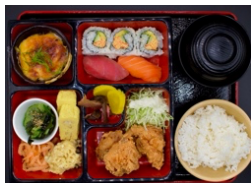



 A B U R I Y A + L U N C H
 MICHELIN
 2022

SPECIAL LUNCH SET

Bento Set Served with rice, miso soup \$18
 + Daily Special Protein
 + Sushi set
 + Hot side dish
 + Cold side dishes



Chef's Nigiri Mixed Set \$22
 + 4pc daily nigiri
 + 1 hosomaki
 + Salad and miso soup



Chef's Choice Nigiri Set \$35
 + 7pc assorted nigiri
 + Salad and miso soup

Maki Set \$18
 + 2 different assorted maki
 - shrimp tempura, spicy tuna, California
 veggie option
 + Salad and miso soup

SMALL DISHES

- Karaage** 9
Japanese-style fried chicken with mayo with togarashi
- Tako Yaki** 8
Fried octopus balls topped with teriyaki sauce, mayo, bonito flakes
- Lollipop Wings** 12
Korean-style fried chicken wing, celery mild | spicy
- Agedashi** 8
Choice of tofu or avocado
yuzu, green onion, daikon oroshi, nori katsuobushi
- Gyoza** 9
pan fried beef and vegetable Japanese dumpling
- Edamame** 5
Sea salt, shichimi

UDON Served with salad

Maze Soba mixed noodles 18
 ground pork, fish flakes, seaweed, green onion, chives, minced garlic, sesame seeds, egg yolk, side of rice
 Add-ons
Chashu \$3.50 | Ajitama \$2 | extra rice with ground pork \$3.50

Kake Udon 8
 Napa cabbage, seaweed, tenkasu, green onions in dashi broth
 Add-ons
Kitsune \$3 | Karaage \$4 | Tempura \$5

Bukkake Udon cold noodles 14
 Veggie tempura, seaweed, sesame seeds, daikon oroshi, green onions, tenkasu, tsuyu sauce
 Add-ons
**Ajitama \$2 | Onsen Tamago \$2 | Avocado \$2
 Japanese pickles \$3**

DONBURI Served with miso soup & salad

Gyudon 15
 sliced beef, onion, poached egg, kizami shoga

Spicy Butadon 14
 Pork belly, onion, spicy sauce

Soboro Oyakodon 15
 Chicken, onion, egg, soy dashi, green onion

Hambagu Steak choice of rice or napolitan 17
 ground beef, bean sprouts, onion, fried egg, demigras sauce, cabbage

Poke Bowl 15
 Marinated tuna and mixed greens on top of rice
Add avocado \$2

Chirashidon 35
 Variety of raw fish, on top of sushi rice

Vegggiedon 13
 Daily sautéed vegetables on top of rice

MAKI

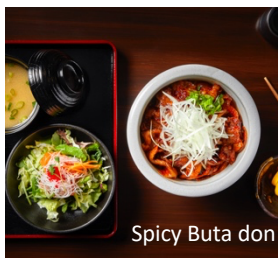
- TenGoku** 20
Breaded shrimp, spicy tuna, cucumber, avocado, marinated shiitake, spicy mayo, creamy sauce
- Kuma** 21
Spicy crab meat, smoked salmon, cucumber, unagi sauce
- T. T** 19
Spicy tako, spicy tuna, unagi sauce
- Veggie Maki** 16
Tempura sweet potato, asparagus, Kanpyo, fresh ground sesame seed with kanpyo & shiitake paste topping

Classic Maki

- | | | | | | |
|-----------------|----|----------------|----|------------|---|
| Tuna | 9 | Salmon | 9 | Hamachi | 9 |
| Cucumber | 7 | Avocado | 7 | Kimchi | 7 |
| Kanpyō | 7 | Spicy Tuna | 9 | California | 9 |
| Soft Shell Crab | 12 | Shrimp Tempura | 10 | | |

Hand Rolls

- | | | | | | |
|------------|----|----------------|---|-------------|---|
| Spicy Tuna | 7 | Salmon | 7 | Spicy tako | 9 |
| Spicy Crab | 7 | Poke Tuna | 7 | Poke Salmon | 7 |
| Karaage | 7 | Vege Tempura | 6 | | |
| Shiitake | 6 | Shrimp Tempura | 8 | | |
| Negi Toro | 15 | Negi-Hamachi | 8 | | |



20% gratuity is automatically added for parties of 5 or more

**Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions