



# 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

## OOLONG 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 • bright, crisp, and malty. A grand black tea
- English Breakfast decaffeinated • full bodied and smooth
- Darjeeling • smooth, aromatic tea with muscatel notes

## HERBAL INFUSIONS 2

- Chrysanthemum (organic) • pure flower petals
- Lemon Grass • fresh and citrusy, pure lemongrass
- 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



## HOT APPETIZERS

- Edamamé • steamed soybeans in the shell (V)(VG)(GF\*) 4
- Agédashi Tofu • deep fried tofu in broth (V)(VG)(GF\*) 5
- Vegetable Gyoza • (six) with spicy dipping sauce (V)(VG) 6
- Beef or Chicken Gyoza • (six) with spicy dipping sauce 6
- Takoyaki • (five) steamed octopus & wheat dumplings 6

## COLD APPETIZERS



- Kaiso Salad • marinated sea vegetables (V)(VG) 4
- Hiyayakko • tofu w/ginger, scallion, shaved tuna also (V)(VG) 5
- Kanisu • raw\* crab in vinaigrette (GF\*) 7
- Tako wasa • raw\* octopus in spicy wasabi marinade 6
- Kimchi • Korean cabbage, onion & ginger slaw 5

(V)(VG)(GF\*) = vegetarian, vegan, gluten-sensitive\* **OR** also available vegetarian, vegan, gluten-sensitive\* PLEASE SPECIFY!  
 (GF\*) we cannot 100% guarantee against cross-contamination



## 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\*), 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 Shiitaké 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 Shiitaké broth (V)(VG)(GF\*) Served with salad.

**Kaké Soba or Udon** • plain noodles garnished with wakame sea vegetable and scallions 8 w/ rice noodles (GF\*) 10 w/ buckwheat noodles (GF\*) 11

**Kitsuné Soba or Udon** • deep fried Inari tofu, garnished w/wakame and scallions 9

**Tempura Soba or Udon** • with veggie tempura 11 OR shrimp (two) & veggie tempura 13

**Tokyo Ramen** • wheat noodles, pork and chicken broth, with sliced pork, hard-boiled egg, and fish cake 12



## DONBURI (JAPANESE RICE BOWLS)

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

**Unagidon** • slices of cooked freshwater eel over rice 12

**Tendon** • tempura battered shrimp (two) & veggies over rice. Drizzled with teriyaki sauce 13

**Vegetable Tendon** • tempura battered veggies over rice. Drizzled with teriyaki sauce (V) also (VG) 11

**Gyudon** • thin strips of fatty beef and sliced onions over rice 12



## EXTRAS

**Rice** • (V)(VG)(GF\*) 2

**Wasabi** • (V)(VG)(GF\*) .5

**Gari** (sushi ginger) • (V)(VG)(GF\*) 1



## DESSERTS

**Mr. Aoki's Secret** • vanilla ice cream, whipped cream, frozen cherries, tempura crunchies, flaked coconut 7

**Green Tea Ice Cream** • (the best we've ever tasted!) served with azuki (GF\*) 5

**Ginger Ice Cream** • (the best we've ever tasted!) served with azuki (GF\*) 5

**Daifuku** • sweet azuki bean paste covered in a soft mochi rice shell (V)(VG)(GF\*) 5

**Banana Wontons** • four deep fried, wonton wrapped banana chunks, served with fruit syrup, whipped cream (V) also (VG) 5

**Mochi Ice** • ice cream wrapped in soft mochi rice shell • Choose two: vanilla, chocolate, strawberry, green tea, mango, red bean, or coffee 5