



Appetizers & Salads

- Organic Edamame –sea salt 3
- Organic Edamame – garlic or spicy glaze 4
- Organic Shiro Miso Soup – tofu, scallions 3
- Gyoza Dumpling Soup – vegetables and chicken dumplings in asian broth 5
- Seaweed Salad – served on top of julienned daikon 5
- Vegan `Egg` Rolls (3) – served with ponzu sauce 6
- Shrimp and Vegetable Tempura – served with tempura dipping sauce 7
- Crispy Rock Shrimp – crispy bite-size rock shrimp tossed in creamy spicy mayo 9
- Stuffed Jalapeños – spicy tuna, cream cheese and serrano pepper sauce 7
- Karaage Chicken – japanese fried chicken with choice of serrano pepper, buffalo or bbq sauce 7
- Tempura Chicken–tempura coated bite-sized chicken served with spicy sweet chili sauce 7
- Chicken Gyoza – five pieces deep-fried 6
- Sashimi Salad – salmon (2pc), tuna (2pc), arugula, avocado, cucumber, baby tomatoes and oriental sesame dressing 11
- Tuna Tartar –seaweed salad, avocado, sesame seeds, scallion, crackers & garnish 11
- Lotus Bites – spicy tuna on crispy rice, avocado, spicy mayo 10
- Takoyaki^{NEW} (octopus balls) (5pc) – served with takoyaki sauce, mayo, bonito flakes, green onion 8

Shabu-Shabu

Includes seasonal vegetables, organic udon noodles, tofu, rice, ponzu, and choice of broth (clear broth, miso or spicy miso)

Aurora Angus Rib-eye

10 pc	19
15 pc	23
Vegan	14

Nigiri (2pc)

Albacore	5
Salmon	5
Yellowtail	6
Tuna	6
Freshwater Eel	5
Ebi shrimp	6

Sashimi (5 pc)

Albacore	10
Salmon	10
Yellowtail	12
Tuna	12
Freshwater Eel	10
Ebi shrimp	12

Classic Rolls

Cucumber	6
California – Crabmeat, avocado, cucumber	8
Philadelphia– salmon, cream cheese, avocado	9
Spicy Tuna – cucumber, spicy mayo	9
Spicy Salmon – cucumber	9
Shrimp Tempura – spicy mayo, crunch	10
Asparagus and Cucumber –	8

Specialty Rolls

Sensation 12

In: shrimp tempura, avocado, cucumber, cream cheese,

Out: strawberries, coconut flakes and creamy coconut sweet sauce

Black Dragon Roll 13

In: crab meat, shrimp tempura, cucumber

Out: eel, avocado, black tobiko, scallion, eel sauce, crunch.

Las Vegas 14

In: spicy tuna, shrimp tempura, cucumber, crunch

Out: spicy tuna, masago, tempura avocado, tobiko, spicy mayo, eel sauce, wasabi sauce, crunch

Spicy Lobster Roll 15

In: spicy lobster, shrimp tempura, avocado

Out: spicy mayo, sesame seeds, tobiko

Nacho Roll 12

In: shrimp temp., banana pepper, avocado, cucumber

Out: nacho cheese, doritos chips, scallions

Trojan 12

In: spicy tuna, cucumber

Out: salmon, avocado, spicy mayo, crunch

The Way You Make Me –Eel 14

In: eel, cream cheese, avocado, scallion, and shrimp tempura

Out: fried calamari, sesame seeds, Serrano pepper sauce

Crazy Eel Roll 13

In: tempura eel, shrimp tempura, cream cheese, scallions.

Out: sesame seeds, eel sauce, crunch

Honolulu 11

In: spicy salmon, cucumber

Out: masago, spicy mayo.

Happy 12

In: shrimp tempura

Out: spicy tuna, eel sauce, spicy mayo, crunch

Rainbow Roll 14

In: crabmeat, cucumber

Out: assorted fish, avocado

Tempura Coated Rolls

Yummy Schnitzel (5 pcs) 13

In: shrimp tempura, spicy tuna, avocado, cucumber, jalapeño cream cheese, and scallion
Out: eel sauce, spicy mayo, tempura onion rings

OMG (5 pcs) 14

In: yellowtail, tuna, salmon, avocado, crab meat scallion, and jalapeño
Out: wasabi aioli, spicy mayo, eel sauce

Flower St. 13

In: eel, shrimp tempura, cream cheese, avocado
Out: black tobiko, eel sauce, spicy mayo, scallions,

Desserts

Mochi 3

Green tea, mango, strawberry or chocolate

Banana Tempura 7

Vanilla ice cream, Hershey's chocolate syrup

Vanilla or chocolate ice cream 5

(One scoop)

Tea by the Pot

Mandarin Silk - vanilla and citrus oolong	7
Alghazaleen - traditional Persian tea	
Honey Pu-erh - coconut, hazelnut	
Tali's Masala Chai - cinnamon black tea	
Sencha - traditional green tea	
White Tip Jasmine	
Moroccan Mint	
Lotus on Flower - signature blooming tea	9

Vegetarian Rolls

Go Vegan Roll 13

In: spicy tofu, asparagus, avocado,
Out: sweet chili sauce, seaweed salad sesame seeds

Green Planet 12

In: romaine lettuce, avocado, asparagus, cucumber, roasted pecans
Out: spinach, Serrano pepper sauce

Avocado Roll 9

Beer

Bottles + Cans

sapporo black	7
orion lager	9
ginga kogen <i>hefeweizen</i>	10
ace pear cider	6

Draft	(14oz)	5
asahi, sapporo, kirin,	(22oz)	7
hite		

Sake Bomb	4
------------------	---

Wine

kikkoman plum, rode cellars	6/20
chardonnay, cabernet, or merlot	

la marca prosecco	29
sparkling wine	

Drinks

Fountain drinks	3
pepsi (diet, dr.pepper) , raspberry tea, lemonade, sierra mist	

Red Bull	4
Fiji Water	4
Perrier	4

Sake & Soju

Sayuri Nigori - unfiltered, sweeter, creamy finish (12.5%, 300ml, japan)	14
Hakutsuru - semi-dry, light finish (13.5%, 180ml, japan)	8
Ozeki Sake Dry - classic dry and smooth (14.5%, 375ml, usa)	12
Kikusui Junmai - refreshing and dry; most popular bottled sake (15.5%, 300ml, japan)	16
Mio Sparkling Sake - sweet with hints of blueberry (5%, 300ml, japan)	17
Ichiko - japan's best selling soju from barley (20%, 200ml, japan)	20
Hakutake Shiro - soju from rice, very potent (24%, 200ml, japan)	22
House Sake - (13.5%, usa, served warm)	5/7
Chamisul Grapefruit - (13%, 375 ml Korea)	12

Executive Chef: Julia Sherm

Winter 2017 (Updated 2.15.2017)

18% automatic gratuity on:

subtotals of \$100 or more; or

5 or more people

Maximum 5 credit cards; or

2 chip & pin per table

5% discount for all cash payments

3742 S. Flower St.
Los Angeles, CA
213.478.0090