



LUNCH MENU

DONBURI- choice of rice or salad

	GF	Oyako simmered chicken, egg, sweet onions & rice (no salad substitution)	\$10
	GF	Portobello, daikon & avocado tempura Japanese ranch dressing	\$10
O	* GF	Hawaiian loco moco grass-fed beef patty, sunny side up egg, gluten free gravy & rice	\$15
	* GF	Hawaiian poke tuna cube, sweet onion, scallion, ginger, moyashi & sesame seeds	\$16

OSUSUME- Chef's recommendation

	* GF	Chirashi assorted sashimi & pickled vegetable on sushi rice	Seasonal
O	*	Shokado Bento Chef's creation of nine miniature bowls arranged in a wooden box.	\$29

OKASHI- sweets

		Ice cream	\$4
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- O Osusume (Chef's recommendation)
- GF Gluten free
- V Vegan friendly
- * Consuming raw or undercooked products may increase your risk of foodborne illness.
Please inform us before placing your order if anyone in your party has a food allergy.

kabayaki: Vegetable based sweet soy glaze

moyashi: mung bean

DRINK MENU

Soda

Coke, Sprite, Diet coke \$3

Wine

Bubbles
Gambino, Prosecco, Italy \$10
White
Ken Forrester Sauvignon Blanc \$9
Reserve, South Africa
Red
Graffito, Malbec, Argentina \$12

Draft Beer

Asahi, Japan \$6

Notch Session Pils, Salem \$7

Castle Island Candlepin Session IPA,
Norwood \$7

Sake BTG

GF Kikumasamune, Hyogo \$8
Kimoto Junmai

GF Dassai 50, Yamaguchi \$10
Junmai Daiginjo

GF Yamada Everlasting Roots, Gifu \$10
Tokubetsu Junmai