

TACHIBANA Lunch Menu

Lunch Special

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

Served with Miso Soup

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.

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

*This item may be served undercooked.
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Bento Box 弁当

Assortment served in a box.

A •Shrimp Tempura •Hijiki
•Grilled Salmon •Tamago (Egg Omellet)
•Yakitori (Chicken and Veggie on skewer) 18

B* •Shrimp Tempura •Hijiki
•Grilled Salmon •Tamago (Egg Omellet)
•Dumplings •California Roll
•Yakitori (Chicken and Veggie on skewer) 23

Rice Bowl 丼

Rice Bowl with Topping

Oyakodon	Chicken, egg, onion & scallion simmered in a sauce.	12
Tendon	Shrimp and Vegetable Tempura	12
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	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.

Soup

Miso Soup 味噌汁 2
Made from soybean served with Tofu and Scallion.

Salad

Green Salad 3.5

Seaweed Salad 海草サラダ 4.5

Ohitashi おひたし 5
Boiled Spinach served chilled with grated ginger and bonito flakes.

Appetizer

Edamame 枝豆 4
Soybean

Hiyayakko 冷奴 4.5
Chilled Tofu with grated ginger, chopped scallion and bonito flakes

Age-dofu 揚げ豆腐 4.5
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

Chef's Special

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

---Sake kama (Salmon) 7
---Kanpachi (Hawaiian Yellowtail) 9.5
---Buri kama (Yellowtail) 9.5 / 12

Ankimo あんきも 9
Monk fish pate

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.

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.

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.

Fried Scallop ほたてフライ 8
Breaded and deep fried.

Gindara Misoyaki 銀鱈焼き 12
Broiled Black Cod marinated with sake and miso.

Shishamo ししゃも 7
Broiled Capelin Fish.

Tsukemono 漬け物 4
Assorted pickles.

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Noodle

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

---HOT---

Noodle in Soup with scallions

Ramen ラーメン 13.5

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 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

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

Zaru Soba ざるそば 9.5

Shredded Nori Seaweed

More From Sushi Bar

Served with Soup

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* 刺身

Slices of Fresh Fish

Special Assortment* 上 35
Tuna* (Maguro) まぐろ 29
Yellowtail* (Hamachi) はまち 29
Salmon* (sake) 鮭 27

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* まぐろはまち丼 30
Tuna, Yellowtail and Salmon* まぐろはまち鮭丼 31.5
Salmon and Salmon Roe* 鮭いくら丼 31.5
Salmon* 鮭丼 27.5
Scallop and Salmon Roe* ほたていくら丼 32.5

Pot Dish One Pot Meal

Served with Rice

Sukiyaki すき焼き

Cooked in sauce, served in a pot.

Beef and Vegetable 28
Vegetable 15

Shojin Nabe 精進鍋 15

Vegetable only

Other Rice Dishes

Served with Soup

Mini Rice Donburi* ミニ丼

Rice bowl with Topping

---Salmon Roe いくら 18.5
---Salmon Roe and Sea Urchin 27.5
---Sea Urchin うに 36.5

Dessert

Matcha Green Tea Warabi Mochi わらびもち 3.5

Mochi made from Bracken starch and covered with
green tea powder. Come with Red bean sauce.

Petite Green Tea Cheese Cake プチ抹茶チーズケーキ 3

Sweet bean sauce / Chocolate sauce add 0.5

Matcha Green Tea Crepe Cake 抹茶ミルクレープ 4.5

Sweet bean sauce / Chocolate sauce add 0.5

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

Hojicha / Green Tea / Vanilla / Ginger by scoop 3
Green Tea / Red Bean Pint 7

Sweet bean sauce / Chocolate sauce add 0.5

Mochi もち (大福) 3

Rice cake filled with sweet red bean paste.

Nigiri Sushi 2pc/order		
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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	5.5
Smoked Salmon*		5
Octopus	Tako	7
Squid*	Ika	5
Horse Mackerel*	Aji	9
Mackerel*	Saba	5
Japanese Snapper*	Tai	8
Tilapia*	Izumi-dai	4
Crab Cake	Kani	3
Egg	Tamago	3.5
Quail Egg* (1pc per order) added to Masago, Tobiko, Ikura, Uni		0.5

Oshizushi <i>Pressed box sushi</i> 6pc/order		
w/ Mackerel*	Saba	14.5
w/ Eel	Unagi	20

*** 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	
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California Roll*	7.5
Avocado, 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 Tuna and Avocado Roll*	7.5
Spicy Tuna Roll* w/Jalapeno Tempura	8
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
Hamanegi Roll* Yellowtail, Scallion	6
Hamanegi Avocado Roll*	7.5
Hamanegi Roll* w/Jalapeno Tempura	8
Tachibana Roll*	8.5
Egg, Avocado, Shiso and Flying Fish Roe	
New York Roll	7.5
Smoked Salmon, Shiso, Cucumber and Scallion	
Washington Roll	10.5
Eel, Cucumber, Shiso and Scallion	
Negitoro Roll* Fatty Tuna & Scallion	9.5
Negitoro Roll* w/ Jalapeno Tempura	10.5
Philadelphia Roll*	7.5
Smoked Salmon, Cream Cheese and Scallion	
Tuna and Avocado Roll*	8.5
Tuna Roll*	7.5
Avocado Roll	4
Asparagus Roll	3.5
Kappa Roll Cucumber	3.5
Oshinko Roll Japanese Pickles	3.5
Natto Roll Fermented Soybeans	4
Ume Shiso Roll Plum and Shiso	3.5
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	16.5
Shrimp Tempura, Avocado, Eel, Sesame and Cream cheese	
Soft Shell Crab Roll (Spring-Fall)	Seasonal
SSC Tempura, Asparagus and Wasabi Mayo	

Tempura Crumbs (to make your rolls crunchy)	0.5
Extra Ginger (3.5oz cup)	1
Spicy Mayo/Wasabi Mayo (1oz cup)	1
Eel Sauce	2
Fresh Wasabi	2.5