

# Lunch Specials

MONDAY - FRIDAY: OPEN - 2:00 PM

limit one per person | no substitutions

## MAKI

### NOT RAW

**CALI ROLL** crab mix, avocado, cucumber (8 pcs)

**CRUNCHY BLUE** spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)

**CRUNCHY L.A.** crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)

**\*HAWAIIAN ROLL** tempura fried, mango, salmon, crab mix, mango sauce (8 pcs) +\$7

**HOTEL CALI** tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce (8 pcs)

**JUST SHRIMP TEMPURA MAKI** shrimp tempura (8 pcs)

**SPICY TAKO** spicy octopus (5 pcs)

**SUPER ASPARAGUS** cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)

**TIDAL WAVE** shrimp and crab stick tempura, cream cheese, honey wasabi and eel sauces (8 pcs)

### RAW

**\*CABO ROLL** (R) spicy bigeye tuna, crab mix, cucumber (8 pcs) +\$7

**HOT POPPER** (R) smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)

**LION KING** (R) crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)

**\*NEGI YELLOWTAIL** (R) yellowtail, garlic chip, scallion (8 pcs) +\$7

**PHILADELPHIA** (R) smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)

**ROJA** (R) bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)

**SAKE** (R) salmon (5 pcs)

**SALMON SKIN ROLL** (R) crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)

**SPICY GRINGO** (R) salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce (5 pcs)

**SPICY SAKE** (R) spicy salmon, cucumber (5 pcs)

**\*SPICY TEKKA** (R) spicy bigeye tuna, cucumber (5 pcs) +\$7

**\*TEKKA** (R) bigeye tuna (5 pcs) +\$7

### VEGAN MAKI

**AVOCADO** (VB) avocado, brown rice (8 pcs)

**AVO KALUNA** (VB) plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce (8 pcs)

**COWGIRL** (VB) pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)

**CRUNCHY CABBAGE** (VB) tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)

**GREEN GODDESS** (VB) spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 pcs)

**KAPPA** (VB) cucumber, brown rice (8 pcs)

**PRINCE ROLL** (VB) eggplant vegan tempura, avocado, sweet soy sauce (8 pcs)

**SHIITAKE TO ME** (VB) mushrooms sautéed in coconut milk, shiitake and sweet potato vegan tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)

**SPICY KALUNA** (VB) spicy plant based tuna, cucumber (5 pcs)

**THAI HIPPIE** (VB) tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad, thai peanut sauce (8 pcs)

**UNAMI EXPRESS** (VB) pineapple, red pepper, thai basil, bbq eggplant eel, masago caviart, scallion, sweet soy sauce (8 pcs)

**UNAMI MAKI** (VB) bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce (5 pcs)

**V.L.T.** (VB) bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 pcs)

**VEGAN HOT NIGHT** (VB) vegan shrimp tempura, avocado, plant based tuna, sesame seeds, sriracha (8 pcs)

**VEGAN SOUTH PACIFIC** (VB) bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce (8 pcs)

**VEGGIE** (VB) red pepper, vegan cream cheese, avocado, cucumber (8 pcs)

(VB) Vegan dish.

(R) Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

(TB) This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

\*These rolls when ordered incur an additional \$1 each.

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve.

Bones can happen in dishes with fishes. 18% gratuity added to parties of 6 or more.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.

**TWO MAKI** 16.5

**ONE MAKI + ONE ORDER NIGIRI** 17.5

**ONE MAKI + ONE ORDER SASHIMI** 19.5

SERVED WITH CUCUMBER SUNOMONO (VB),

MISO SOUP OR HOUSE SALAD (VB)

(VB) vegan kombu broth available for miso soup  
substitute coconut crab soup for +2

## NIGIRI & SASHIMI

### 2 PCS / 3 PCS

#### SALMON

**KUNSEI SAKE** (R) (TB)

atlantic smoked salmon  
chile, marine net pen

**SAKE** (R) (TB)

atlantic salmon  
british columbia,  
faroe islands, norway,  
marine net pen

**SAKE TORO** (R) (TB)

atlantic salmon belly  
british columbia,  
faroe islands, norway,  
marine net pen

**ABURI SAKE TORO** (R) (TB)

seared atlantic salmon belly  
british columbia,  
faroe islands, norway,  
marine net pen

**WILD SALMON** (R) (TB)

sockeye salmon  
alaska, gill nets

#### SHELLFISH

**AMA EBI** (R)

spot prawn with fried head  
canada, north pacific ocean,  
pots & traps

**EBI**

cooked white shrimp  
usa, gulf of mexico,  
bottom trawls

**HOTATE** (R)

hokkaido scallop  
japan, off bottom culture

#### FISH ROE & OTHER

**IKURA** (R) (TB)

chum salmon roe  
alaska, purse seines

**MASAGO** (R)

smelt roe  
iceland, purse seines

**TAKO**

spanish octopus  
spain, pots

**TAMAGO**

egg custard

**TOBIKO** (R)

black flying fish roe  
china, brasil, indonesia, traps

#### TUNA

**BONITO** (R) (TB)

seared skipjack  
japan,  
pole caught

**TOMBO AHI** (R) (TB)

seared albacore  
canada & alaska,  
pole caught

**MAGURO** (R)

bigeye tuna  
hawaii, deep set longline

#### WHITEFISH

**WHITE TUNA** (R)

escolar  
hawaii, deep set longline

**HIRAME** (R)

olive flounder  
je ju island, korea, indoor  
flowthrough tank

**MADAI** (R)

red sea bream  
japan, marine net pens

#### VEGAN (NIGIRI ONLY)

**AVOCADO** (VB)

**INARI** (VB)

fried tofu

**UNAMI** (VB)

bbq eggplant eel,  
sweet soy sauce

**KALUNA** (VB)

plant based tuna

**TOBIKO CAVIART** (VB)

seaweed caviar

**MASAGO CAVIART** (VB)

seaweed caviar

**IKURA CAVIART** (VB)

seaweed caviar