

KAWABUN

LUNCH MENU

SIGNATURE SETS

Kawabun special Japanese eel, delivered fresh from Aichi Japan grilled over binchotan charcoal.

HITSUMABUSHI 70
Nagoya style served over rice with miso soup, pickles, nori, wasabi and chive toppings to enjoy three ways.

UNAJUU 60
Over rice and served with miso soup and pickles.

WAGYU ROAST BEEF..... 40
Soy marinated A5 Wagyu from Miyazaki Japan slow cooked, thinly sliced served with miso soup and pickles.

SASHIMI OVER RICE

KING SALMON & IKURA 45
Sesame seeds, shiso leaf and wasabi, Over a bed of sushi rice.

BLUEFIN TUNA 52
Chefs choice of 3 types of bluefin tuna served with takuan pickles, wasabi and shiso leaf over a bed of sushi rice.

CHIRASHI 47
Chefs choice of 9 kinds of fresh seafood, shiso leaf, sesame seeds, wasabi, over a bed of sushi rice served with miso soup.

SOBA NOODLES (COLD)

Japanese Nihachi style (buckwheat & flour) made by hand in house, house made dashi broth.

EBI TEMPURA SOBA 28
Shrimp, nori seaweed, shishito peppers, served with a side of wasabi & chive.

VEGETABLE SOBA 22
Add Chicken \$7
Romain lettuce, tomatoes, mixed seaweed, fried onions, finished with black sesame dressing.

BEEF SOBA 40
A5 Waygu, ginger, fried lotus roots, micro wasabi, topped with red chili.

PLAIN SOBA 18
Add Chicken \$7
Served with a side of wasabi & chive.

SIDES

KURO EDAMAME 7
Black soy beans coated in either sea salt or home blend black chili powder.

SMALL JAPANESE PICKLES..... 3
Seasonal assortment of pickled vegetables.

WHITE RICE 5

NAGOYA RED MISO SOUP 5