

SUMIKA LUNCH MENU

18% service charge will be added to your bill

BENTO BOX

with dashimaki tamago egg, potato salad, cooked veggie

Karaage 唐揚げ弁当 – Fried Chicken with rice \$15.6
+ Spicy Mayo +\$1, Mayo +\$1

Salmon Fry (Tatsuta-age style)

サーモンフライ弁当 – Seasoned Salmon Fry \$16

Vegetable Fry ベジフライ弁当 – Deep fried vegetable
with dipping sauce \$13.5

Chicken Katsu チキンカツ弁当 – Fried Chicken Cutlet
\$16.7

Aji (Horse Mackerel) Fry アジフライ弁当 – \$15

Agedashi-Tofu 揚げだし豆腐弁当 – Deep Fried Tofu
with Fish Broth \$14.6

+ \$1 Lunch miso soup (tofu and seaweed)

DOMBURI SET

with soup, salad, pickle and small cooked veggie

Oyako-Don Tray 親子丼膳 – Chicken thigh and eggs
cooked in a special SUMIKA sauce. \$16

Soboro (minced) chicken & egg tray そぼろ丼膳 –
Minced chicken and egg over rice. \$15

Maguro-Don (Tuna) Tray マグロ丼膳 – Tuna sashimi
tempura with sesame soy sauce over rice \$17

Roasted Beef Don Tray ローストビーフ丼膳 –
American Wagyu roasted beef over rice. \$25

Beef Steak Don Tray 牛ステーキ丼膳 – Grilled Beef
with lemon garlic sauce over rice \$18

Kakiage Udon Tray かき揚げうどん膳 – Warm Udon
with vegetable tempura \$14.6

MEAT APPETIZER

6 pc Karaage – Fried Chicken \$12.50
+ Spicy Mayo +\$1, Mayo +\$1

Simmered Pork Belly (Kakuni) 豚の角煮 – \$15.6

Spicy Karaage (Spicy Fried Chicken) – \$13

VEGETABLE APPETIZER

Agedashi Tofu 揚げ出し豆腐 – 4pc Deep Fried Tofu with
Bonito Broth \$8.4

Vegetable Tempura 野菜の天ぷら – Fresh choice of
seasonal vegetables \$11.5

Moro-Q もろきゅう – Fresh Cucumber with Miso & Mayo
\$5.8

Fried Garlic にんにく揚げ – \$8.5

Edamame 枝豆 – \$6.25

SEAFOOD APPETIZER

Assorted Seafood Fry – Soft shell shrimp and karamari \$14

Salmon Teriyaki 鮭の照り焼き – \$16

DELICACIES

Shiokara (Fermented Squid) 塩辛 – \$7

Tako Wasa (Raw Octopus with Wasabi) タコわさ –
\$7

SOUP

Clam Miso Soup あさりの味噌汁 – \$5.2

SALAD

SUMIKA Salad 炭家サラダ – \$14
+ vegetarian option available (tofu)

Half size House salad – \$7.5

Cha shu pork potato salad – \$9.5

RICE DISH

Oyako Don 親子丼 – Chicken Thigh cooked in Egg sauce
over Rice \$14

Grilled Rice Ball 焼きおにぎり – \$6.25

Rice ご飯 – \$3

BIN-CHO-TAN CHARCOAL GRILL

- Momo with Green Onion** ねぎ間 - \$3.8
- Momo (thigh)** もも串 - \$3.5
- Mune Ume (Breast with Plum Sauce)** 胸梅 - \$3.8
- Momo with Spicy Sauce** ももスパイシーソース - \$4.6
- Mune Yuzu (with Yuzu Kosho)** - \$4.7
- Mune Wasabi (Breast with Wasabi)** 胸わさび - \$3.8
- Tsukune Meat Ball** つくね - \$3.8
- Mune Cheese (Breast with Cheddar Cheese)**
胸チーズ - \$4.2
- Teba 2 pc (Wings)** 手羽 2 pc - \$4.7
- Tsukune Meat Ball with Cheese** つくねチーズ - \$4.2
- Sori (Premium Thigh with Balsamic Sauce)** ソリレス - \$4
- Hiza Nankotsu (Knee Cartilage)** 膝軟骨 - \$3.2
- American Wagyu Beef with Apple Onion Steak Sauce**
神戸ビーフ - \$6
- Shrimp Skewer** 赤海老串 - \$5.2
- Pork Belly with garlic sauce** 豚バラガーリック - \$4.4
- Shishito Pepper** しし唐 - \$3.5
- Asparagus Roll wrapped in Black Pork Slice**
アスパラ豚肉巻き - \$4
- Shiitake Mushrooms** 椎茸 - \$3.5
- Okra** オクラ - \$3.5
- Quail Eggs** うずらの卵 - \$4
- Zucchini with Olive Oil** ズッキーニ with
オリーブオイル - \$3.2
- Cherry Tomatoes** ミニトマト - \$3.2

DESSERT

- Frozen Custard Pudding**
フローズンカスタードプリン - \$6.25
- Black Sesame Panna Cotta** - \$6.75
- Homemade Ice Cream** - Ask for today's flavor \$3