

Lunch + Dinner

11AM - 9PM

BUILD A PLATE

\$17

1 PICK A PROTEIN

Chicken Katsu

panko breaded and deep-fried chicken cutlet, with tonkatsu and tartar sauce and garnished with green onion

Chicken Kara-age

bite-size chicken pieces, coated in potato starch and deep-fried, with a choice of teriyaki or spicy samurai sauce

Grilled Tare Chicken

grilled marinated chicken in our house-made tare sauce with sansho pepper and savory flavor

Crispy Tofu Teriyaki

double-fried tofu, with teriyaki and cilantro sauce, topped with fried onion and **toasted walnuts**

Grilled Vegetables

asparagus, bell pepper, okra, broccoli, cauliflower with salt and pepper



2 PICK A GRAIN

White Rice

steamed short-grain rice with shiso furikake

Milk Bread Toast

Your choice of Honey Butter or Anchovy Garlic Toast

Upgrade to your favorite toast for +\$5



3 PICK TWO SIDES

Kale Salad

massaged kale with shredded carrots and yellow onions, and dressed with white balsamic vinaigrette

Macaroni Fuji Salad

macaroni pasta with a mayo yogurt sauce, with apples, carrots, and cucumbers mixed in and parsley on top

Japanese-Style Curry

golden-style curry with fukujinzuke pickles mixed in, perfect for dipping or pouring on top of rice

Potato Salad

mashed potato salad blended with japanese mayo, yogurt, carrots and parmesan cheese, garnished with paprika and grilled edamame

SA-TEN SALAD

a full-sized massaged kale salad dressed with white balsamic vinaigrette, and topped with shredded carrots, yellow onion, **toasted walnuts**, and seasonal fruit

\$8

ADD PROTEIN ON TOP (A LA CARTE PRICES)

+\$7

Chicken Katsu Chicken Kara-age Grilled Tare Chicken Crispy Tofu Teriyaki Grilled Vegetables

CURRY BOWL

Our Japanese-style curry served with steamed white rice, assorted vegetables and fukujinzuke

with your choice of:

Chicken Katsu

Crispy Tofu Teriyaki

\$16

DINNER PLATE

4PM - 9PM

Katsudon

A rice bowl with our chicken katsu, onions, poached scrambled egg, and dashi. Takuan (pickled radish) and Beni Shoga (pickled ginger) on the side.

\$18

CHECK OUT OUR DINNER SPECIAL MENU NEAR THE REGISTER FOR OUR SEASONAL OFFERINGS!

SIDES & ADDITIONS

Potato Wedges

thick potato wedges, deep fried and topped with salt and parsley
Choice of oyster mayo sauce or cilantro sauce, or both for +\$1.5

\$7

Homemade Pickles

assorted vegetables pickled in-house in rice vinegar, including cucumbers, garlic, cauliflower, okra, carrot and yellow onion

\$4

Cabbage Salad

Shredded cabbage with cucumbers, tomatoes, yellow onions, and carrots dressed in a white balsamic vinaigrette

\$5

Miso Soup

served with tofu, broccoli, green onion and red bell peppers

\$5

Macaroni Fuji Salad

\$4

Japanese-Style Curry

\$4

Kale Salad

\$5

Potato Salad

\$4

White Rice

\$3

Additional Sauces (2oz)

\$1.5

Tonkatsu Sauce

Teriyaki Sauce

Anchovy Garlic Oil

Tartar Sauce

Japanese Mayo

Oyster Mayo

Samurai Sauce

Cilantro Sauce

Vegan Vegetarian

Contains Nuts and/or Seeds

Gluten-Free, but not a dedicated GF Kitchen

We fry and grill our proteins in soybean oil, and are not able to substitute. Please be mindful if you have a soy allergy

We respectfully ask for no major modifications or substitutions.
Please refer to side prices for a la carte options to add to your order.

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Breakfast

8AM - 11AM

MORNING PLATES

ADD MISO SOUP TO YOUR BREAKFAST OR ENJOY BY ITSELF \$5

Kissaten Plate **V6**

A traditional café breakfast in Japan, a light fare of buttered toast, a hard-boiled egg, and shredded cabbage salad dressed in vinaigrette.

\$9.5

Cowboy Plate

Our take on traditional American breakfast. A hearty round of Chicken Katsu, buttered toast, bacon, fried arabiki pork sausage, seasoned home fries, and a fried egg.

Substitute buttered toast with your favorite toast for +\$5

\$18

Chicken and Gravy Toast

Chicken Katsu, dressed with tonkatsu sauce, umami gravy, and a fried egg, all on top of a slice of buttered milk toast. It's like the best open-faced chicken sandwich ever.

\$12

All Day Items

7AM - 9PM

SNACKS


Sa-Ten Yogurt **V6**

Greek yogurt flavored with lemon zest, dressed with mixed fruit and **toasted walnuts**, and honey drizzled on top

\$6

Modern Oats Oatmeal **V**

Choose between two flavors:

Vermont Maple  or **5 Berry**

add steamed milk +.50

\$5

Japanese Cheesecake Bread **V6**

a fluffy bread pastry that tastes like cheesecake, but without the density

\$4

Daifuku Mochi **V6**

Japanese mochi filled with red bean paste

\$3.5



CHECK OUT OUR PASTRY
CASE TO SEE OUR
DAILY ROTATING PASTRIES
AS WELL AS OUR SNACK
COUNTER!

TOAST

thick-cut Japanese shokupan (milk bread), toasted
open face in the oven and cut into four pieces

we respectfully ask for no modifications or substitutions, please

Sriracha Smoked Salmon

\$11

Sriracha mayo spread, with smoked salmon, masago, and a light sprinkle of mozzarella cheese, green onions and nori flakes

Egg, Bacon and Sausage

\$11

A thick egg salad spread, with **fennel seeds**, bacon and kurobuta pork sausage, and sprinkled with mozzarella cheese and parsley flakes

Nori Tama **V6**

\$10

A thick egg salad spread, with **sesame seeds**, mozzarella cheese, green onions and nori flakes

Anchovy Garlic



\$7.5


Anchovy Garlic Oil spread, with a light sprinkle of mozzarella cheese. No crazy fishy taste, only delicious umami flavor

Honey Butter **V6**

\$7.5

Butter spread, with honey drizzled on top

 Vegan **V6** Vegetarian
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