



### get started

- Edamamé** 4 chamamé [make it spicy +1]
- Vegetable Tempura** 7 kabocha, onion, Brussels sprouts
- Shrimp Tempura** 6 tentsuyu
- Harusame & Snow Crab\*** 8 carrots, cucumber, tomato, shiitake soy vinaigrette
- Shumai** 4.5 fried shrimp & pork dumplings

**Takoyaki** 10 "Komé Family Favorite"  
doughy octopus dumplings, Japanese mayo, tonkatsu sauce, bonito flakes, nori, pickled ginger

**Homemade Gyoza** 6  
These pork & cabbage dumplings are made in house with a recipe that has been a part of the Asazu family for many years.



**Kara-agé** 6 "Komé Family Favorite"  
fried chicken thighs with Japanese mayo or Thai chili fish sauce

- Agé-dashi Tofu** 6 bonito flakes, negi, ginger, dashi
- Tori-teba Wings** 6 Nagoya style, caramelized soy, shichimi
- Dynamite Wings** 6 honey-chili glazed
- Kani Cream Korokke\*** 10 blue crab, béchamel
- Komé Fries** 4.5 ao-nori salted, honey wasabi aioli

### Bento\* 18

kara-agé, agé-dashi tofu, harusame noodle salad, salmon, yellowtail & tuna sashimi, miso soup, choice of one lunch roll

Roll selection for Bento\* or Sushi\* Lunch:

- Dynamite\*** spicy tuna, avocado
  - Sunshine\*** salmon, mango, avocado
  - Krab Salad\*** avocado, krab salad
  - Go-Go\*** bbq eel, avocado, cream cheese, Go-Go sauce, eel sauce
  - Austin\*** tuna, krab salad, avocado, eel sauce
- choose any roll on the back for an additional charge

- Tekka Maki\*** tuna
- Salmon Maki\*** salmon
- Ika-umé-shiso Maki\*** squid, plum, shiso, cucumber
- Negi-hama Maki\*** yellowtail, negi

### Sushi Lunch\* 13

tuna, yellowtail, salmon, striped bass & unagi nigiri, miso soup, choice of one lunch roll

### combination lunches "teishoku" served with salad, miso soup, rice & Japanese pickles

- Sashimi\*** 15 assorted sashimi, fresh wasabi [no salad]
- Yakiniku-kushi\*** 11 skewered hanger steak & onions, savory sauce
- Kara-agé Lunch** 11 fried chicken thighs with choice of: Japanese mayo, Thai chili fish sauce or sweet & sour with vegetables
- Tofu Steak** 10 yuzu mushroom ankake or sweet & sour with vegetables
- Mixed Tempura** 12 shrimp, kabocha, onions, Brussels sprouts [add softshell crab +4]
- Buta Kimchi** 13 grilled pork belly, kimchi
- Katsu** pork 11 chicken 10 panko shrimp 12 panko shrimp & oysters 15

### grilled fish "yaki-sakana" served with salad, miso soup, rice & Japanese pickles

- Saba Shio** 12 mackerel, ginger, daikon [has bones]
- Hamachi Kama** 13 yellowtail collar, ponzu [has bones]
- Salmon Kama** 12 miso-glazed salmon collar [has bones]
- Shio-Koji Salmon\*** 13 fresh wasabi, yamagobo

### rice bowls "donburi" served over rice, with a miso soup

- Chirashi\*** 18 tuna, salmon, yellowtail, striped bass, shimé-saba, scallop, tobiko, ebi, surf clam, unagi & tamago [sushi rice]
- Maguro Zuké-don\*** 11 soy marinated tuna, negi [add mountain potato & egg yolk\* +2]
- Hokkai-don\*** 11 salmon, scallop, ikura & tobiko [sushi rice]
- Gyu-don** 10 beef & onion [add stamina set: kimchi & egg\* +2]
- Mabo-don** 10 tofu & ground pork, spicy Szechuan sauce [add egg\* +2]
- Yakitori-don** 10 chicken & onion skewers, aji-tama, fried shallots, pickles

### salads "yasai" served with miso soup

- Salmon Skin Salad** 7 kaiware sprouts, cabbage, daikon, yuzu pickled red onions, carrots, shiso, shungiku, masago, wasabi soy vinaigrette
  - Komé Salad** 7 spring mix, daikon, radishes, tomatoes, cucumbers, red onions, carrots, sunflower seeds, puffed rice, creamy sesame dressing
  - Farm Salad** 10 little gem lettuce, daikon, lotus root tempura, red onion, shishito peppers, Brussels sprouts, seasonal farm vegetables, carrot ginger vinaigrette
- [add to any salad: chicken kara-agé 6 grilled salmon\* 8 tofu 4 avocado 2]



"Our lunch menu was created around the idea of a traditional Shokudo - a casual restaurant where the locals eat. Common dishes include udon, ramen, donburi, curry rice, sashimi & tempura. Because we have two kitchens, some items may come out before others"

### noodles "mén"

- Miso Ramen** 11 ground pork, aji-tama, pickled mustard greens, naruto, wakamé, negi [add spicy chili paste & kimchi +1]
- Tonkotsu Ramen** 11 pork belly, wakamé, aji-tama, bamboo shoots, corn, negi, pickled ginger, naruto, spinach, fried shallots, nori [add spicy chili paste & kimchi +1]
- Vegan Miso Ramen** 10 wakamé, corn, spinach, bamboo shoots, negi, nori
- Hiyashi Chuka\*** 12 cold ramen noodles, krab stick, salmon sashimi, spinach, corn, cucumbers, pickled ginger, tomatoes, wakamé, tamago, Japanese mayo, spicy mustard, vinaigrette
- Kitsune Udon** 8 inari, spinach, wakamé, naruto, negi
- Kayaku Udon** 12 Kitsune toppings plus chicken thigh, shrimp tempura, tamago
- Omu-Soba** 14 pan fried noodles, squid, vegetables, yakisoba sauce, egg omelet
- Tempura Zaru\*** 12 cold udon noodles, shrimp tempura, quail egg, sobatsuyu dipping sauce [substitute buckwheat soba noodles at no charge]

### "Komé Family Favorites"

- Katsu-don\*** cutlet cooked with egg & onion pork 12 chicken 11
- Japanese Beef Curry Rice** pork 13 chicken 12 vegetable croquettes 10 [served with salad instead of soup] [add egg\* +2]

### sides

- Seaweed Salad** 4 **Kimchi** 2
- Tsukemono** 4 assorted Japanese pickles
- Natto** 3 fermented soy beans
- Side Salad** 5 spring mix, cabbage, cucumbers, tomatoes, creamy sesame dressing

Substitutions and modifications politely declined.

= items are prepared with gluten free ingredients but we are not a dedicated gluten free facility  
 = vegetarian  
 20% gratuity added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness