



ARTISAN BENTO

AUTHENTIC JAPANESE CAFÉ

BOX | BOWL

お弁当とおどんぶり

Choose One Main

Chicken Skewers | Mushroom Tofu (V) | Japanese BBQ Beef +1.50
Miso Salmon + 1.50 | Sashimi (GF) + 3

Bento Box

9.50

15-Grain Rice, One Side, Miso Soup

Non Carb Bento

8.95

One Side, Miso Soup

Salad Bowl

9.50

Organic Spring Mix, Avocado,
Seasonal toppings,
Sesame Ponzu*, Miso Soup

Don Rice Bowl

8.95

15-Grain Rice, Pickles, Avocado,
Miso Soup or House Salad*

Cold Ramen

9.95

Seasonal Vegetables, Yuzu Sauce,
Miso Soup or House Salad*

Sides

Sesame Spinach

Seaweed Salad

Ginger Cucumber

Yakisoba Noodles

Edamame

Chicken Gyoza +1

CA/Spicy Tuna Roll (4pc) +1

(GF) Gluten Free (V) Vegetarian

Some dishes contain sesame & nuts / *Salad dressing includes peanut oil

SUSHI ROLLS

卷物

By the Border 12.
*spicy tuna, avocado, seared
albacore, jalapeño, ponzu, spicy aioli*

Baja 11.
spicy tuna, avocado, salmon, ponzu

5th & Juniper 11.
*shrimp tempura, krab, avocado,
spicy tuna, spicy aioli*

Spicy Poke 14.
krab, avocado, mixed poke

Spicy Tuna 5.
spicy tuna, avocado

California 5.
krab, avocado

Rainbow 12.
krab, avocado, tuna, yellowtail, salmon

Dragon 11.
*krab, avocado, eel, avocado, eel
sauce*

Hokkaido 14.
*shrimp tempura, avocado, seared
salmon, sweet miso sauce*

Balboa 14.
*spicy tuna, avocado, hamachi,
cilantro, garlic chili oil*

Midori (V) 11.
*Tofu, spinach, mushroom, avocado,
wonton chips, spicy miso*

Avocado & Cucumber (V) 4.5

NIGIRI + SASHIMI

握り寿司とお刺身

	Nigiri	Sashimi
Standard <i>Tuna, Salmon, Hamachi, Albacore</i>	9.50	18.00
Tuna	(2pc)	(5pc)
Salmon	5.00	13.00
Hamachi		
Albacore		
Eel		

SUSHI BOWL

Poke (GF)

11.50

15-Grain Rice, Hawaiian Sea Salt, Avocado, Miso Soup or House Salad*
Ahi, Salmon, or Albacore (Mix + 1.50)

Chirashi (GF)

13.95

Assorted Sashimi, Sushi Rice, Miso Soup or House Salad*

Deluxe Salmon

13.25

Seared and Sashimi Salmon, 15-Grain Rice, Avocado, Cucumber Sunomono, Sesame Tartar Sauce, Miso Soup or House Salad*

Unagi

14.95

Grilled Eel, Cucumber Sunomono, 15-Grain Rice, Sweet Soy Reduction, Miso Soup or House Salad*

BITES

Chicken Tsukune (2pc) 4.50

Miso Salmon 5.75

Japanese BBQ Beef 5.75

Mushroom Tofu 4.25

Miso Soup 2.00

Chicken Gyoza (5pc) 5.95

Bento Side Dish mkt

Multi-Grain Rice 1.50

House Salad* (sm) 2.75

Desserts

Yogurt Panna Cotta 4.50

Matcha Tiramise 4.95

Flourless Chocolate Cake 5.95

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DRINK MENU

お飲物

BEER

Asahi Draft 5% ABV Japanese Rice Lager	6.00
Stone Go To IPA 4.5% ABV, San Diego CA	6.95

SAKE (4oz)

Onikoroshi 'Demon Slayer' Miyagi	7.50
Lychee Flavored Sake	7.50
Nigori Sake Unfiltered Sake	7.00

WHITE WINE

Pinot Grigio, Lagaria, Italy	8.50
Chardonnay, Fess Parker, CA	9.50

RED WINE

Pinot Noir, Leese-Fitch, Sonoma CA	9.75
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Artisan Teas

HOT

Cup (16oz): 2.75

Sencha Green Tea
Jasmine tea
Decaf Apricot
Earl Gray
Chai
Moroccan Mint

COLD

Cup (20oz)

Iced Matcha Green Tea	3.50
Iced Yuzu Green Tea	3.75
Iced Tea	2.95
Jasmine, Earl Gray, Decaf Apricot	