Lunch + Dinner

BUILDAPLATE

\$17



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



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



PICK TWO SIDES

Kale Salad ♥®

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

Macaroni Fuji Salad V6

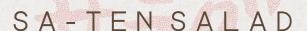
macaroni pasta with a mayo yogurt sauce, with apples, carrots, and cucumbers mixed in and parsley on top

Japanese-Style Curry ₩

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

Potato Salad V6 🛞

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



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

\$8

ADD PROTEIN ON TOP (A LA CARTE PRICES)

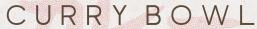
+\$7

Chicken Katsu Chicken Kara-age

Grilled Tare Chicken

Crispy Tofu Teriyaki

Grilled Vegetables



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

with your choice of:

Chicken Katsu Crispy Tofu Teriyaki∜∭

\$16

DINNERPLATE

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

ADDITIONS

Potato Wedges (S)

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

Homemade Pickles V® sassorted vegetables pickled in-house in rice vinegar, including

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

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

Macaroni Fuji Salad V6

Potato Salad √6⊗ \$4

White Rice ψ⊗ \$3 Additional Sauces (2oz) \$1.5

Tonkatsu Sauce ∜⊗ Japanese Mayo √6 ⊗ Teriyaki Sauce ∜⊗ Oyster Mayo ฬ Anchovy Garlic Oil ⊗ Samurai Sauce √6 ⊗

√ Vegan VG Vegetarian

Tartar Sauce √6⊗

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

Cilantro Sauce ♥❷

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

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 1/6 🖄 🕅	\$6
greek yogurt flavored with lemon zest, dressed with mixed fruit and toasted walnuts, and honey drizzled on top	
Modern Oats Oatmeal ♥ ⊗	\$5
choose between two flavors: Vermont Maple of 5 Berry add steamed milk +.50	
Japanese Cheesecake Bread V6	\$4
a fluffy bread pastry that tastes like cheesecake, but without the density	
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 Sriracha mayo spread, with smoked salmon, masaga and a light sprinkle of mozzarella cheese, green onio 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 W A thick egg salad spread, with sesame seeds, mozzarella cheese, green onions and nori flakes	\$10
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 VG Butter spread, with honey drizzled on top	\$7.5

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