**BEVERAGES**

**JAPANESE GREEN TEA** 3

- Gyokuro • shade grown, full-bodied, premium quality
- Sencha Fukamushi • deep-steamed green tea
- Genmaicha • green tea with matcha and popped brown rice
- Hojicha • roasted, mild green tea, low caffeine

**CHINESE GREEN TEA 2.5**

- Emerald Cloud (organic) • distinctive smooth, nutty taste
- Jasmine Yin Hao • delicate sweetness, powerful fragrance
- Silver Hook Wild Crafted (organic) • fresh, roasted nut flavor
- Cherry Green • green tea with cherry blossoms
- Mango Green • green tea with mango
- Green Garden Mint • gunpowder green with spearmint
- Silver Needle White (organic) • low caffeine, highest anti-ox
- Clouds and Mist (organic) • bright, fresh and grassy

**CHINESE BLACK TEA 2.5**

- Grand Keemun • exotic, earthy and full bodied
- Yunnan Pu-erh • deep, black, earthy and smooth
- Lapsang Souchong • exotic, smokey and pungent
- Black Ginger Peach • black tea with ginger & peach

**OREGON TEA 2.5**

- Magnolia Oolong • sweet, floral, invigorating
- Big Red Robe • rich, smooth, dark molasses-like undertones
- Iron Goddess of Mercy • slightly sweet and fruity, but deep
- High Mountain Oolong • sweet, floral, silky texture

**EAST INDIAN TEA 2.5**

- Assam/Satrupa Estate • deep, full-bodied black tea
- Nilgiri Frost/Glendale Estate • sweet, aromatic, unusual

**ENGLISH BREAKFAST**

- English Breakfast • bright, crisp, and malty. A grand black tea
- English Breakfast decaffeinated • full bodied and smooth

**HERBAL INFUSIONS 2**

- Chrysanthemum (organic) • pure flower petals
- Lemon Grass • fresh and citrusy, pure lemon grass
- Peppermint (organic) • pure peppermint leaves
- Red Berries • elderberries, bilberries, grapes, hibiscus
- Peach Paradise • peaches, elderberries, passion fruit
- Orange Blossom • orange peel, apple, rosehips
- Japanese Mugicha • Japanese roasted barley tea
- African Honeybush • naturally sweet with cedar notes

**ART DISPLAY TEA**

Aroma of Osmanthus (organic) • The tea buds are tied into a ball and open gracefully in hot water to display a red lily flower in the center of the tea. The gold colored Osmanthus flowers floating on the top of the infusion give a sweet flavor - and they are edible! 4

Jasmine Fairy Flower (organic) • The tea buds are tied into balls and highly scented by fresh Jasmine flowers. The tea balls not only give a fragrant aroma, but also a surprise when a row of hidden jasmine flowers open in hot water. 4

Chrysanthemum Garden (organic) • The colorful, blooming green tea with globe amaranth and fresh chrysanthemum flavor make this tea unique and beautiful. Chrysanthemum has a cooling effect on the body and is believed to be beneficial for the eyes and liver. 4

**SPECIALTY TEA BEVERAGES**

- Green Tea Honey Latte • green tea with cream & honey 3.5
- Matcha Honey Latte • matcha green tea w/cream & honey 4
- Ginger Honey Latte • ginger with cream & honey 3
- Green, Black or Mugicha Iced Tea • 3

**CARBONATED BEVERAGES**

- San Pellegrino Sparkling Water 2
- Reeds Ginger Brew • strong ginger ale 3
- Original China Cola • natural herb and spice cola 3
- Italian Soda • FLAVORS: strawberry, raspberry, cherry, peach, lemon, lime, orange, mango, banana, pomegranate, vanilla, chocolate 3

**ORGANIC “FAIR TRADE” COFFEE**

- Regular or Decaffeinated • Individually prepared fresh 2.5

**ORGANIC OR NATURAL FRUIT JUICE**

- Ask for available flavors. small (5 oz.) 2.5 large (10 oz.) 3.5
Salads & Onigiri

Goma Soba Salad • cold soba noodles with tomatoes, cucumbers, and Midori’s sesame ginger dressing (V) 8

Green Forest Salad • Mixed greens with tomato, cucumber, carrot, asparagus, and Midori’s sesame ginger dressing with tofu (V) 8 with raw smoked salmon 10

Onigiri (Japanese rice ball) • choose: umé (pickled plum) (V)(VG)(GF*) 3, kombu (sea vegetable) (V)(VG), shiso (perilla leaf) (V)(VG)(GF*) 3 each

Soups

Miso Soup • (GF*) small 2 large 3

Shiitaké Broth • (V)(VG)(GF*) small 2 large 3

Lunch Plates

Served with salad, rice, miso soup (GF*) OR Shiitake broth. (V)(VG)(GF*) All sushi & sashimi are chef’s choice.

Shrimp & Vegetable Tempura • battered and tempura-deep fried shrimp (three) & vegetables 11

Vegetable Tempura • battered and tempura-deep fried vegetables (V) also (VG) 9

Sushi Lunch • (chef’s choice) six pcs. cooked and raw* nigiri sushi, four pcs. California roll, four pcs. kappa roll also (GF*) 12

Vegetable Sushi Lunch • (chef’s choice) six pcs. veggie nigiri sushi, four pcs. veggie roll, four pcs. kappa roll (V)(VG) 10

Sashimi Lunch • (chef’s choice) sliced raw* seafood assortment also (GF*) 10

Bento Box Mini Combo

Includes: rice, green salad & miso soup (GF*) OR Shiitake broth (V)(VG)(GF*)

Sushi & Tempura Mini Bento • three pcs. cooked & raw* nigiri sushi, two pcs. CA roll, two pcs. kappa roll, w/shrimp (two) & veggie tempura 13

Grilled Fish • choose: Saba (mackerel) Sake (salmon) also (GF*) 10

Vegetarian Combination • hiyayakko & vegetable tempura (V) also (VG) 10

Yakiniku • sautéed beef in sesame sauce. Served in bento box with green salad, rice, and miso soup. 13
# NOODLES

Please specify: Bonito (fish) broth (GF*) OR Shiitake broth (V)(VG)(GF*) Served with salad.

<table>
<thead>
<tr>
<th>Noodle Option</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kaké Soba or Udon</td>
<td>Plain noodles garnished with wakame sea vegetable and scallions</td>
<td>8 w/rice noodles (GF*) 10 w/buckwheat noodles (GF*) 11 w/ buckwheat noodles (GF*) 11</td>
</tr>
<tr>
<td>Kitsuné Soba or Udon</td>
<td>Deep fried inari tofu, garnished w/wakame and scallions</td>
<td>9</td>
</tr>
<tr>
<td>Tempura Soba or Udon</td>
<td>With veggie tempura 11 OR shrimp (two) &amp; veggie tempura</td>
<td>13</td>
</tr>
<tr>
<td>Tokyo Ramen</td>
<td>Wheat noodles, pork and chicken broth, with sliced pork, hard-boiled egg, and fish cake</td>
<td>12</td>
</tr>
</tbody>
</table>

# DONBURI (JAPANESE RICE BOWLS)

Served with miso soup (GF*) OR Shiitake broth (V)(VG)(GF*) Served with salad.

<table>
<thead>
<tr>
<th>Donburi Option</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unagidon</td>
<td>Slices of cooked freshwater eel over rice</td>
<td>12</td>
</tr>
<tr>
<td>Tendon</td>
<td>Tempura battered shrimp (two) &amp; veggies over rice. Drizzled with teriyaki sauce</td>
<td>13</td>
</tr>
<tr>
<td>Vegetable Tendon</td>
<td>Tempura battered veggies over rice. Drizzled with teriyaki sauce</td>
<td>11</td>
</tr>
<tr>
<td>Gyudon</td>
<td>Thin strips of fatty beef and sliced onions over rice</td>
<td>12</td>
</tr>
</tbody>
</table>

# EXTRAS

<table>
<thead>
<tr>
<th>Extra</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice</td>
<td>(V)(VG)(GF*) 2</td>
</tr>
<tr>
<td>Wasabi</td>
<td>(V)(VG)(GF*) .5</td>
</tr>
<tr>
<td>Gari (sushi ginger)</td>
<td>(V)(VG)(GF*) 1</td>
</tr>
</tbody>
</table>

# DESSERTS

<table>
<thead>
<tr>
<th>Dessert Option</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mr. Aoki’s Secret</td>
<td>Vanilla ice cream, whipped cream, frozen cherries, tempura crunchies, flaked coconut</td>
<td>7</td>
</tr>
<tr>
<td>Green Tea Ice Cream</td>
<td>(The best we’ve ever tasted!) Served with azuki (GF*)</td>
<td>5</td>
</tr>
<tr>
<td>Ginger Ice Cream</td>
<td>(The best we’ve ever tasted!) Served with azuki (GF*)</td>
<td>5</td>
</tr>
<tr>
<td>Daifuku</td>
<td>Sweet azuki bean paste covered in a soft mochi rice shell (V)(VG)(GF*)</td>
<td>5</td>
</tr>
<tr>
<td>Banana Wontons</td>
<td>Four deep fried, wonton wrapped banana chunks, served with fruit syrup, whipped cream (V) also (VG)</td>
<td>5</td>
</tr>
<tr>
<td>Mochi Ice</td>
<td>Ice cream wrapped in soft mochi rice shell. Choose two: vanilla, chocolate, strawberry, green tea, mango, red bean, or coffee</td>
<td>5</td>
</tr>
</tbody>
</table>