

Mon~Fri 12~2pm

# WEEKDAY SPECIAL \$20

EACH DISH SERVED WITH THE CHEF'S TOPPINGS

half-boiled egg, pork slice, chicken meatball and beef brisket



**Mon**

## Slow-Braised Curry Rice

-seasonal kobachi (a small Japanese side dish), fresh salad and delicate clear soup.

Japanese curry rice simmered for hours, finished with layers of deeply savory umami.



**Tue**

## Rich Broth Dashi Udon

-seasonal kobachi (a small Japanese side dish), fresh salad

Udon noodles in dashi oden soup packed with deep umami.



**Wed**

## Chef's Signature Curry Udon

-seasonal kobachi (a small Japanese side dish), fresh salad

Japanese curry Udon simmered for hours, finished with layers of deeply savory umami.



**Thu**

## Dashi Ochazuke Bowl

-seasonal kobachi (a small Japanese side dish), fresh salad

Steamed rice finished with a rich dashi broth, light yet satisfying Japanese comfort food.



**Fri**

## Slow-Simmered Paitan Ramen

-seasonal kobachi (a small Japanese side dish), fresh salad

Creamy paitan broth slowly simmer perfection, rich, smooth, and deeply comforting.

## — WEEKDAY LUNCH SET \$25 —

Japanese lunch set featuring — seasonal kobachi (a small Japanese side dish), fresh salad.

**Curry  
Rice**

and delicate clear soup

**Dashi  
Udon**

**Curry  
Udon**

**Dashi  
Ochazuke**

**Paitan  
Ramen**

# GRILLED FISH SET \$35

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Delicately grilled fish bento with seasonal sides,  
presented in traditional Japanese style.



- **Today's Grilled Fish**  
catch of the day grilled fish to perfection with a delicate glaze.
- **Today's Sashimi Chef's Selection**  
Fresh sashimi chosen daily by the chef.
- **Sushi Roll**  
House-made roll with premium ingredients.
- **Tempura Vegetable**  
Lightly battered seasonal vegetables
- **Delicate Dashi Soup**  
A delicate, warming broth made with clear dashi.

# Oden Lunch Set Menu \$25

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Awarming o'den set with seasonal sides,  
presented intraditional Japanese style.



- **O'den 5pc (Chef's Selection)**
- **Kobachi**  
(a small Japanese side dish)
- **Fresh Salad**
- **Delicate Dashi Soup**
- **Steamed Rice (with Yakumi)**