

# Lunch Special Menu M ~ F (11:30 - 2:15)

No Substitution. A la carte or regular price will apply for any substitute.

Lunch specials are served with soup & salad EXCEPT rice bowl or noodle entrees.

## Sushi Bar Special Served w/ miso soup & salad

**Maki Combo - 2 Rolls** 10.50

**Maki Combo - 3 Rolls** 12.5

### Veg.

Avocado  
Cucumber  
Cucumber/Avocado  
Kanpyo  
Mango/Avocado  
Mixed Vegetable  
Oshinko  
Shitake Mushroom

### Cooked

California w/o roe  
Calamari Tempura/cucumber  
Eel/cucumber  
Philly  
Shrimp Tempura/cucumber  
Salmon Skin/cucumber  
Sweet Potato Tempura

### Raw

Salmon  
Spicy Salmon (w/ scallion)  
Spicy Tuna (w/ scallion)  
Spicy Yellow Tail (w/ scallion)  
Tuna  
Yellow Tail (w/ scallion)

**Special Maki Combo** Any 2 special rolls, served with miso soup & salad

### Sushi Regular

5 pcs assorted sushi, w/ Calif. roll 12.5

### Sashimi Regular

7 pcs assorted sashimi served w/ bowl of rice 14

### Sushi Deluxe

7 pcs assorted sushi, w/ Calif. roll 15.5

### Sashimi Deluxe

10 pcs assorted sashimi served w/ bowl of rice 17.5

### Chirashi

assorted sashimi & Japanese vegetable topping on a bed of sushi rice 16.5

## Bento Special (Lunch Box Special)

All Bento served w/ miso soup, salad, dumplings, 3 pcs Calif. roll, rice, fruit

**Sashimi Bento** assorted sashimi 16.5

**Bul Go Gi Bento** broiled thin sliced rib eye marinated in chef's special sauce 10.5

**Gal Bi Bento** grilled short beef rib marinated in chef's special sauce 10.5

**Katsu Bento** breaded pork or chicken deep fried 9.5

**Tempura Bento** shrimp or chicken & vegetables lightly battered 10.5

**Teriyaki Bento** served in regular or spicy teriyaki sauce

**Chicken, Tofu, or Vegetable** 9.5

**Salmon, Shrimp, or Steak** 10.5

**Special Lunch Combo Served w/ miso soup, salad, & rice** 16.5

### Teriyaki & Sushi Combo

3 pcs California roll & 3 pcs sushi (tuna, salmon, white fish)  
w/ choice of chicken, steak, shrimp, or salmon teriyaki

### Teriyaki & Tempura Combo

Shrimp & vegetable tempura w/ choice of chicken, steak, shrimp, or salmon teriyaki

## Rice Bowl Served w/ rice & miso soup

**Bi Bim Bap** vegetables, beef, & fried egg served w/ Spicy or Non Spicy Sauce 12

**Curry Katsu** deep fried & breaded pork or chicken served w/ curry sauce 11.5

**Hwae Dup Bap** assorted sashimi & vegetables served w/ special hot pepper paste 15.5

**Katsu Don** breaded chicken or pork deep fried, egg, onion in special sauce served on a bed of rice 11

**Stone-Pot Bi Bim Bap** vegetables, beef, & raw egg yolk on a bed of rice served in a hot stone pot 14.5

**Stone-Pot Spicy Pork Bulgogi** spicy pork & vegetables on a bed of rice served in a hot stone pot 15.5

**Tendon** shrimp & vegetable tempura served on a bed of rice 10.5

## Noodle

**Beef Curry Udon** thick noodle in beef curry broth 11

**Miso Ramen** wave noodle in miso broth w/ poached egg, vegetables & a tofu skin sushi 11.5

**Nabeyaki Udon** thick noodle w/ shrimp tempura, veg., poached egg, & chicken in fish broth 11.5

**Tempura Udon** thick noodle in clear broth served w/ shrimp & vegetable tempura 10.5

**Ten Zaru Soba** buckwheat noodle served cold w/ shrimp tempura & dipping sauce 11

\* Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity will be added to your bill for party of 8 or more.

Price subject to change without advance notice.

Revised 01.2013

## Sushi or Sashimi a la carte (Price per piece)

<b>Albacore</b>	2.5	<b>Maguro</b> (Tuna)	3
<b>Amaebi</b> (Sweet Shrimp)	3	<b>Masago</b> (Smelt Roe)	2.25
<b>Anago</b> (Salt Water Eel)	4.5	<b>Mirugai</b> (Giant Clam)	M.P.
<b>Botan Ebi</b> (Giant Shrimp)	4.5	<b>Oo Toro</b> (Belly of Tuna)	M.P.
<b>Ebi</b> (Shrimp)	2.25	<b>Saba</b> (Mackerel)	2.5
<b>Hamachi</b> (Yellow Tail)	3	<b>Sake</b> (Salmon)	3
<b>Hirame</b> (Fluke)	2.5	<b>Sawara</b> (Spanish Mackerel)	2.5
<b>Hokkigai</b> (Surf Clam)	2.5	<b>Shiro Maguro</b> (White Tuna)	2.75
<b>Hotategai</b> (Scallop)	3	<b>Smoked Salmon</b>	3
<b>Ika</b> (Squid)	2.5	<b>Suzuki</b> (Striped Bass)	2.5
<b>Ikura</b> (Salmon Roe)	3.25	<b>Tako</b> (Octopus)	2.75
<b>Inari-zushi</b> (Tofu Skin)	1.75	<b>Tamago</b> (Egg Custard)	2
<b>Kani-Kamaboko</b> (Crab Stick)	1.75	<b>Tobiko</b> (Flying Fish Roe)	2.5
<b>King Crab</b>	4.5	<b>Unagi</b> (Fresh Water Eel)	3.5
<b>Madai</b> (Red Snapper)	M.P.	<b>Uni</b> (Sea Urchin)	4.5
<i>(add quail's egg on top: \$1.00 extra)</i>		<b>Wasabi Tobiko</b> (Flying Fish Roe)	3

## Maki (Roll) or Temaki (Hand Roll)

<b>Avocado</b>	4	<b>Salmon</b>	6
<b>Calamari Tempura</b>	5.5	<b>Salmon Skin</b>	5
<b>California</b> (crab stick, avocado, & cucumber)	5	<b>Shitake Mushroom</b>	4.5
<b>California w/ Smelt Roe</b>	5.5	<b>Shrimp Tempura w/ cucumber</b>	7
<b>Cucumber</b>	3.5	<b>Spicy Salmon</b> (w/ scallion)	7
<b>Cucumber, Avocado Inside-Out</b>	5	<b>Spicy Scallop</b>	7
<b>Eel &amp; Cucumber</b>	7.5	<b>Spicy Scallop w/ Smelt Roe</b>	7.5
<b>Kanpyo</b>	4.5	<b>Spicy Tuna</b> (w/ scallion)	7
<b>Mango, Avocado Inside-Out</b>	5	<b>Spicy Yellow Tail</b> (w/ scallion)	7
<b>Mixed Vegetable</b> (cucumber, asparagus, & avocado)	5	<b>Sweet Potato Tempura</b>	4.5
<b>Oshinko</b> (pickled Japanese vegetables)	4	<b>Tuna</b>	6
<b>Philly</b> (smoked salmon, cucumber, & cream cheese)	6.5	<b>Yellow Tail</b> (w/ scallion)	6

*(add carrot, cucumber, brown rice or soy paper : \$.50 extra)*  
*(add smelt roe, avocado, asparagus, cream cheese, mango, spicy sauce, inside-out, or crunch: \$1.00 extra)*

## Bonjung Special & Signature Rolls

\*\*\* Please refer to our pictured menu for the list of special & signature rolls \*\*\*

### Vegetarian Special from kitchen

**All Bento served w/ miso soup, salad, vegetable dumplings, 3 pcs cucumber roll, rice, fruit**

**Vegetarian Tofu Teriyaki Bento** served in regular or spicy teriyaki sauce 9.5  
**Vegetarian Vegetable Teriyaki Bento** served in regular or spicy teriyaki sauce 9.5  
**Vegetarian Vegetable Tempura Bento** lightly battered vegetables 10

**Vegetarian Tofu Combo** tofu teriyaki & veg. tempura served w/ miso soup, salad, & rice 16.5  
**Vegetarian Vegetable Combo** veg. teriyaki & veg. tempura served w/ miso soup, salad, & rice 16.5

## Beverages

### Free Refills

**Coffee, Iced Tea** 2  
**Japanese Hot Green Tea** 1.5  
**Soft Drinks** coke, diet coke, sprite, ginger ale, seltzer water 2.25  
**Special Tea In A Pot** hoji cha, genmai cha, green cha, jasmine cha 3.75

**Juice** apple juice, cranberry juice, lemonade 1.75  
**Iced Jasmine Green Tea** 2  
**Oh-!! Ocha** (bottle of Japanese iced tea) 3.5  
**Perrier** 3  
**S. Pellegrino** Sm. 1.75 Reg. 3  
**Ramune Drinks** (Japanese carbonated fun drink) lychee, original, peach, strawberry 2.5

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