

GLUTEN FREE MENU GUIDE

Please be sure to notify our staff if you have a food allergy

This GF menu guide might not be Celiac safe
Please ask our staff to assist you to choose items

SASHIMI	Salmon Sashimi 7P Kingfish Sashimi 5P Tuna Sashimi 5P Scallop Sashimi 8P Assorted Sashimi (S) 9P Assorted Sashimi (M) 18P Assorted Sashimi (L) 27P Salmon Carpaccio Kingfish Carpaccio
NIGIRI	Salmon Nigiri 5P Salmon Toro Nigiri 5P Kingfish Nigiri 5P Tuna Nigiri 5P Lightly Grilled Salmon with teriyaki mayo nigiri 5P Lightly Grilled Salmon with Tamari Soy Nigiri 5P Lightly Grilled Salmon with shallot miso nigiri 5P Wagyu Beef Tataki with ginger shallot nigiri 5P Lightly Grilled Scallop with teriyaki mayo nigiri 4P
LARGE INSIDE OUT ROLL	Lightly Grilled Salmon with shallot sesame roll Wagyu Beef roll Spider roll Not recommended for Celiac Disease (Softshell Crab) Manly roll (Salmon, Prawn, Avocado & Fish roe) Waka roll (Assorted Sashimi & Shallot)
MINI INSIDE OUT ROLL	Sashimi Tuna roll Seared Salmon & Shallot roll
HAND ROLL	Seared Salmon & Shallot with teriyaki mayo Salmon, Cream cheese & Shallot Diced Sashimi & Avocado

THIN ROLL	Avocado thin roll Cucumber thin roll Salmon thin roll Tuna (Sashimi) thin roll Salmon and Avo roll
SALAD	Seaweed Wakame Salad Waka Salad (Diced assorted shashimi & Avocado) Green Salad Seaweed only
ENTRÉE	Edamame Lotus Chips Not recommended for Celiac Disease Agedashi Tofu Not recommended for Celiac Disease Agedashi Eggplant Not recommended for Celiac Disease
GRILLED/PANFRIED	Grilled Salmon Wing Grilled Kingfish Wing Wagyu Beef Roll Not recommended for Celiac Disease Scallop Miso Butter Not recommended for Celiac Disease Grilled Hokke
Teriyaki	Teriyaki Chicken Not recommended for Celiac Disease Teriyaki Salmon Not recommended for Celiac Disease Teriyaki Beef Not recommended for Celiac Disease Teriyaki Tofu Not recommended for Celiac Disease

We try to avoid cross contamination for gluten free food as much as we can and serve it to customers in the best manner as possible. However please be advised that we are handling non gluten food in the same kitchen area. The same deepfrying oil, pans, chopping boards and plates, etc would be shared for many other regular dishes. Please let us know if you have a serious celiac disease or food allergy.