

**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**

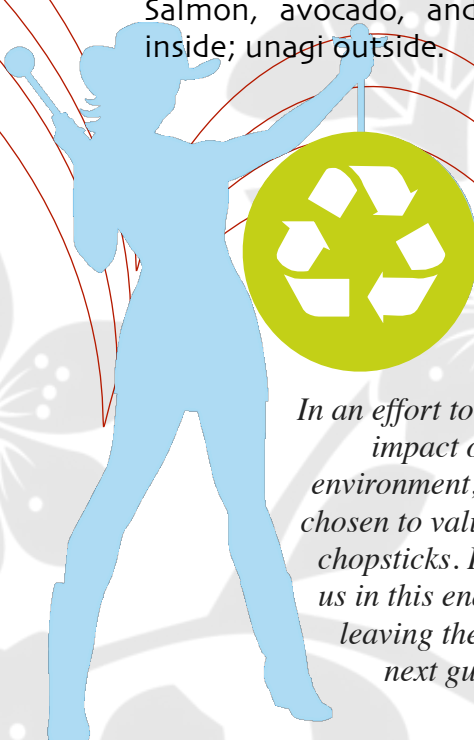
Spicy crab and roasted garlic inside; salmon and avocado outside.

### **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 veganaise 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**