



LUNCH MENU

• snack + share •

tuna tataki 9.80
seared, citrus sesame sauce, chili oil

tuna avocado 9.30
thin sliced tuna & avocado, dorinku citrus seaweed sauce

shaka shaka fries 7.80
umami-powdered, bagged & shaken. You hear that?

chicken karaage 10.80
crispy fried chicken, green tea salt, chili mayo

ebi mayo 11.80
crispy fried tiger prawns, spicy mayo

tako wasabi 4.80
chopped octopus marinated with wasabi dressing

tomato kimchi 5.80
house-made fresh tomato kimchi

hamachi carpaccio 14.80
seared, parmesan, organic spring mix, sesame soy dressing

daily miso soup 3.00

steamed rice 2.50

• teishoku •

served with bottomless rice, miso, and pickles

tonkatsu 16.80
tender, crispy, panko-fried pork cutlet, cabbage slaw japanese dipping sauce

beef short rib 25.30
braised Canadian AAA beef short rib sautéed with sweet & sour balsamic glaze

chicken karaage 16.80
Japanese classic crispy fried chicken, green tea salt, chili

sashimi 25.30
10 pc. of chef's daily selection

kid's combo 13.80
mini Hamburg patty, sweet beef curry, egg, deep fried shrimp, chicken karaage, rice

AAA beef steak 24.80
AAA tenderloin steak on Mt. Fuji volcano stone, Japanese pepper mix, wasabi radish sauce, dorinku steak sauce

stone bowl Hamburg steak 18.80
beef & pork patty, melted mozzarella in sizzling tomato teriyaki sauce

• japanese curry •

pulled beef slow-cooked that melts gently with comforting caramel overtones

classic Japanese curry 11.30
Katsu curry 16.80

+ add toppings

chicken karaage 6.80
Hamburg steak 6.80
daily vegetables 3.80
cheese 1.00

• udon + rice bowl •

kaki-age udon 12.80
jumbo crispy vegetable kaki-age, mushroom vegetable broth, Japanese udon noodles

carbonara 14.80
creamy carbonara sauce, bacon, poached eggs, scallions, parmesan cheese, Japanese udon noodles served in a hot stone bowl

jewelry 14.80
diced sashimi, Japanese mint, pickled daikon & salmon roe, sushi rice

chicken nanban 13.80
sweet & sour tossed crispy chicken, organic spring mix, tartar sauce, on a bed of rice

• dorinku ramen •

10 hours slow-cooked pork & chicken broth, pork chashu, radish sprouts, green onions

miso 14.80

shio 14.80

+ add toppings

corn 1.00
egg 2.00
butter 1.00
chashu 3.00
extra noodle 2.00

• salad •

ramen salad 11.80
organic spring mix, egg noodle, pork chashu, poached eggs, onions, Japanese mayo, sweet soy dressing

pork shabu salad 10.80
sliced pork belly, fresh tofu, organic spring mix, creamy sesame dressing, chili oil

green salad 6.80
organic spring mix, onion, cucumber, avocado, sweet black olive dressing

• sashimi + sushi •

3 kinds sashimi 17.80
9 pieces, real wasabi

5 kinds sashimi 28.80
15 pieces, real wasabi

wild sockeye salmon 5pc. 10.80

albacore tuna 5pc. 10.80

yellowtail 5pc. 11.80

octopus 5pc. 11.80

scallop 5pc. 11.80

pressed wild salmon 14.80
wild sockeye salmon, avocado, japanese mint, seared with creamy soy sauce

pressed wild saba 14.80
cured wild mackerel, seared and topped with Japanese mint dressing, green onions

pressed avocado 12.80
avocado, dorinku citrus seaweed sauce

dessert

maple coffee jelly tiramisu 6.30

almond tofu pudding with daily fruit purée 6.30