



SUSHI BAR & KOREAN BBQ LUNCH MENU

Fresh Ingredients • Great Food • Better Company

STARTERS

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| A1. Edamame | 6 |
| Steamed young soybeans lightly seasoned with sea salt. | |
| A2. Gyoza | 7 |
| Japanese-style fried pork dumplings (5 pieces). | |
| A3. Spring Rolls | 8 |
| Crispy vegetable spring rolls (4 pieces). | |
| A4. Crispy Calamari | 13 |
| Lightly breaded calamari served with sweet chili sauce. | |
| A5. Chicken Karaage | 9 |
| Japanese-style crispy fried boneless chicken thigh. | |
| A6. Takoyaki | 8 |
| Traditional Japanese octopus fritters (6 pieces). | |

NOODLES

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| D1. Chicken Yakisoba | 13 |
| Stir-fried Japanese noodles with vegetables and chicken. | |
| D2. Shrimp Yakisoba | 14 |
| Stir-fried Japanese noodles with vegetables and shrimp. | |

SUSHI LUNCH

- Served with miso soup and house salad.
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| S1. Vegetarian Roll Combo | 12 |
| Vegetable roll and choice of cucumber or avocado roll. | |
| S2. Ginza Roll Combo | 12 |
| 4 pieces California Roll, 4 pieces Crunch Shrimp Roll, 4 pieces Spicy Tuna Roll. | |
| S3. Nigiri Combo | 14 |
| Chef's selection of seven pieces of nigiri. | |
| S4. Sashimi Combo | 15 |
| Chef's selection of nine pieces of assorted sashimi. | |
| S5. Sushi Combo | 14 |
| Tuna Roll with five pieces of chef's choice nigiri. | |
| S6. Sushi Lunch Special | 17 |
| California Roll, Crunch Shrimp Roll, and Spicy Tuna Roll. | |
| S7. S.A. Special | 16 |
| Spicy Tuna Roll, Alaskan Roll, and tuna and salmon nigiri. | |

LUNCH ENTRÉES

- B1-B6 Served with miso soup, house salad and fried rice. B7-B10 Served with salad only.
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| B1. Vegetable | 12 |
| Fresh vegetables sautéed in our signature teriyaki sauce. | |
| B2. Teriyaki Chicken | 13 |
| Grilled chicken breast glazed with our house teriyaki sauce. | |
| B3. Sirloin Steak | 15 |
| Grilled USDA top sirloin. Served with sesame oil dipping sauce. | |
| B4. Teriyaki Salmon | 14 |
| Fresh Scottish salmon grilled and glazed with teriyaki sauce. | |
| B5. Teriyaki Shrimp | 13 |
| Sautéed shrimp in our signature teriyaki sauce. | |
| B6. Teriyaki Scallops | 15 |
| Tender sea scallops sautéed in teriyaki sauce. | |
| B7. Bulgogi | 14 |
| Thinly sliced marinated ribeye. | |
| B8. L.A. Galbi | 15 |
| Marinated Korean-style beef short ribs. | |
| B9. Kimchi Jjigae | 14 |
| Traditional Korean kimchi stew with pork belly, tofu, onions, and vegetables. | |
| B10. Dolsot Bibimbap | 14 |
| Add Bulgogi or Tofu +\$3. Assorted vegetables and a fresh egg yolk served in a sizzling stone bowl. Mix thoroughly with Korean chili paste before enjoying. | |

SPECIALTY ROLLS

- Served with miso soup and house salad.
- Choose One - \$13 | Choose Two - \$20**
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| R1. Yummy Yummy Roll | |
| Tuna, salmon, crab, cream cheese, and avocado, lightly tempura-fried. | |
| R2. Rainbow Roll | |
| Assorted fresh fish and avocado layered over a California Roll and topped with masago. | |
| R3. Super Crunch Roll | |
| Crab and tempura crunch and cucumber roll with smoked salmon and eel sauce on top. | |
| R4. Bama Roll | |
| Tempura-fried tuna, cream cheese, and masago, finished with spicy mayo. | |
| R5. Tiger Roll | |
| California Roll topped with our signature crab salad. | |

BENTO BOXES

Choose Your Protein

Includes sautéed vegetables, fried rice, a California Roll, house salad, edamame, and gyoza.

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| C1. Chicken | 14 | C5. Bulgogi | 16 |
| C2. Salmon | 15 | C6. L.A. Galbi | 17 |
| C3. Shrimp | 15 | C7. Chicken Katsu | 16 |
| C4. Scallop | 17 | Breaded chicken cutlet served with katsu sauce. | |

C5 - C7 do not include vegetables.

205.981.1616 | Mon - Fri 11:00 AM - 2:00 PM

If you have a food allergy, please let us know before ordering. The management reserves the right to refuse service to anyone. We are not responsible for any lost or stolen articles in our restaurant. Prices and items are subject to change without notice. An 18% gratuity will be added to parties of 5 or more. A 10% gratuity will be added to carryout orders over \$100. Consuming raw or undercooked food may increase your risk of foodborne illness.