



# 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 rice and miso soup*

**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

**sushi + sashimi set** 28.80  
pressed wild salmon, 3pc. tuna tataki, 3 kinds of sashimi

**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