Moco

Japanese hamburger steak over  
rice with sunny side up egg  
served with house made  
demi-glaze sauce.



### Chicken Nanban

Japanese fried chicken tossed  
with house special tare sauce  
served with egg tartar sauce.



### Japanese Curry

comes with a fried egg  
and 1 choice of protein.

- + Ebi Fry (2pcs)
- + Fried Chicken (2pcs)
- + Kurobuta Sausage (2pcs)
- + Crab Cream Croquette (2pcs)
- + Tonkatsu \$5
- + Hamburg \$7

### Extra Add-Ons:

- White Rice 2
- Awase Miso Soup 4
- Cabbage Salad 4
- Egg Tartar Sauce 3
- Kimchi 5

# Sando & Pasta



## Ebi Sando

Deep fried shrimp sandwich with Japanese premium white bread, cabbage, spicy mayo & egg tartar sauce.

18



## Mentaiko Pasta

Spicy cod roe pasta with garlic, onion, egg yolk, nori & scallion.

22



## Katsu Sando

Deep fried pork cutlet sandwich with Japanese premium white bread, cabbage, spicy mayo & egg tartar sauce.

18

# Large Plate

## A LA CARTE / TEISHOKU

Set Menu w. Side dishes



## Omurice

fluffy egg omelet over Kurobuta sausage fried rice served with house made demi-glaze sauce.

22 / 30

- + Tonkatsu \$10
- + Hamburg \$12
- + Crab Cream Croquette (1pc) \$4
- + Ebi Fry (1pc) \$4
- + Fried Chicken (2pcs) \$5
- + Kurobuta Sausage (2pcs) \$6
- + Swap Demi glaze sauce for Curry \$2



## Tonkatsu

Deep fried Premium Kurobuta (Berkshire pork) loin cutlet.

22 / 30

+ Curry \$4



## Cheese Curry Hamburg Doria

hamburg steak over curry rice topped with melted Mexican cheese.

24 / 32



## Loco Moco

Japanese hamburger steak over rice with sunny side up egg served with house made demi-glaze sauce.

22 / 30



## Chicken Nanban

Japanese fried chicken tossed with house special tare sauce served with egg tartar sauce.

20 / 28



## Japanese Curry

comes with a fried egg and 1 choice of protein.

22 / 30

- + Ebi Fry (2pcs)
- + Fried Chicken (2pcs)
- + Kurobuta Sausage (2pcs)
- + Crab Cream Croquette (2pcs)
- + Tonkatsu \$5
- + Hamburg \$7

## Extra Add-Ons:

- White Rice 2
- Awase Miso Soup 4
- Cabbage Salad 4
- Egg Tartar Sauce 3
- Kimchi 5

## Seasonal Menu

### Kimchi Nabe 20

Kimchi hotpot w. porkbelly, onion, sausage and tofu, served with rice.

### Zaru Soba & Inari Sushi Set 18

Cold buckwheat noodle with soy dipping sauce, served with 1pc of fried shrimp, 2pcs of inari sushi(rice stuffed seasoned deep-fried tofu pockets).

## Dessert

### AOI Roll 12

house-made fruits & cream roll cake comes w. vanilla ice cream.

### Ice Cream 8

Pick 2 from vanilla, matcha & black sesame.



## Drinks

Hot Coffee 4

Ice Coffee 4.5

Matcha Latte 6

Strawberry Milk 8

Green Tea 4

Oolong Tea 4

Coke / Diet Coke / Sprite 3

Calpico Soda 4

Melon Cream Soda 5

+ add ice cream 3



# BEER & SAKE

## Orion Draft Beer

GLASS 9  
PITCHER 29

## House Sake (cold or warm)

GLASS 8  
CARAFE 15

180ml

### Ozeki One Cup Premium Sake 12

Traditional sake, alcohol 15%

#### DRY / LIGHT

Japan's most popular cup sake for the last 55 years. It has a well-balanced flavor and clean aftertaste.

### Choya Original Sparkling 12

Sparkling Plum Wine, Alcohol: 5.5%, Germany

#### SWEET / LIGHT

The perfect balance of sparkling wine and tart Japanese ume, with backnotes of citrus and white peach.

300ml

### MIO Sparkling Sake 15

Sparkling, Alcohol: 5%, Hyogo, Japan

#### SWEET / FRAGRANT / LIGHT

Lively aromas of grape and ripe pear rise out of the light effervescence which presents the palate with a gentle sweetness paired with a refreshing acidity when initially sipped.

### Junmai Yamadanishiki 18

Junmai, Alcohol: 14.7%, Hyogo, Japan

#### SEMI-DRY / RICH

Yamadanishiki is carefully crafted to bring out the rice's most delicious aspects ("umami") while creating a delicate balance between a full body and pleasantly mild dryness.

### Hachitsuru Junmai Nama 18

Junmai, Alcohol: 15.5%, Aomori, Japan

#### DRY / LIGHT

Refreshing dry sake with nice aroma and smooth finish.

	<b>Orion Draft Beer</b> <sup>(glass)</sup>
	<b>White Wine</b> <sup>(glass)</sup>
	<ul style="list-style-type: none"> <li>• Josh Cellars Chardonnay</li> <li>• Peter Zemmer Pinot Grigio 2021</li> </ul>
	<b>Red Wine</b> <sup>(glass)</sup>
	<ul style="list-style-type: none"> <li>• Merlot the Velvet Devil</li> <li>• Robert Mondavi Private Selection Cabernet Sauvignon</li> </ul>

750ml

### Ginban Junmai Daiginjo Banshu 50 48

Junmai Daiginjo, Alcohol: 14%, Toyama, Japan

Light, dry Sake that is less likely to cause hangover. The drier style of this Daiginjo complements the great fruit profile of flowers, orchard fruit, and melons.

**PAIR WITH** Ebi fry with Curry

### Nito "Yamadanishiki 65" 57

Junmai, Alcohol: 15%, Aichi, Japan

It has a gentle umami and an acidity that wraps around your palate, with sweet aroma reminiscent of fruit.

**PAIR WITH** Hamburg Cheese Doria, Mentaiko Pasta, Ebi Sando

### Kubota Senjyu 60

Ginjo, Alcohol: 15%, Niigata, Japan

#### DRY / LIGHT

Velvety mouthfeel and excellent chilled, but this Ginjo is quite amicable to being enjoyed warmed as well.

**PAIR WITH** Kara-age, Chicken Nanban

### Kozaemon Junmai Ginjo Miyama 55 65

Junmai Ginjo, Alcohol: 15.5%, Gifu, Japan

#### CLEAN / CRISP

Fresh, bright and easy drinking. Notes of green fruit flavors such as apples and pears on the palate. Refine, balance and elegant.

**PAIR WITH** Ebi Fry, Ton Katsu, Croquettes

### Sakamai Kikusui 78

Junmai Daiginjo, Alcohol: 15%, Niigata, Japan

#### SEMI-DRY / FRAGRANT / LIGHT

The flavor is affable and light, and carries itself deliberately over the pallet. It is bolstered by the complexities and natural dryness brought to the table by the ancient Kikusui sake rice.

**PAIR WITH** Ton Katsu, Ebi Sando

# WINE

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## Red

GLASS / BOTTLE

### Merlot the Velvet Devil

10 / 36

Washington, US

Pure velvet, deep and delicious dark fruit, cedar and tobacco, and cassis. It conveys concentration and richness, yet purity and focus. It's so good that it appears the devil made them do it.

**PAIR WITH** Loco Moco, Ton Katsu, Katsu Sando

### Robert Mondavi Private Selection Cabernet Sauvignon

10 / 38

California, US

A medium-bodied premium wine with a bright finish, Robert Mondavi Private Selection Cabernet Sauvignon Red Wine features aromas of red berries and spice and Flavors of cherry, blueberry, and vanilla.

**PAIR WITH** Loco Moco, Shishito Pepper, Cheese Curry Hamburg Doria

### Josh Cellars Carbernet Saivognon

11 / 42

California, US

The nose bursts with aromas of intense dark fruits, cinnamon, clove, and subtle oak aromas. The palate is dominated by flavors of black cherries and blackberries, accented by vanilla and toasty oak and finishing long with round, soft tannins.

**PAIR WITH** Omurice, Cheese Curry Hamburg Doria, Loco Moco

### La Crema Pinot Noir 2019

15 / 58

Sonoma Coast, California

Aromas of boysenberry, cherry, and sweet tobacco are followed by flavors of raspberry, blackberry, and cherry. The 2019 vintage presents fine tannins and balanced acidity.

**PAIR WITH** Omurice, Chicken Nanban, Kara-age, King Oyster Mushroom

### Decoy Cabernet Sauvignon Limited 2019

17 / 70

Napa Valley, California,

Elegantly structured and impeccably balanced, this gorgeous Cabernet Sauvignon displays voluptuous dark fruit aromas of blackberry and black cherry, with hints of lavender and rustic savory spice. The rich berry notes are echoed on the palate, where silky, fine-grained tannins and enlivening acidity carry the flavors to a lush, lingering finish.

**PAIR WITH** Loco Moco, Katsu Sando, Omurice

# WINE

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## White

GLASS / BOTTLE

### **Josh Cellars Chardonnay**

California, US

10 / 36

The nose on this Chardonnay exudes aromas of tropical fruits and citrus married with subtle oak notes. While, the palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil and creme brulee. The wine shows great, soft texture and finishes long. Pair this medium bodied Chardonnay with medium bodied dishes, highlight the flavors in the wine by using butter and fresh herbs, or enjoy with dishes like mussels steamed in a cream based sauce.

**PAIR WITH** Mentaiko Pasta, King Oyster Mushroom, Kara-age, Ebi Sando

### **Peter Zemmer Pinot Grigio 2021**

Trentino Alto Adige, Italy

10 / 38

The delicate nose offers inviting aromas of sun-warmed hay, white stone fruit and a whiff of bread dough. On the elegant, linear palate, savory notes suggesting saline accent ripe yellow pear before closing a note of hazelnut.

Fresh acidity keeps it balanced.

**PAIR WITH** Shishito Pepper, Agedashi Tofu, Tako wasa, Zaru Soba

### **Mason Cellars Savignon Blanc 2020**

Napa Valley, California

12 / 48

Mason Sauvignon Blanc greets the nose with citrus, fig and peach. The bright, refreshing palate offers grapefruit and minerality with a creamy mouthfeel of lime and citrus flavors. This wine is a stunner with extraordinary mouthfeel and texture.

**PAIR WITH** Mentaiko Pasta, Omurice

### **La Crema Chardonnay 2021**

Sonoma Coast, California

13 / 52

The apricot, apple, oak and spice aromas in this rich white wine lead to lemon drop, white stone-fruit and yellow plum on the palate. A silky texture is balanced by acidity that drives a lingering finish.

**PAIR WITH** Chicken nanban, Cheese Curry Hamburg Doria, Ebi sando

### **PATZ & HALL Chardonnay Sonoma Coast 2018**

Sonoma County, California

22 / 90

Sonoma Coast, CA- A crisp, supple, layered and complex wine that harmoniously combines fruit flavors of peach and apricot with the aromas of tropical fruit, apple and white flower. These elements are accented by additional layers of tangerine, pear and hazelnut.

**PAIR WITH** Chicken Nanban, Kara-age, Ton Katsu

