

Thur. & Fri. Noon - 3pm

Dine In Only

NO SUBSTITUTIONS

LUNCH

Bento Boxes

Cooked

THERE WENT DREW - 10

Salmon, cream cheese, kani, and avocado inside: tempura fried.

CRUNCHY MUNCHY LOBSTER- 12

Lobster salad inside; topped with tempura crunchies.

THE INDULGENT- 9

Spicy crab, cream cheese, and avocado: tempura fried.

SHRIMP TEMPURA ROLL- 9

Shrimp tempura and spring mix with unagi sauce drizzle.

Uncooked

FROSTY SUNBEAM * - 12

Mango and cream cheese inside; salmon and avocado outside.

DIPITY * - 12

Spicy crab, roasted garlic inside; salmon and avocado outside.

SABOR CON FUEGO * - 11

Diced red tuna, jalapeño, and hot sauce inside; topped with a fiery drizzle.

Veggie

AVOCADO TEMPURA - 10 🌸

Avocado tempura, crushed walnuts, and mango chili sauce.

MANTIS - 9 🌸

Asparagus tempura and cream cheese.

All Bento Boxes Include:

Soup or Salad,
5 Veggie Gyoza,
&
2 Sides of the Day
(Ask Server For Details)



In an effort to reduce our impact on the environment, DKD has chosen to value reusable chopsticks. Please help us in this endeavor by leaving them for our next guests.

Allergens are present in this location and we cannot guarantee any item to be allergen free

STARTERS

Cold

WASABI SALSA * - 6.50 ✨

Diced tomato, avocado, mango, jalapeño, red onion, garlic, cilantro, wasabi, and lime juice. Served with fried wonton chips. **Add red tuna or salmon sashimi +3.00**

TUNA TATAKI * - 9

Lightly seared ahi tuna slices with sea salt, avocado-wasabi, and fried garlic chips.

EDAMAME - 4 ✨

Seasoned with your choice of sea salt, chili powder, or wasabi powder.

SEAWEED SALAD - 5 ✨

An assortment of seaweed blended with toasted sesame seeds and sesame oil dressing.

HOUSE SALAD - 4.50 ✨

Spring mix, red onion, tomato, avocado, and mozzarella cheese with ginger dressing.

HIJIKI- 4

Brown sea vegetable cooked with fried tofu, carrots, and sesame seeds.

KIMPIRA GOBO- 4

Sautéed burdock root with shredded carrots. Served with chili pepper.

Thirsty?

Bottled Sodas - 3

Iced Tea - 3

Hot Tea - 3

Hot

LEMONGRASS MISO- 3.50 ✨

White miso, coconut milk, lemongrass, tofu, shiitake mushrooms, carrots, and cilantro.

MEDITERRANEAN YAKI ONIGIRI- 5 ✨

Rice cake with sun dried tomatoes, kalamata olives, and Gorgonzola cheese. Pan-fried in sesame oil and served with wasabi pesto.

CHORIZO YAKI ONIGIRI- 5

Large rice cake with Mexican chorizo sausage and cilantro, pan-fried in sesame oil, and served with wasabi aioli.

PARMESAN CHICKEN KATSU- 8

Strips of almond and panko breaded chicken breast; sprinkled with grated parmesan, and served with tomato-soy sauce for dipping.

FRIED STUFFED WONTONS- 6 ✨

Fresh jalapeño peppers, cream cheese, and sweet kanpyo squash wrapped with wonton and fried. Served with sweet chili sauce.

FRIED VEGGIE GYOZA- 5 ✨

Vegetable filled pot-stickers served with our homemade spinach vinaigrette, spicy mustard, and chili oil.

NACHOS- 8 ✨

Crispy tortilla chips, drenched in queso blanco and topped with cilantro, jalapeño, tomato, and red onion. **Add Kimchi beef or Ginger chicken + 3.00**
Spicy tofu + 2.00

✨ *Vegetarian Friendly Option*

* *Consuming raw or undercooked foods may increase risk of food borne illness*

18% gratuity may be added to parties of 6 or more

15% will automatically be added to credit card tabs that are left blank/ mistakingly taken

ENTRÉES

Salads

SASHIMI SALAD * - 13

Ahi tuna, salmon, and escolar sashimi on a bed of organic spring mix with red onion and avocado slices. Topped with fried garlic chips, and tamari-aioli.

KATSU SALAD - 8 🌸

Your choice of crispy almond and panko breaded chicken breast or tofu served on a bed of organic spring mix with tomato, avocado, and red onion. Served with your choice of dressing: **ginger, wasabi-ranch, tamari-aioli, or sesame-soy vinaigrette.**

Quesadillas

BUFFALO CHICKEN- 9

Sautéed chicken breast, jalapeño, provolone, and mozzarella. Served with wasabi-ranch dressing and fiery drizzle.

CHEESE- 7 🌸

Mozzarella, provolone, basil, and soy sauce.

PESTO CHICKEN KATSU- 9

Crispy almond and panko breaded chicken breast, wasabi pesto sauce, provolone, and mozzarella.

PROSCIUTTO- 9

Fresh mozzarella cheese, basil, prosciutto, and soy sauce.

BBQ BEEF- 9

Thinly sliced rib-eye sautéed with Asian BBQ sauce, jalapeño, cilantro, provolone, mozzarella, and Japanese aioli.

CHICKEN- 9

Sautéed chicken breast, tomato, avocado, provolone, mozzarella, and teriyaki sauce. Served with a side of wasabi sour cream and green onion.

JAPANESE EGGPLANT- 9 🌸

Panko breaded Japanese eggplant, tomato-tamari sauce, basil, mozzarella and provolone.

Flatbreads

SALAD FLATBREAD- 8 🌸

Organic spring mix, red onion, cilantro, basil, avocado, tomato, fresh mozzarella, and ginger dressing.

SMOKED SALMON FLATBREAD- 10

Smoked salmon, red onion, and wasabi-cream cheese.

TUNA TATAKI FLATBREAD * - 13

Lightly seared Ahi tuna slices with spring mix, avocado, fried garlic chips, sea salt, and Japanese aioli drizzle.

SASHIMI FLATBREAD * - 13

Organic spring mix and avocado topped with sashimi salmon, escolar, and red tuna with tamari-aioli.

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ENTRÉES

Tacos 3 Per Order

REMEMBER TO DRESS THEM UP WITH TOPPINGS LISTED BELOW!

TUNA TATAKI * - 13

Lightly seared ahi tuna, spring mix, and fried garlic chips with avocado-wasabi spread.

MAHI MAHI- 13

Mahi mahi sautéed with a soy butter sauce, fresh basil, and orange zest.

TILAPIA TEMPURA- 9

Tempura fried tilapia, avocado slices, and mango chili sauce.

CHICKEN KATSU- 9

Crispy almond and panko breaded chicken breast. Served with avocado slices, tonkatsu sauce, and spicy mustard.

SALMON TERIYAKI- 13

Salmon cooked with teriyaki sauce and topped with green onions.

SHRIMP TEMPURA- 11

Shrimp tempura and avocado slices topped with mango chili sauce.

GINGER CHICKEN- 9

Chicken breast sautéed with ginger sauce and topped with green onions.

ASIAN BBQ BEEF- 10

Beef rib-eye sautéed in Asian BBQ sauce; served with wasabi aioli.

KIMCHI BEEF- 8.50

Spicy Korean kimchi sautéed with ground beef; drizzled with Japanese aioli.

GRILLED TOFU- 8 🌸

Tofu, shiitake mushrooms, and snow peas sautéed with teriyaki sauce.

STIR-FRIED VEGETABLES- 7 🌸

A rich medley of stir-fried carrots, bean sprouts, snow peas, cabbage, and red onion sautéed in ginger sauce.

Pick 3 Toppings

Pick 1 Sauce

Garlic Chips
Avocado **+1.00**
Tomato
Cabbage
Organic Spring Mix
Cilantro

Red Onion
Green Onion
Jalapeño

Avocado Wasabi **+1.00**
Mango Chili Sauce **+0.50**
Death Sauce
Jalapeño Sauce
Habañero Sauce
Red Chili Sauce
Teriyaki Sauce

Ginger Sauce
Spicy Aioli
Wasabi Aioli
Spicy Sour Cream
Wasabi Sour Cream
Habañero Aioli

SUBSTITUTE OVER RICE FOR \$2.00

Extra toppings and sauces 25¢ unless otherwise marked.

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MAKI-SUSHI

Uncooked

CHUPACABRA ROLL * - 12

Spicy crab and cream cheese inside; salmon, basil, and cocktail shrimp outside.

MARIACHI ROLL * - 9

Diced red tuna, jalapeño, hot sauce, and avocado inside; topped with crunchy tortilla strips.

SPICY SALMON * - 6

Salmon and hot sauce.

SPICY TUNA * - 6

Red tuna and hot sauce.

SABOR CON FUEGO * - 8

Diced red tuna, jalapeño, and hot sauce inside; topped with a fiery drizzle.

THE KRAKEN ATTACKS * - 14

Red tuna, avocado, hot sauce inside; escolar and unagi outside.

KRYPTONITE * - 12

Salmon, avocado, and cream cheese inside; unagi outside.

ZESTY ORANGE PEEL * - 8

Escolar and orange zest in a soy wrapper.

DON'T HURT EM' * - 12

Avocado tempura inside; tuna tataki, garlic chips, sea salt and wasabi aioli drizzle outside.

SON OF JADE * - 11

Red tuna inside; salmon and avocado outside.

SUSHI & THE BANSHEES * - 10

Cream cheese, roasted garlic, and avocado inside; salmon and basil outside.

THE PATSY STONE ROLL * - 14

Blue crab, cucumber, and avocado inside; red tuna, escolar, and salmon outside.

RED-TAILED HAWK * - 12

Salmon and spicy crab inside; red tuna and escolar outside; served on a fiery drizzle.

DIPITY * - 10

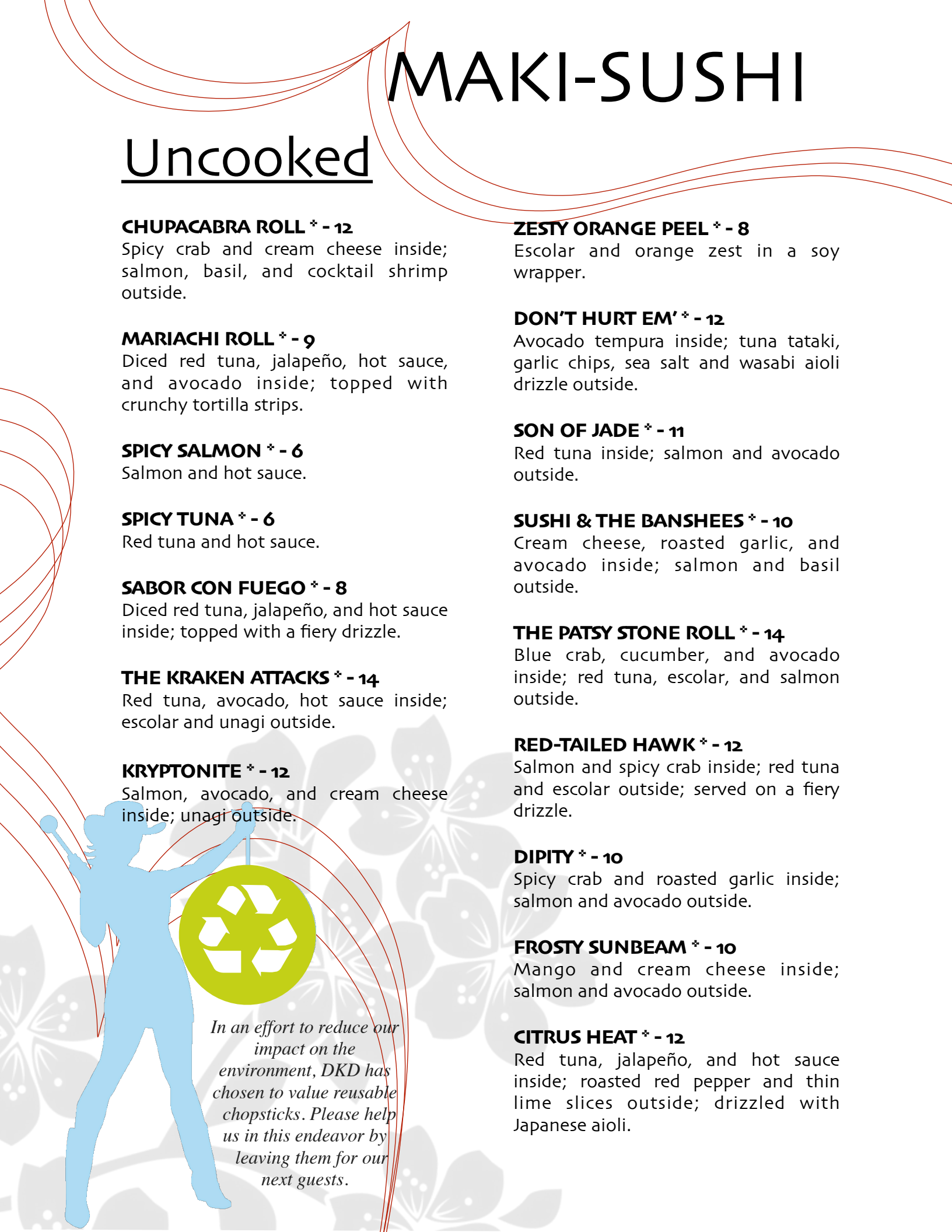
Spicy crab and roasted garlic inside; salmon and avocado outside.

FROSTY SUNBEAM * - 10

Mango and cream cheese inside; salmon and avocado outside.

CITRUS HEAT * - 12

Red tuna, jalapeño, and hot sauce inside; roasted red pepper and thin lime slices outside; drizzled with Japanese aioli.



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MAKI-SUSHI

Cooked

DRAGON KING'S DAUGHTER- 14

Shrimp tempura inside; avocado and unagi outside; drizzled with unagi sauce.

CRUNCHY MUNCHY LOBSTER- 9

Lobster salad inside; topped with tempura crunchies.

SPIDER ROLL- 9

Deep fried soft shell crab with unagi sauce drizzle.

MOMMA AIN'T RIGHT- 11

Shrimp tempura inside; lobster salad and unagi sauce outside.

EBI-MAYO- 7

Cocktail shrimp, avocado, and Japanese aioli.

SMOKED SALMON ROLL- 10

Blue crab and cream cheese inside; red onion and smoked salmon outside.

DRAGON ROLL- 9

Unagi and avocado inside; sliced avocado and unagi sauce outside.

ACE ROLL- 7

Grilled salmon, cucumber, and avocado.

SHRIMP TEMPURA- 7

Shrimp tempura and spring mix, with unagi sauce drizzle.

T-BIRD ROLL- 9

Grilled chicken, cream cheese, roasted red pepper, and basil: tempura fried with habañoero aioli drizzle.

THERE WENT DREW- 8

Salmon, cream cheese, kani, and avocado inside: tempura fried.

SPICY CRAB- 6

Kani and spicy aioli.

CHICKEN KATSU ROLL- 9

Crispy almond and panko breaded chicken breast inside; sliced avocado outside. Served with tonkatsu sauce and spicy mustard.

ITALIAN PICNIC- 10

Asparagus tempura inside; prosciutto, toasted pine nuts, fresh basil, and Japanese aioli outside.

SHRIMP COCKTAIL- 8

Cocktail shrimp, cilantro, and avocado inside; sliced lime outside.

THE INDULGENT- 7

Spicy crab, cream cheese, and avocado: tempura fried.

CALIFORNIA ROLL- 8

Blue crab, cucumber, and avocado.

JUSTIN CASEY- 10

Tilapia tempura inside; roasted red pepper and cilantro outside; fiery drizzle underneath.

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MAKI-SUSHI

Veggie

COCO CALIENTE- 9 🌸

Spicy tofu and roasted garlic inside; roasted red pepper, lime, and hot sauce outside.

AVOCADO TEMPURA ROLL- 8 🌸

Avocado tempura, crushed walnuts, and mango chili sauce.

THE MAD MAX- 9 🌸

Asparagus tempura and hot sauce inside; basil and torched cream cheese outside.

BUFFAROLL- 7 🌸

Avocado, cucumber, and fresh mozzarella.

VEGETABLE ROLL- 7 🌸

Cucumber, avocado, kanpyo (stewed sweet squash) shibazuke and pickled daikon radish.

LOBO PELUDO- 8 🌸

Tofu tempura, jalapeño, spring mix, basil, and avocado with a teriyaki drizzle.

SUMMER SALAD ROLL- 8 🌸

Fresh mozzarella, organic spring mix, red onion, avocado, cucumber, and cilantro with a spicy aioli drizzle.

SPICY TOFU- 7 🌸

Tofu, hot sauce, and veganise inside; avocado slices outside.

MANTIS ROLL- 7 🌸

Asparagus tempura and cream cheese.

DESSERTS!

FRIED CANDY BAR- 5

Your choice of tempura fried Snickers or Twix bar, served with a scoop of ice cream.

ICE CREAM- 3

Ask your server about available flavors.

OREO ROLL- 7

Oreo cookie and cream cheese in a soy wrapper... tempura fried!

POT DE CREME- 6

White chocolate and green tea infused custard, topped with whipped cream and a coconut flute crisp.

MOCHI- 4

Japanese confection made from mochi with an ice cream filling, topped with a delicious fruit sauce. Ask your server about available flavors.

MILKSHAKES- 7

Ask your server about available flavors.

FLOATS

w/Choice of Beer - **T B D**

w/Choice of Soda - **6**