

Nippon

LUNCH MENU

Lunch Favorites

Served with house salad, miso soup and rice

CHICKEN KARAAGE \$24

Japanese style deep fried chicken with a side of our homemade tartar sauce

GODZILLA CURRY \$27

Former Yankees Hideki Matsui's favorite, based on his mom's recipe

SALMON TERIYAKI \$29

Grilled to perfection and served with vegetables

TEMPURA \$35

Assortment of shrimp, fish and vegetables

SHRIMP TEN-JU \$32

A pair of jumbo shrimp and assorted vegetable tempura over rice with dantsuyu sauce

TON-KATSU \$32

Fried pork filet with breaded panko

BEEF SUKIYAKI (S) \$32 (L) \$42

Sliced top rib of beef, served with vegetables, homemade tofu and a special broth

SUSHI LUNCH \$60

8 pieces of nigiri sushi and 1 roll

SASHIMI LUNCH \$60

10 slices of an assortment of 4 sashimi

CHIRASHI LUNCH \$60

Seafood selection over sushi rice

UNA-JU \$52

Imported Japanese eel over rice with sauce

Shokado Bento Box

First-come, first-serve to 10 clients daily

SHOKADO BENTO BOX \$35

Assortment of shrimp, fish and vegetables

Rolls

VEGETABLE ♡ \$8**CALIFORNIA** \$10**SALMON AVOCADO** \$14**SPICY TUNA** \$16**SPICY SALMON** \$14**FUTOMAKI WITH EEL** \$30

♡ VEGETARIAN

Nippon

LUNCH MENU

Soba Salad

ORIGINAL	\$21
<i>Made with buckwheat imported from Canada; served with our original tangy dressing</i>	
WITH TOFU ♡	\$26
WITH CHICKEN	\$27
WITH BEEF	\$33
WITH SALMON	\$33

Homemade Ni-Hachi Soba (or Udon)

ZARU (COLD)	\$16
<i>Soba grown at our Canadian farm: ground and hand-cut daily in-house</i>	
SANUKI (THICK) UDON	\$16
<i>Imported udon substitution</i>	
*WITH KITSUNE TOFU SKIN	\$22
*WITH SHRIMP & VEGETABLE TEMPURA	\$31
TAN-TAN TSUKEMEN	\$30
<i>Ground beef & scallion with spicy chili sesame broth</i>	

♡ VEGETARIAN

SUBSTITUTIONS AVAILABLE FOR VEGETARIAN / VEGAN / GLUTEN FREE
KINDLY INFORM US IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS
"CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."