

Lunch Specials

MONDAY - SATURDAY: 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

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)

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

VEGAN HOT POPPER (VB) vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha (5 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)

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)

VEGAN PHILADELPHIA (VB) vegan smoked salmon, vegan cream cheese, scallion, 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