

lunch

buns (1 per order)

- pork belly** – apple, frisee, mustard vinaigrette 4
veggie – fried plantain, pineapple salsa, yuzu aioli 4
kaze slider – kimchi, cheddar, charred scallion aioli 4

bowls

- fried rice** – vegetable – 9 pork – 11 chicken – 11 shrimp – 14 gf
sashimi bowl – a selection of chef misaki's freshest seafood & rice 19 gf

soups (half/full)

- ramen soup** – pork belly, bok choy, poached egg 5.5/10
miso soup – tofu, kelp 3.5/6 gf/v

salads

*add crispy tofu-4, chicken-6, salmon-9, tuna-9

- kaze salad** – avocado, cucumber, radish, shishito, shiso vinaigrette 8 gf/v
chop salad – iceberg, blue cheese dressing, gorgonzola, pork belly, tomato, egg 8 gf
seaweed salad – roasted sesame seaweed salad 5 gf/v

sushi rolls (half - 5pc./full – 10 pc.) 1/2 price Saturday (dine in only)

- “otr”** – big eye tuna, avocado, cucumber, spicy scallion aioli, ponzu 8/15 gf
salmon – blackened king salmon, cucumber, avocado, yuzu aioli, masago 8/15 gf
spicy tuna – bigeye tuna, avocado, spicy scallion aioli, tsume 8/15 gf
kato – vegetable fritter, avocado, chimichurri 7/13 v
spicy california – lump crab meat, cucumber, avocado, spicy scallion aioli 7/13 gf

features

- chicken katsu** – panko chicken, fried brussels, yuzu aioli, tare, rice 9 gf
lemon grass pho – chicken, rice noodles, shishitos, thai basil, cilantro 10 gf/v

sides

- fried rice** gf/v – 2 **french fries** gf/v – 2 **shishitos** gf/v – 2 **edamame** gf/v – 2

non-alcoholic

- coke, diet coke, sprite, ginger ale** 3
lemonade, iced tea, coffee 3

*consuming raw or undercooked foods may increase the risk of foodborne illness

gf – denotes an item that can be served gluten free

v – denotes an item that can be served vegan