

TACHIBANA Lunch Menu

Lunch Special

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

Served with Miso Soup

Sushi 寿司盛り合わせ

Assortment of Nigiri sushi and Roll.

Substitution may result in additional charge.

Menu ingredients are subject to change based on market availability

A* Tuna, Salmon, Shrimp, White Fish, Escolar, Inari (Fried Bean Curd) and 6pc of Roll. 16

B* Tuna, Bronzino, Yellowtail, Shrimp, Salmon, Eel, Albacore and Choice of Roll 21.5

-Tuna Roll
-Spicy Tuna Roll
-Hamaneji Roll

Chirashi* ちらし

Assortment of fresh fish on top of rice.

Substitution may result in additional charge.

Menu ingredients are subject to change based on market availability

A* Tuna, Salmon, Shrimp, Mackerel, White Fish, Shiitake Mashroom, Crab Cake, Egg Omelet 17

B* Tuna, Salmon, Shrimp, Yellowtail, Bronzino, Eel, Albacore, Crab Cake Egg Omelet, Seaweed Salad 22.5

Sashimi* 刺身盛り合わせ 22

Tuna, Salmon, White Fish, Seared Tuna, Special Cucumber Cup.

Substitution may result in additional charge.

Menu ingredients are subject to change based on market availability

Tempura 天ぷら

Lightly battered and crispy deep fried.

Shrimp and Vegetable 18
Scallop and Vegetable 18
Vegetable 16

Teriyaki / Shioyaki 照り焼き/塩焼き

Marinated with Teriyaki sauce or lightly salted and broiled

Saba Shioyaki (Mackerel) 17
Salmon Teriyaki or Shioyaki 17
Chicken Teriyaki 17
Beef Teriyaki 22.5

Bento Box 弁当

Assortment served in a box.

A •Shrimp Tempura •Edamame (Soy bean)
•Grilled Salmon •Tamago (Egg Omellet)
•Yakitori (Chicken and Veggie on skewer) 21

B* •Shrimp Tempura •Edamame (Soy bean)
•Grilled Salmon •Tamago (Egg Omellet)
•Dumplings •California Roll
•Yakitori (Chicken and Veggie on skewer) 27

Rice Bowl 丼

Rice Bowl with Topping

Oyakodon Chicken, egg, onion & scallion simmered in a sauce. 17

Tendon Shrimp and Vegetable Tempura 17

Katsudon Pork cutlet simmered w/ egg & onion in sauce 18

Unadon Broiled Eel w/sweet sauce 21.5

Katsu かつ

Breaded and deep fried

Tonkatsu (Berkshire Pork Loin) 20

Chicken Katsu 18

Tilapia Katsu 15

Substitution may result in additional charge.

*This item may be served undercooked.

Consuming raw or undercooked seafood, shellfish, or eggs may increase the risk of food borne illness

Soup

Miso Soup 味噌汁 3
Made from soybean served with Tofu and Scallion.

Salad

Green Salad 5

Seaweed Salad 海草サラダ 5

Ohitashi おひたし 5.5
Boiled Spinach served chilled with grated ginger and bonito flakes.

Appetizer

Edamame 枝豆 5.5
Soybean

Hiyayakko 冷奴 5.5
Chilled Tofu with grated ginger, chopped scallion and bonito flakes

Age-dofu 揚げ豆腐 6
Deep fried Tofu

Shumai しゅうまい 6
Shrimp dumpling. Steamed or deep fried. 6pc.

Broiled Chicken Wing 鶏手羽先 6
Teriyaki or Salt.

Croquette コロッケ 5
Deep fried small cakes of mashed potatoes with minced onions coated with bread crumbs. 1pc.

Yakitori 焼き鳥 5.5
Chicken and Vegetable on skewer(2).

Sashimi* (White Fish) 刺身
Slice of fresh white fish.

----Salmon (4pc) 14.5
----Tuna (4pc) 15.5
----Brozino (5pc) 14.5
----Yellowtail (4pc) 15.5

Tempura てんぷら
Lightly coated with Tempura batter and deep fried.

Vegetable(6) 7.5
Shrimp(2) and Vegetable(2) 8.5

Chef's Special

Fish Jaw (Kama) カマ
Broiled Fish Jaw. Teriyaki or Shioyaki (light salt).

---Sake kama (Salmon) 8.5
---Tai kama (Japanese Red Snapper) 10
---Kanpachi (Hawaiian Yellowtail) 10
---Buri kama (Yellowtail) 10 / 12.5

Ankimo あんきも 11
Monk fish liver pate

Natto Ae* 納豆和え 10
Diced tuna, yellowtail or calamari with fermented soybeans.

Beef Negimaki 牛肉ねぎ巻き 11
Thinly sliced beef rolled with scallion and broiled with Teriyaki sauce.

Tonkatsu とんかつ 11
Berkshire Pork Loin. Breaded and deep fried.

Gyoza 餃子 6pc 7.5
Pork dumpling

Yudofu 湯豆腐 7.5
Boiled Tofu in clear broth.

Oden おでん 12.5
Fish cakes and vegetable in soy-flavored broth served in a pot.
(Available from fall to spring)

Soft Shell Crab ソフトシェルクラブ Seasonal
Lightly battered and crispy deep fried.
(Available from spring to fall)

Fried Oyster カキフライ 10
Breaded and deep fried. 3pc.

Fried Bay Scallop ほたてフライ 8.5
Breaded and deep fried. 6pc.

Gindara Misoyaki 銀鱈味噌焼き 15.5
Broiled Black Cod marinated with sake and miso.

Shishamo ししゃも 7.5
Broiled Capelin Fish.

Tsukemono 漬け物 5
Assorted pickles.

Hijiki ひじき 5.5
Dark brown seaweed and shredded carrot simmered in soy sauce based broth.

* This item may be served undercooked. Consuming raw or undercooked seafood, shellfish or eggs may increase the risk of food borne illness.

Noodle

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

---HOT---

Noodle in Soup with scallions

Ramen ラーメン 16.5

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

Nabeyaki Udon 鍋焼きうどん 17.5

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

Tempura Udon/Soba 天ぷら そば/うどん 19.5

Shrimp and Vegetable Tempura

Kitsune Udon/Soba きつね うどん/そば 14

Deep fried bean curd

Tanuki Udon/Soba たぬき うどん/そば 13

Tempura batter flakes

Kake Udon/Soba かけ うどん/そば 12

Scallion

---COLD---

Noodle with chilled dipping sauce and scallion

Tempura Soba 天ぷらそば 19.5

Shrimp and Vegetable Tempura

Zaru Soba ざるそば 12

Shredded Nori Seaweed

More From Sushi Bar

Served with Soup

Sushi* 寿司

Special *	上	32
Deluxe*	特上	38

Chirashi Special* ちらし (上) 39

Slices of Fresh Fish served in top of sushi rice.

Sashimi* 刺身

Slices of Fresh Fish

Special Assortment*	上	39
Tuna* (Maguro)	まぐろ	31
Yellowtail* (Hamachi)	はまち	31
Salmon* (sake)	鮭	34

Donburi* 寿司丼

Slices of Fresh Fish served on top of sushi rice.

Tekka don* (Tuna)	鉄火丼	34
Yellowtail * (Hamachi)	はまち丼	34
Tuna and Yellowtail*	まぐろはまち丼	34
Tuna, Yellowtail and Salmon*	まぐろはまち鮭丼	36.5
Salmon and Salmon Roe*	鮭いくら丼	40
Salmon*	鮭丼	35.5
Scallop and Salomon Roe*	ほたていくら丼	36

Pot Dish One Pot Meal

Served with Rice

Sukiyaki すき焼き

Cooked in sauce, served in a pot.

Beef and Vegetable	31
Vegetable	20

Yosenabe 寄せ鍋 28

Seafood(Shrimp, Scallop, White fish, Fish cake),
Chicken and Vegetable (Available from fall to spring)

Shojin Nabe 精進鍋 20

Vegetable only (Available from fall to spring)

Other Rice Dishes

Served with Soup

Mini Rice Donburi* ミニ丼

Rice bowl with Topping

---Salmon Roe いくら	22
---Salmon Roe and Sea Urchin	***
---Sea Urchin うに	***

Dessert

Taiyaki たい焼き 4

Fish shaped pan cake filled with red bean paste.

Matcha Green Tea Crepe Cake 抹茶ミルクレープ 5

Sweet bean sauce / Chocolate sauce add 0.5

Matcha Green Tea & Cream Cheese Cake 5

Sweet bean sauce / Chocolate sauce add 0.5

Mochi Ice Cream もちアイスクリーム 4

Rice cake filled with ice cream.

Red Bean / Green Tea / Strawberry / Black Sesame

Ice Cream アイスクリーム

-Hojicha / Green Tea / Vanilla / Ginger (by scoop) 3.5

Sweet bean sauce / Chocolate sauce add 1

Mochi もち (大福) 3.5

Rice cake filled with sweet red bean paste.

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

A 18% service charge will be added for parties of 6 or more.

*This item may be served undercooked.
Consuming raw or undercooked seafood, shellfish,
or eggs may increase the risk of food borne illness

Nigiri Sushi 2pc/order

Albacore*	Bin-naga maguro	6
Mediterranean Sea bass*		7.5
Fatty Tuna*	Toro	***
Tuna*	Maguro	8
Escolar*		5.5
Yellowtail*	Hamachi	8
Yellowtail* (Belly)	Hamachi	8.5
Hawaiian Yellowtail*	Kanpachi	10
Sea Urchin*	Uni	***
Salmon Roe*	Ikura	10
Flying Fish Roe*	Tobiko	6
Capelin Roe*	Masago	5.5
Sea Scallop*	Hotate	8/***
Surf Clam*	Hokkigai	6.5
Shrimp	Ebi	5.5
Red Shrimp*	Aka-ebi	8
Eel	Unagi	6.5
Salmon*	Sake	7.5
Smoked Salmon*		7.5
Octopus	Tako	7
Squid*	Ika	6
Horse Mackerel*	Aji	***
Mackerel*	Saba	6.5
Japanese Snapper*	Tai	10
Tilapia*	Izumi-dai	4.5
Crab Cake	Kani	4.5
Egg	Tamago	5.5

Quail Egg* (1pc per order) added to Masago, Tobiko, Ikura, Uni	0.5
---	-----

Oshizushi <i>Pressed box sushi</i> 6pc/order		
w/ Mackerel*	Saba	18
w/ Eel	Unagi	22

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

* This item may be served undercooked.
Consuming raw or undercooked seafood, shellfish, or eggs may increase the risk of food borne illness

Subject to change based on market availability.

Ask your server for today's special.

A 18% service charge will be added for parties of 6 or more.

Roll 6~8pc/order

California Roll* Avocado, Crab cake, Sesame, Fish Roe / without Fish Roe	8 /7.5
Spicy Scallop Roll* Scallop, Mayo, Masago Sesame oil, Red pepper and Tempura crumbs	9
Spicy Tuna Roll*	6.5
Spicy Tuna and Avocado Roll*	8
Spicy Tuna Roll* w/Jalapeno Fresh/Tempura	8.5/9.5
Spicy Salmon Roll* Salmon, Mayo, Masago Sesame oil, Red pepper and Tempura crumbs	9
Salmon Roll*	7.5
Salmon Avocado Roll*	8.5
Eel Roll Eel and Cucumber	10
Eel and Avocado Roll	11
Hamanegi Roll* Yellowtail, Scallion	6.5
Hamanegi Avocado Roll*	8
Hamanegi Roll* w/Jalapeno Fresh/Tempura	8/9
Tachibana Roll* Egg, Avocado, Shiso and Flying Fish Roe	8.5
New York Roll Smoked Salmon, Shiso, Cucumber and Scallion	8.5
Washington Roll Eel, Cucumber, Shiso and Scallion	11
Negitoro Roll* Fatty Tuna & Scallion	10
Negitoro Roll* w/Jalapeno Fresh/Tempura	11/12
Philadelphia Roll* Smoked Salmon, Cream Cheese and Scallion	8.5
Tuna and Avocado Roll*	10.5
Tuna Roll*	8.5
Avocado Roll	5.5
Asparagus Roll	5
Kappa Roll Cucumber	5
Oshinko Roll Japanese Pickles	5
Natto Roll Fermented Soybeans and Scallion	5.5
Ume Shiso Roll Plum and Shiso	5
Kanpyo Roll Gourd	5.5
Shrimp Tempura Roll Asparagus, Wasabi Mayo and Sesame	9
Futo Maki Egg, Shiitake, Spinach, Gourd and Fish Powder	15
Monica Roll Shrimp, Avocado, Eel and Tempura Crumbs	16
Rainbow Roll* Tuna, Sesame, FFRoe Avocado, Fish Powder, Masago Roe, Egg & Mayo	18
Dragon Roll* Avocado, Eel, Egg, FFRoe and Sesame	18
Dennis Roll Shrimp Tempura, Avocado, Eel, Sesame and Cream cheese	18
Soft Shell Crab Roll (<i>Spring-Fall</i>) SSC Tempura, Asparagus and Wasabi Mayo	Seasonal

Extras	
Tempura Crumbs (to make your rolls crunchy)	0.5
Extra Ginger	1
Spicy Mayo/Wasabi Mayo (1oz cup)	1
Jalapeno Fresh/Tempura	1/2
Eel Sauce (1oz cup)	2
Fresh Wasabi	2.5