



225a Westminster Street, Providence, RI  
Dinner Wednesday - Sunday 5:00-9:00  
Lunch Wednesday - Friday 12:00-2:00  
401-932-2450

#### SOUPS

**Miso Soup** - with Rhode Island mushrooms \$3.5

#### SALADS

**Hijiki Salad** - savory seaweed, root vegetables, togarashi \$4

**Sweet and Sour Pickles** - daikon, carrots, cucumber, yuzu \$3

**Wakame Salad** - traditional seaweed salad, cucumber, ponzu sauce \$5

**Three Salad Tasting Plate** - pickles, wakame, and hikiki \$6

#### SMALL PLATES

**Edamame** - green tea infused shinkai sea salt, organic USA grown \$5

**Hiyako** - cold soft tofu with ground sesame, ginger and soy *OR* bonito flakes \$5

**R.I. Lobster** - claw and knuckle, avocado, wasabi-soy dressing \$9

**Gyoza** - homemade dumplings vegetarian \$6 or Pat's Pastured Berkshire pork \$6

**Koji Chicken Skewers** - Bafonni Farms chicken thigh in *shio-koji* and sansho pepper \$6

**R.I. Mushroom Sauté** - beech, shitake, enoki, asparagus, soy mirin glaze \$6

**6 Piece Sashimi** - yellowtail, tuna, salmon \$9

#### LARGE PLATES

**12 Piece Sashimi** - tuna, salmon, yellowtail and seasonal fish with a bowl of rice \$19

**Sashimi Maki Combo** - six pieces sashimi and two spicy rolls or vegetable rolls of your choice \$20

**Chirashi** - a selection of sashimi over sushi rice garnished with sprouts, pickled ginger and nori \$18

NIGIRI - one piece on sushi rice

**Maguro** - Tuna \$3.5

**Sake** - Salmon \$3.5

**Hamachi** - Yellowtail \$4

**Ebi** - Shrimp \$3

**Uni** - Sea Urchin \$6

**Tobiko** - Flying Fish Roe \$3.5

**Tobiko** with quail egg \$4.5

**Ikura** - Salmon Roe \$4

HANDROLL - single roll wrapped in large piece of nori

**R.I. Mushroom** - asparagus soy mirin glaze \$5

**Hamachi** - with scallion \$5

MAKI - eight piece roll

**Roasted Hawaiian Sweet Potato** - spicy mayo and sesame seeds \$5

**Spicy** - tuna *OR* salmon *OR* shrimp with spicy mayo, avocado, asparagus and tobiko \$6

**Lobster** - yuzu mayo, asparagus and tobiko \$12

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

\*\*tips are divided equally between servers and chefs \*\*



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#### \$10 LUNCH SPECIALS

**Udon** – a lunch portion of our warm chicken broth with seared chicken thighs, simmered shitake mushrooms, thick noodles and scallions  
**Chirashi** – a lunch portion of sashimi over sushi rice with sprouts, nori and pickled ginger  
**Spicy Maki** – your choice of two spicy rolls: salmon, tuna, shrimp or sweet potato

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