

TACHIBANA Lunch Menu

Lunch Special

Mon- Fri 11:30am-2pm, Sat & Sun 12:00-2:30pm

Served with Soup (Miso Soup or Osuimono Soup) and Salad (Green Salad or Bean Sprout Salad) **for dine-in only**. Upgrade to Seaweed Salad for \$2.

Sushi A* 寿司盛り合わせ A 13.5
Tuna, Salmon, Shrimp, White Fish, Escolar, Inari (Fried Bean Curd) and 6pc of Roll.

Sushi B* 寿司盛り合わせ B 19.5
Tuna, Flounder, Yellowtail Shrimp, Salmon, Eel, Escolar and Choice of Roll (Tuna Roll, Spicy Tuna Roll or Hamanegi Roll)

Sashimi* 刺身盛り合わせ 19.5
Tuna, Salmon, White Fish, Seared Tuna, Special Cucumber Cup.

Chirashi* ちらし 14.5
Assortment of fresh fish on top of rice.

Mushi Zushi 蒸し寿司 15
Eel, Shrimp, Egg, Crab stick, Masago, Fish Flake served on warm rice.

Saba Oshizushi* さば押し寿司 14.5
Pressed box sushi with marinated Mackerel.

Unagi Oshizushi うなぎ押し寿司 20
Pressed box sushi with broiled Eel.

Futomaki 太巻き 13.5
Egg, Shiitake Mushroom, Gourd, Fish Flake, Spinach, rolled with rice and seaweed.

Tempura 天ぷら
Lightly battered and crispy deep fried.

Shrimp and Vegetable 15
Scallop and Vegetable 15
Vegetable 10
Soft Shell Crab and Vegetable Seasonal
(Spring to Fall)

Teriyaki / Shioyaki 照り焼き/塩焼き
Marinated with Teriyaki sauce or lightly salted and broiled

Saba Shioyaki (Mackerel) 12.5
Salmon Teriyaki or Shioyaki 13.5
Chicken Teriyaki 13.5
Beef Teriyaki 20
JIDORI Chicken Teriyaki 20
-----Raised free-range, fed all nature grain
vegetarian diet with no meat byproducts, and
without any hormones or steroids

*This item may be served undercooked.
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or eggs may increase the risk of food borne illness

Bento Box 弁当
Assortment served in a box.

A •Shrimp Tempura •Hijiki
•Grilled Salmon •Tamago (Egg Omellet)
•Yakitori (Chicken and Veggie on skewer) 17.5

B* •Shrimp Tempura •Hijiki
•Grilled Salmon •Tamago (Egg Omellet)
•Dumplings •California Roll
•Yakitori (Chicken and Veggie on skewer) 22.5

Rice Bowl 丼
Rice Bowl with Topping

Oyakodon Chicken, egg, onion & scallion
simmered in a sauce. 11

Tendon Shrimp and Vegetable Tempura 11

Nikudon Thinly sliced rib-eye beef
cooked w/onion and
Shirataki noodle. 16.5

Katsudon Pork cutlet simmered
w/ egg & onion in sauce 14.5

Unadon Broiled Eel w/sweet sauce 20

Katsu かつ
Breaded and deep fried

Tonkatsu (Berkshire Pork Loin) 17.5

Chicken Katsu 14

Tilapia Katsu 10

Oyster (Fall to Spring) 17

Croquette コロッケ 13.5

Deep fried small cake of mashed potatoes with
minced onions coated with bread crumbs.
Comes with Grilled Fish and Hijiki.

Substitution may result in additional charge.

An 18% gratuity will be added for party of any 6 or more.

We'll gladly make separate or split checks, up to 3 per party.

Soup

Miso Soup	味噌汁	2
Made from soybean served with Tofu and Scallion.		
Osuimono Soup	お吸い物	2
Clear fish broth served with chicken and vegetable.		
Clam Miso Soup	貝の味噌汁	4
Made from soybean served with clam and scallion.		

Salad

Green Salad		3
Seaweed Salad	海草サラダ	4
Ohitashi	おひたし	4.5
Boiled Spinach served chilled with grated ginger and bonito flakes.		
Sunomono	酢の物	
Cucumber and wakame seaweed marinated with sweet vinegar sauce.		
w/Baby Shrimp		5
w/Sliced Octopus		9.5

Appetizer

Edamame	枝豆	3.5
Soybean		
Hiyayakko	冷奴	3.5
Chilled Tofu with grated ginger, chopped scallion and bonito flakes		
Age-dofu	揚げ豆腐	3.5
Deep fried Tofu		
Shumai	しゅうまい 6pc	5.5
Shrimp dumpling. Steamed or deep fried.		
Broiled Chicken Wing	鶏手羽先	4.5
Teriyaki or Salt.		
Croquette	コロッケ	4.5
Deep fried small cakes of mashed potatoes with minced onions coated with bread crumbs.		
Yakitori	焼き鳥	4.5
Chicken and Vegetable on skewer.		
Kisu Tempura	きすの天ぷら	5
Lightly battered and crispy deep fried small white fish.		
Sawara Miso Yaki	さわらみそ焼き	8
Broiled Spanish mackerel marinated with sake and miso.		
Sashimi* (White Fish)	刺身	9
Slice of fresh white fish.		
Tempura	てんぷら	
Lightly coated with Tempura batter and deep fried.		
Vegetable		6
Shrimp and Vegetable		8
Calamari		8

Chef's Special

Fish Jaw (Kama)	カマ	
Broiled Fish Jaw. Teriyaki or Shioyaki (light salt).		
---	Sake kama (Salmon)	7
---	Tai kama (Snapper)	8
---	Kanpachi (Hawaiian Yellowtail)	9.5
---	Buri kama (Yellowtail)	9.5 / 12
Ankimo	あんきも	9
Monk fish pate		
Yamakake*	やまかけ	9.5
Diced tuna or yellowtail with grated Japanese Yam.		
Natto Ae*	納豆和え	9
Diced tuna, yellowtail or calamari with fermented soybeans.		
Beef Negimaki	牛肉ねぎ巻き	9
Thinly sliced beef rolled with scallion and broiled with Teriyaki sauce.		
JIDORI Chicken Teriyaki or Shioyaki		9.5
Raised free-range, fed all natural grain vegetarian diet with no meat byproducts and without any hormones or steroids.		
Tonkatsu	とんかつ	9.5
Berkshire Pork Loin. Breaded and deep fried.		
Gyoza	餃子 6pc	6.5
Pork dumpling		
Yudofu	湯豆腐	6
Boiled Tofu in clear broth.		
Oden	おでん	10
Fish cakes and vegetable in soy-flavored broth served in a pot.		
Cherry Stone Clams	6pc*	8
Oyster Half Shell	6pc* (Fall to Spring)	Seasonal
Broiled Calamari	いか焼き	11
Broiled with Teriyaki Sauce or Salt.		
Anago Tempura	あなご天ぷら	7.5
Lightly battered and crispy deep fried sea eel.		
Soft Shell Crab	ソフトシェルクラブ	Seasonal
Lightly battered and crispy deep fried. (Spring to Fall)		
Fried Oyster	カキフライ	9.5
Breaded and deep fried. (Fall to Spring)		
Fried Scallop	ほたてフライ	8
Breaded and deep fried.		
Gindara Misoyaki	銀鱈焼き	11
Broiled Black Cod marinated with sake and miso.		
Shishamo	ししゃも	7
Broiled Capelin Fish.		
Tako-su	たこ酢	9.5
Cucumber and Wakame seaweed marinated with sweet vinegar sauce with sliced octopus.		
Tsukemono	漬け物	4
Assorted pickles.		

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Noodle

Served with Salad

Ramen: Egg Noodle
Soba: Buckwheat noodle
Udon: White and Thick wheat noodle

---HOT---

Noodle in Soup with scallions

Ramen ラーメン 12.5

Roasted Pork, Fish Cake and Vegetable in your choice of soup,
Soy Sauce (しょうゆ), Miso (みそ), Clear Salt (塩), or
Milky Salt (とんこつ).

Nabeyaki Udon 鍋焼きうどん 15

Shrimp Tempura, Vegetable, Fish Cake, Chicken and Egg.
Served in a pot.

Tempura Udon/Soba 天ぷら そば/うどん 17.5

Shrimp and Vegetable Tempura

Yamakake Udon/Soba やまかけ うどん/そば 17.5

Grated yam

Kitsune Udon/Soba きつね うどん/そば 11

Deep fried bean curd

Tanuki Udon/Soba たぬき うどん/そば 10

Tempura batter flakes

Kake Udon/Soba かけ うどん/そば 9.5

Scallion

---COLD---

Noodle with chilled dipping sauce and scallion

Tempura Soba 天ぷらそば 17.5

Shrimp and Vegetable Tempura

Tororo Soba とうろそば 17.5

Grated yam

Zaru Soba ざるそば 9.5

Shredded Nori Seaweed

More From Sushi Bar

Served with Soup and Salad

Sushi* 寿司

Special * 上 28

Deluxe* 特上 33

Chirashi Special* ちらし (上) 35

Slices of Fresh Fish served in top of sushi rice.

Sashimi*

Slices of Fresh Fish

Special Assortment* 上 35

Tuna* (Maguro) まぐろ 29

Yellowtail* (Hamachi) はまち 29

Salmon* (sake) 鮭 25

Donburi* 寿司丼

Slices of Fresh Fish served on top of sushi rice.

Tekka don* (Tuna) 鉄火丼 30

Yellowtail * (Hamachi) はまち丼 30

Tuna and Yellowtail* まぐろとはまち 30

Salmon and Salmon Roe* 鮭といくら 30

Salmon 鮭 25

Pot Dish One Pot Meal

Served with Salad

Sukiyaki すき焼き

Cooked in sauce, served in a pot.

Beef and Vegetable 28

Vegetable 15

Yosenabe 寄せ鍋 20.5

Seafood, Chicken and Vegetable

Shojin Nabe 精進鍋 14

Vegetable only

Shabu Shabu* しゃぶしゃぶ 30 per person

Thinly sliced beef and assortment of vegetables
cooked in a boiling kelp soup at your table.

Served with Ponzu dipping sauce. **Minimum 2 orders.**

Other Rice Dishes

Served with Soup

Mini Rice Donburi* ミニ丼

Rice bowl with Topping

Salmon Roe* いくら 18.5

Dessert

Mochi Ice Cream もちアイスクリーム 3.5

Rice cake filled with ice cream.

Red Bean / Green Tea / Strawberry / Black Sesame

Ice Cream アイスクリーム 3

Vanilla / Green Tea / Ginger

Sweet bean sauce / Chocolate sauce add 0.5

Yokan ようかん 3.5

Japanese Bean Jelly

Mochi もち 3

Rice cake filled with sweet red bean paste.

Fresh Orange オレンジ 2.5

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Nigiri Sushi 2pc/order

Albacore*	Bin-naga maguro	5.5
Mediterranean Sea bass*		7
Fatty Tuna*	Toro	***
Tuna*	Maguro	7.5
Escolar*		5
Striped Jack*	Shima Aji	10
Yellowtail*	Hamachi	7
Yellowtail* (Belly)	Hamachi	7.5
Hawaiian Yellowtail*	Kanpachi	9
Sea Urchin*	Uni	***
Salmon Roe*	Ikura	8.5
Flying Fish Roe*	Tobiko	5
Capelin Roe*	Masago	4.5
Sea Scallop*	Hotate	7.5/***
Orange Clam*	Aoyagi	10
Surf Clam*	Hokkigai	6.5
Shrimp	Ebi	4
Red Shrimp*	Aka-ebi	7.5
Eel	Unagi	6.5
Sea Eel	Anago	6.5
Salmon*	Sake	5
Smoked Salmon*		5
Octopus	Tako	7
Squid*	Ika	5
Horse Mackerel*	Aji	9
Mackerel*	Saba	5
Japanese Snapper*	Tai	8
Tilapia*	Izumi-dai	4
Flounder*	Hirame	5
Fin of Flounder*	Engawa	6
Crab Cake	Kani	2.5
Egg	Tamago	2.5
Quail Egg* (1pc per order) added to Masago, Tobiko, Ikura, Uni		0.5

*** Market Price. Ask your server for today's price.

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Subject to change based on market availability.

Ask your server for today's special.

Roll 6~8pc/order

California Roll*		7.5
Aocado, Masago, Crab cake, Cucumber, Sesame		
Spicy Scallop Roll*	Scallop, Mayo, Masago	7.5
Sesame oil, Red pepper and Tempura crumbs		
Spicy Tuna Roll*		6
Spicy Salmon Roll*		7.5
Salmon Roll*		6
Salmon & Avocado Roll*		7.5
Eel Roll	Eel and Cucumber	10
Eel and Avocado Roll		10.5
Washington Roll		10.5
Eel, Cucumber, Shiso and Scallion		
Tachibana Roll*		8.5
Egg, Avocado, Shiso and Flying Fish Roe		
New York Roll		7.5
Smoked Salmon, Shiso, Cucumber and Scallion		
Philadelphia Roll*		7.5
Smoked Salmon, Cream Cheese and Scallion		
Tuna and Avocado Roll*		8.5
Tuna Roll*		7.5
Negitoro Roll*	Fatty Tuna & Scallion	9.5
Negitoro Roll*	w/ Jalapeno Tempura	10.5
Hamanegi Maki*	Yellowtail, Scallion	6
Avocado Roll		3
Asparagus Roll		3
Kappa Roll	Cucumber	2.5
Oshinko Roll	Japanese Pickles	3
Natto Roll	Fermented Soybeans	4
Ume Shiso Roll	Plum and Shiso	3
Kanpyo Roll	Gourd	4
Shrimp Tempura Roll		7.5
Asparagus, Wasabi Mayo and Sesame		
Futo Maki		12.5
Egg, Shiitake, Spinach, Gourd and Fish Powder		
Monica Roll		14.5
Shrimp, Avocado, Eel and Tempura Crumbs		
Rainbow Roll*	Tuna, Sesame, FFRoe	16.5
Avocado, Fish Powder, Masago Roe, Egg & Mayo		
Dragon Roll*		16.5
Avocado, Eel, Egg, FFRoe and Sesame		
Dennis Roll	Shrimp Tempura,	16.5
Avocado, Eel, Sesame and Cream cheese		
Soft Shell Crab Roll	(Spring-Fall)	Seasonal
SSC Tempura, Asparagus and Wasabi Mayo		