

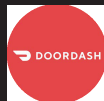
Ebisu

LUNCH HOURS

Monday - Friday
11:30 am - 2:00 pm
Take-Out Available
Closed Sunday



www.ebisurestaurant.com



LUNCH MENU

EBISU LUNCHES

SERVED WITH MISO SOUP OR HOUSE SALAD

YAKI SOBA 16

Traditional stir fried egg noodles with vegetables
ADD Chicken or Shrimp (\$7)

TEMPURA UDON or SOBA 16

Choice of udon or soba in a fish broth
with seaweed and a shrimp tempura
(Ask your server for Zaru option)

GYUDON 19

Braised beef and onions simmered
in a mildly sweet and savory sauce

FRIED RICE 17

Chicken, vegetables, and egg

KATSU CURRY 19

Choice of chicken or pork cutlet
on a bed of rice and curry gravy

CRISPY SPICY TOFU 17

Fried tofu dressed with homemade
sweet and spicy garlic sauce served with
vegetables and a side of white rice

KATSU DON 19

Fried chicken or pork cutlet braised
with onions in a sweet and savory sauce
topped with eggs and served over rice

UNAGI DON 20

BBQ eel served over rice with
seaweed salad and cucumber

CHIRASHI 20

Assorted sashimi over sushi rice

POKE DON 22

Choice of tuna or salmon.
Served with homemade poke sauce and garnished
with crunchy tempura flakes, avocado, seaweed
salad, and cucumber/krab salad over a bowl of white rice

TUNA OR SALMON DON 22

Choice of tuna or salmon layered on sushi rice

(CHECK OUT OUR DAILY FISH BOARD)

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY
FOOD ALLERGIES OR SPECIAL DIETARY RESTRICTIONS.

WE PROUDLY OFFER VEGETARIAN AND VEGAN MENU ITEMS

Extra condiments and substitutions will incur an additional charge

CONSUMER ADVISORY:
Consuming raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk may
increase your risk of foodborne illness.

JOIN US FOR HAPPY HOUR AND DINNER

HAPPY HOUR WEDNESDAY - SATURDAY 5:30 pm - 7:00 pm

DINNER SERVED MONDAY - SATURDAY 5:30 pm - 10:00 pm

SUSHI BAR LUNCH BOXES

Served with seaweed salad, daily side,
and choice of miso soup or house salad.
For brown rice, +\$2

SUSHI + SASHIMI BOX 24

Chef's Choice of 3 pieces of sushi + 7 pieces of sashimi
+ traditional daily hand roll

SUSHI OR SASHIMI BOX 21

Chef's Choice of 5 pieces of sushi or 9 pieces of sashimi
+ traditional daily hand roll

SALMON LOVERS BOX 23

5 pieces of salmon nigiri + traditional salmon roll

TUNA LOVERS BOX 23

5 pieces of tuna nigiri + traditional tuna roll

KITCHEN LUNCH BOXES

Served with edamame, shumai, white rice,
and choice miso soup or house salad.
For brown rice, +\$2

SHRIMP TEMPURA BOX 18

Two pieces of shrimp + three pieces of vegetables

TERIYAKI CHICKEN BOX 18

Grilled teriyaki glazed chicken

TERIYAKI SALMON BOX 20

Grilled teriyaki glazed salmon

YAKINIKU BOX 22

Marinated Japanese barbeque beef with onions

KARA-AGE BOX 18

Traditional Japanese fried chicken

CHICKEN or PORK KATSU BOX 20

Deep-fried chicken or pork cutlet

RAMEN NOODLES

Served with egg, sliced pork, bamboo shoots
wood ear mushrooms, and scallions.
(Mild oil optional)

TONKOTUSU RAMEN () 19
Pork-Based Soup

SHOYU RAMEN () 19
Soy Sauce-Based Soup

MISO RAMEN (味噌ラーメン) 19
Miso-Based Soup

PICK TWO FOR \$19

CHOOSE ANY 2 ITEMS

SERVED WITH MISO SOUP OR HOUSE SALAD

Avocado Roll	Dynamite Roll	PGA Roll	Spider Roll
BBQ Eel Roll	Everest Roll	Rainbow Roll	Tuna Roll
California Roll	Hamachi Roll	Salmon Roll	Vegetable Roll
Crispy Fire Rice (3 Pieces)	JB Roll	Salmon Skin Roll	Salmon Sushi (4 Pieces)
Crunchy Salmon Roll	Light My Fire Roll	Shrimp Tempura Roll	Tuna Sushi (4 Pieces)
Cucumber Roll	Eel Sushi (3 Pieces)	Spicy Tuna Roll	Whitefish Sushi (4 Pieces)

BEVERAGES

SOFT DRINKS 4

Coca-Cola, Diet Coke, Sprite, Club Soda, or Ginger Ale.

Root Beer **4.5**

Calpico **6.5**

RAMUNE (POPULAR JAPANESE SODA) **5**
Original, Strawberry, Orange, Melon, Grape, Lychee, Peach

BOTTLED WATER (Fiji) **7**

SPARKLING WATER **4.5**

APPLE JUICE **5**

LEMONADE **5**

ICED TEA (Fresh-Brewed) **4.5**

SUPER GREEN TEA **8**

Cold Green Tea (sweetened)

GREEN TEA (Loose Leaf Tea) **5**

TRADITIONAL MATCHA TEA **6**

BEER

BOTTLES

ASAHI **7**

KIRIN ICHIBAN **7**

KIRIN LIGHT **7**

MUSASHINO **9**

SAPPORO **8**

SAPPORO LIGHT **7**

SAPPORO (LG. CAN) **9**

ST. PAULI (non-alcoholic) **6**

BUD LIGHT **5**

DRAFT

ASAHI **7**

SAPPORO **7**

WINE

BY THE GLASS **8.5**

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, and Plum Wine

SAKE

HOUSE HOT SAKE

Small **8** Large **13**

OZEKI DRY 375 ml **15**

Dry sake with a refreshing fruity flavor and tastes best when served chilled.

SNOW BEAUTY 300 ml **18**

Velvety in texture with a fragrance of freshly steamed rice. Creamy with a mild sweetness. Deliciously unique.

SENNENJYU 300 ml **30**

A well structured, clean sake that is simultaneously dry and rich, with a refreshing hint of cucumber.

OTOKOYAMA 300 ml **27**

This Tokubetsu Junmai has an earthy yet sweet aromatic nose that borders on ripe fruit. This is a very user-friendly and dependable sake that is great for beginners.

HATSUMAGO 300 ml **30**

Light, smooth, crisp and clean finish. Great palate cleanser. The smooth, clean characteristics of this Junmai sake's taste and aroma are not very common.

MU 300 ml **41**

This fruity, dry Junmai Daiginjo has a delicate and brilliantly aromatic character. The aroma of green apples and Asian pear with a hint of resin complements its smooth and refreshing taste.

Please ask your server for our current selection of larger size sake bottles.

DESSERTS

Tempura Cheesecake | Tempura Banana | Tempura Ice Cream
Ice Cream | Mochi Ice Cream | Daifuku | Tofu Donut | Chestnut Cake