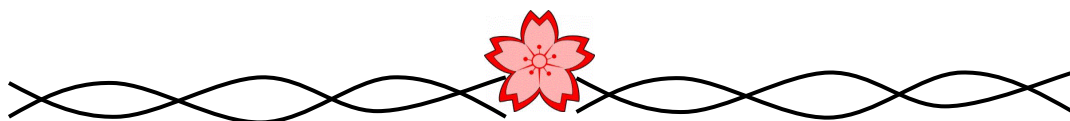




# LUNCH MENU

SERVING AURORA FRESH SUSHI & JAPANESE CUISINE  
SINCE 1988



*\*Sushi, oysters, and over easy eggs may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## Appetizers

Any substitutions are subject to an additional charge. Please ask your server.  
If you have any food allergies please inform your server before ordering.

|                                                                                                       |       |
|-------------------------------------------------------------------------------------------------------|-------|
| <b>Pork Belly:</b> Pork belly simmered with sweet soy sauce .....                                     | 8.50  |
| <b>Agedashi:</b> Deep-fried bean curd soup.....                                                       | 6.50  |
| <b>Baked Green Mussels:</b> Baked in sauce and seasoned.....                                          | 7.00  |
| <b>New Zealand Green Lipped Mussels:</b> Steamed and served with two of our special sauces.....       | 12.50 |
| <b>Top Neck Clams:</b> East coast top neck clams steamed and served with sauce .....                  | 15.00 |
| <b>Baked Bay Scallops:</b> Baked with mushrooms and a kewpie mayo sauce.....                          | 8.50  |
| <b>Soft Shell Crab:</b> Tempura style .....                                                           | 8.50  |
| <b>Kaki Fry:</b> Panko breaded deep-fried oysters .....                                               | 12.00 |
| <b>*Oyster on the Half Shell (2 pieces) :</b> Served with our special ponzu sauce.....                | 7.50  |
| <b>Tempura:</b>                                                                                       |       |
| Shrimp (3) & Vegetables.....                                                                          | 9.00  |
| Calamari.....                                                                                         | 7.50  |
| <b>Takoyaki:</b> Pancake bites with octopus .....                                                     | 7.00  |
| <b>Shumai (4 pieces):</b> Shrimp dumplings.....                                                       | 8.00  |
| <b>Gyoza (6 pieces):</b> Pork and chicken filled dumplings.....                                       | 7.50  |
| <b>Yakitori:</b> Two chicken kabobs dipped in teriyaki sauce.....                                     | 8.00  |
| <b>Negi Maki:</b> Scallion rolled with thinly sliced rib-eye steak.....                               | 12.50 |
| <b>Magic Mushroom:</b>                                                                                |       |
| Baked salmon with avocado/shrimp covered with Japanese pepper and sauce.....                          | 8.50  |
| <b>Lobster Appetizer:</b> Grilled lobster served with our Ginger sauce.....                           | 19.50 |
| <b>Karaage Chicken:</b> Japanese fried chicken.....                                                   | 7.50  |
| <b>Geso Age:</b> Deep fried squid leg.....                                                            | 7.50  |
| <b>Gindako Takoyaki:</b>                                                                              |       |
| Pancake bites with octopus with mozzarella and spicy mentai mayo topping.....                         | 11.50 |
| <b>Fried Shrimp:</b> Deep fried panko shrimp .....                                                    | 8.00  |
| <b>Soft Shell Shrimp:</b> Deep fried shell shrimp.....                                                | 7.50  |
| <b>Okonomiyaki:</b> Japanese savory pancake.....                                                      | 8.00  |
| <b>Croquette:</b> Deep fried homemade mashed potatoes, ground pork and shiitake mushrooms patty ..... | 7.50  |
| <b>Aji Fry:</b> Deep-fried Spanish mackerel coated in breadcrumbs .....                               | 6.50  |
| <b>Fried Rice:</b> choice of meat (shrimp, chicken, beef or pork) .....                               | 10.00 |
| <b>Edamame (V):</b> Gluten Free.....                                                                  | 6.00  |
| <b>Egg Plant (V):</b> Gluten Free.....                                                                | 6.00  |
| <b>Spicy Edamame (V):</b> .....                                                                       | 6.00  |
| <b>Vegetable Tempura (sauce contains fish sauce) (V):</b> .....                                       | 7.00  |
| <b>Shishito Pepper (V):</b> .....                                                                     | 6.00  |
| <b>Vegetable Gyoza (V):</b> .....                                                                     | 7.00  |

(V) - Vegetarian

## Sushi Bar Appetizers

\*New Style Sashimi: (choice of one of the following listed below)

Tuna, Yellowtail, Salmon, Albacore Tuna, or White Fish.....16.00

## Sushi Bar Entrees

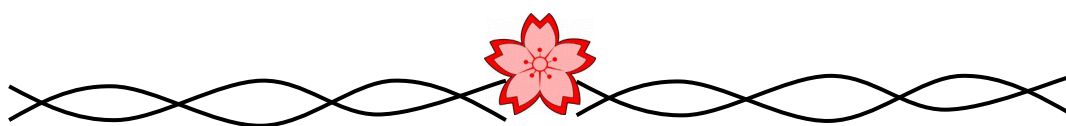
\*Sushi Lunch (assorted raw fish on Sushi rice).....23.50

\*Sashimi Lunch.....24.50

\*Chirashi: Assorted sashimi served on sushi rice.....25.00

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## Lunch Entrees

Karaage Chicken: Japanese fried chicken.....15.00

Grilled Chicken Curry.....15.00

Chicken Cutlet Curry.....15.00

Tonkatsu Curry.....15.00

Yakizakana: Broiled mackerel .....15.00

Calamari Steak: Grilled tenderized squid.....15.00

Gyoza Lunch: 10 pcs of pork and chicken filled dumplings.....15.00

Chicken Yakitori: Chicken kabobs dipped in teriyaki sauce.....15.00

Teriyaki Chicken.....15.00

Chicken Cutlet: Breaded deep-fried chicken.....15.00

Tonkatsu: Breaded deep-fried pork.....15.00

### Tempura Lunch:

Shrimp and Vegetables.....15.00

Calamari and Vegetables.....15.00

Chicken and Vegetables.....15.00

Kaki Fry: Panko breaded deep-fried oysters.....17.50

Negi Maki: Scallion rolled with thinly sliced rib-eye steak.....16.50

Teriyaki Beef: Thinly sliced ribeye steak with our special Teriyaki sauce.....16.50

Gyu-don: Sliced wagyu beef, onions, and eggs on top of rice.....16.50

For 8.00 you can add a  
shrimp tempura &  
vegetable to any  
entrée.

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## Noodles

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### HOT NOODLES

- Nyumen (Hot):** Thin wheat noodles served with clam, shiitake mushrooms, fish cake and chicken.....15.00
- Tempura Udon (Hot):** Udon noodles with shrimp and vegetable tempura .....14.50
- Ramen Noodles (Hot):** Traditional Japanese style noodle with homemade broth .....15.00

\*Choice of **Shoyu** (Soy Sauce), **Miso** or **Spicy Miso**

- Tempura Soba (Hot):** Soba noodles with shrimp and vegetable tempura .....15.00
- Seafood Ramen (Hot):** Served with assorted seafood and vegetables cooked in our seafood broth.....19.50
- Seafood Udon (Hot):** Served with assorted seafood and vegetables cooked in our udon broth .....19.50

\*Choice of **Mild, Medium, Spicy, Extra Spicy**, and **Extra Extra Spicy**

### **Yakisoba:**

Stir-fried noodles with vegetables, choice of meat (shrimp, chicken, beef or pork) & a savory, tangy sauce.....15.00

### COLD NOODLES

- Somen:** Thin wheat noodles served with tempura .....15.00
- Zaru Soba:** Cold buckwheat Soba noodles served with tempura.....15.00

## Vegetarian Noodles

- Vegetarian Ramen:** Kelp base soup with kale noodles .....15.00

## Fish Specials

SALMON 15.00

CHILEAN SEA BASS 28.50

\* PLEASE ASK YOUR SERVER FOR TODAY'S  
FISH SPECIAL AVAILABILITY

## Soups & Salads

- Miso Soup**.....3.00
- Seaweed Salad**.....5.00
- Hamaguri Soup**.....7.50
- \*GF - Clear broth with clam and green onion
- Sunomono Salad:** Assorted seafood with sauce.... 8.00
- Mozuku Salad:** .....7.50
- Seaweed with vinegar base sauce
- Seafood Organic Salad** .....16.50
- Chicken Organic Salad**.....16.50

## Vegetarian Sides

- Takuwan**.....2.50
- Rice**.....3.00
- Homemade Pickle** .....2.50
- Sushi Rice**.....3.00
- House Salad**.....3.00
- Served with ginger dressing
- House Soup**.....3.00
- \*GF - Clear broth with mushroom, green onion and tofu
- Kinoko Soup**.....7.50
- \*GF - Assorted mushrooms

\*GF: Gluten Free

## Beverages

- Soft Drinks (all Coke Products)** .....3.00
- Green Tea (O-Cha)** .....3.00
- Herbal Tea**.....3.00
- Bottled Ramune**.....4.00
- Perrier (sparkling water)**.....3.00
- Bottled Green Tea (cold)**.....4.00
- Matcha Latte (hot or cold)**.....6.00

## Desserts

- Ogura Ice Cream (Homemade)** .....4.50
- Ice Cream:** .....4.50
- Choice of Green Tea or Vanilla
- Yuzu Sorbet (Japanese citrus)**.....4.50
- Tempura Ice Cream**.....9.00
- Choice of Green Tea or Vanilla
- Mochi Ice Cream**.....9.00
- Ask your server for flavors

PLEASE ASK YOUR SERVER FOR  
TODAY'S CAKE DESSERTS  
SPECIALS (GLUTEN FREE)  
\$9.00