

CUISINE: Japanese, Sushi, and Asian Fusion

ADDRESS: 119 North Michigan Street

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DOWNTOWN SOUTH BEND
Restaurant Weeks
 **JULY 25 - AUG. 7 2022**




PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING YOUR RESERVATIONS. Eat. Drink. Downtown South Bend. Restaurant Weeks prices do not include tax and tip. Eat. Drink. Downtown South Bend. promotional menus are available for a limited time only. They cannot be used in conjunction with any other special offers.



STARTER


CALAMARI KATSU 
Fresh calamari, panko breaded, deep-fried till golden perfection, spicy mayo, and Thai sweet chili sauce on the side. 12



COCO SHRIMP
Butterfly shrimp, battered with coconut flakes, lightly deep-fried to golden brown perfection, coconut dipping sauce on the side. 12

KI-KI SHRIMP 
Panko battered jumbo shrimp, lightly deep-fried, sauteed with special salsa, garnished with fresh pineapple chunks and scallion. 14


SEAFOOD CEVICHE    **NEW**
Ebi, Tako, Ika, jalapeno, onion, cilantro, avocado, cucumber, special sauce. 24


FUTOMAKI

STARLIGHT ROLL 
Deep-fried fish, cream cheese, avocado, and cucumber, wrapped with seaweed and rice, topped with Japanese mayo marinated Kani and unagi sauce. 15

MAD SUMMER ROLL  
Deep-fried young Yellowtail, avocado, and cucumber, wrapped with seaweed and rice, topped with super white tuna, spicy mayo, unagi sauce, and togarashi (chili powder), baked. 22

MAIN

MAGURO POKÉ BOWL   **NEW**
Maguro, oshinko, yamagobo, "Lady Gar-Gar" sauce, on top of sushi rice, garnished with masago and wakame flakes. 26

TEPPANYAKI LOBSTER & SALMON 
6 oz. Maine cold-water lobster tail, fresh wild-caught salmon, grilled with Teriyaki sauce, served with clear soup, rice, sautéed veggies, drawn butter, and yum-yum sauce on the side. 38

ATLANTIC SNOW CRAB LEGS  **NEW**
The Opilio crab, known for its sweet succulence and snowy white meat, has a delicate texture with salty finishing. Steamed, served with butter and lemon wedge. 2 lbs. per serving. 58

WHITE

SYCAMORE LANE CHARDONNAY
California. Glass 6

CK MONDAVI PINOT GRIGIO
California Glass 6

CHATEAU STE. MICHELLE CHARDONNAY
Columbia Vallie Glass 6 Bottle 25

BARON HERZOG WHITE ZINFANDEL
California. Glass 6 Bottle 25

RED

HUSSONET GRAN RESERVA CABERNET SAUVIGNON
Maipo Valley, Chile. Glass 6 Bottle 25

SNAP DRAGON PINOT NOIR
California Glass 6 Bottle 25

JAPANESE SAKÉ

GEKKEIKAN JUNMAI SAKÉ
California. Glass 6 Bottle 25

HAKUTSURU SUPERIOR JUNMAI GINJO
Japan. 300 mL. Bottle 25

SAYURI NIGORI SAKÉ
Unfiltered. Japan. 300 mL. Bottle 25

JAPANESE BEER

SAPPORO PREMIUM
Japan. Bottle 4

ASAHI SUPER DRY
Japan. Bottle 4

KIRIN ICHIBAN
Japan. Bottle 4

ROCKS

JAPANESE WHISKY COKE
Toki Japanese whisky, Coca-Cola. 5

JAPANESE GIN TONI
Roku Japanese gin, tonic water. 5

GOLD PLATE SPONSOR



Approximately 10% of all sales from 2022 Summer Restaurant Weeks will be donated to



WARNING: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses. 18% gratuity included for parties of 6 or more. \$2 charge for split plates.