

Sanuki LUNCH SPECIALITIES LUNCH ONLY

- Yakiudon** 11.50
Udon noodle, pork, and vegetables stir fried in yakisoba sauce
- Mini-Kakiage don Combo** 13.50
Shrimp and vegetable tempura fritter on a bed of rice with choice of hot or cold udon
- Jidori Oyako-don** 14.50
Simmered chicken and egg omelet over bed of rice
Served with small udon and steamed egg custard
- Sanuki Special** 14.50
Hot tempura udon and cold zaru soba

* Below entrees served with small udon, rice, steamed egg custard and Japanese pickles

- Beef Nanbanyaki Set** 14.50
Beef and vegetables stir fried in our special sauce served on a sizzling hot plate
- Tempura Set** 16.00
Shrimp and vegetable tempura
- Chicken Katsu Set** 15.00
Deep fried chicken cutlet
- Tonkatsu Set** 15.00
Deep fried pork cutlet
- Sanuki Bento** 22.00
Assorted sashimi, shrimp and vegetable tempura, broiled fish, Japanese omelette, fruits
- Tokujo Bento** 28.00
Gourmet upgraded Sanuki Bento

SIDE ORDERS LUNCH ONLY

- Mini Green Salad** 3.00
Japanese style dressing
- Fillet Cutlet** 7.50
Deep fried pork fillet cutlet
- Tempura** 7.50
Shrimp and veg. tempura
- Onigiri** 2.50
Rice ball stuffed with choice of
- Salmon
 - Spicy cod roe
 - Dried Bonito
 - Pickled Plum
- Mini Kakiage-don** 3.50
Shrimp and veg. tempura fritter on a bed of rice
- Mini Ikura-don** 3.50
Salmon roe on a bed of rice
- Mini Natto-don** 3.50
Fermented soybeans on a bed of rice
- Mini Yamakake-don** 3.50
Grated nagaimo yam on a bed of rice
- Mini Shirasu-don** 3.50
Shirasu on a bed of rice

SIDE ORDERS LUNCH & DINNER

- Edamame** 4.00
Boiled green soybean
- Yamakake** 4.00
Grated nagaimo yam
- Hiyayakko** 4.50
Chilled tofu with Japanese garnish
- Natto** 3.50
Fermented soybeans
- Croquette** 6.00
Potato croquette
- Ikura Orosi** 6.50
Grated daikon radish with salmon roe
- Maguro Yamakake** 7.50
Grated nagaimo yam with tuna sashimi
- Kakiage** 7.50
Shrimp and vegetable tempura fritter
- Kyo Nishin** 9.00
Seasoned herring
- Mentaiko** 9.00
Spicy cod roe

LUNCH & DINNER SPECIALITIES LUNCH & DINNER

- Udon Salad** 11.50
Cold udon noodle topped with ham, seaweed, sansai vegetable, cucumber, shitake mushroom, bean sprout, and tomato with choice of Japanese style sesame seed or soy dressing
- Reimen** 11.50
Cold ramen noodle with same topping as above
- Wafu-Ramen** 11.50
Ramen noodles served in udon broth topped with pork cha-shu and green onion

* Below entrees served with small udon, steamed egg custard and Japanese pickles

- Katsu-don** 15.00
Deep fried pork cutlet served on a bed of rice and sliced cabbage
- Kakiage-don** 15.00
Shrimp and vegetable tempura fritter served on a bed of rice with our special sauce
- Ten-don** 16.00
Assorted tempura served on a bed of rice with our special sauce
- Sanuki Gozen** 36.00
Assorted sashimi, broiled fish, shrimp and vegetable tempura, soy braised Japanese vegetable and chicken, rice, and ice cream

SPECIAL MENU LUNCH & DINNER

- Assorted Sashimi**
- Large 45.00
- Med. 35.00
- Hot pot cooked at table (two order minimum)
- Udonsuki** 32.00 per person
- Shabu Shabu** 32.00 per person
- Premium Shabu** 38.00 per person

DESSERTS

- Ice Cream** 2.50
•Vanilla •Green tea •Red Bean •Sesame
- Anmitsu** 4.95
Agar jelly cubes, boiled peas, fruit slices in sweet syrup topped with sweetened red bean paste
- Anmitsu w/Ice Cream** 5.95
Topped with choice of ice cream
- Kinako-mochi Ice** 4.95
Baked rice cake with soybean flour and ice cream
- Shiratama Zenzai** 4.50
Sweetened red bean paste with small mochi rice cakes
- Shiratama Zenzai w/Ice Cream** 6.50
Topped with choice of ice cream
- Fruit Plate** (seasonal)

HOT NOODLE SOUPS * Choioe of Udon (flour) or Soba (buckwheat) noodles LUNCH & DINNER

* All noodles served with one or more of the following garnishes: green onion, nori (dried seaweed), ginger

- Tempura** 12.50
Served with shrimp and vegetable tempura
- Kakiage** 12.50
Served with shrimp and burdock tempura fritters
- Curry** 12.50
Curry flavored broth with sliced beef
- Kanitama** 13.50
Topped with crab meat over a fluffy omelette
- Kamo** 13.50
Topped with sliced roast duck and Tokyo green onion
- Nabeyaki Udon** 14.00
Topped with shrimp tempura, half-boiled egg, chicken, fish cake, shitake mushroom, seaweed, and sansai vegetables served in a hot iron pot
- Horumon Nabe Udon** 15.00
Large intestine, veg. and udon cooked in a hot iron pot
- Cheese and Mochi Nabeyaki Udon** ... 14.00
Topped with sliced Mozzarella cheese, mochi, fish cake and chicken served in a hot iron pot
- Agemochi Oroshi Udon** 13.00
Served with deep fried mochi and grated daikon radish
- Fillet Katsu** 13.50
Served with deep fried pork fillet cutlet
- Mentaiko** 13.50
Topped with spicy cod roe
- Nishin** 13.00
Topped with seasoned herring
- Kuzukake** 13.50
Corn starch thickened broth with stirred in egg, topped with Mentaiko
- Buta Kakuni Ankake** 13.50
Corn starch thickened broth topped with braised pork belly
- Yamakake Nishin** 13.50
Topped with seasoned herring, and quail egg over grated nagaimo yam
- Yukinabe Udon** 14.00
Topped with grated daikon, mentaiko served in a hot iron pot
- Karanabe Udon** 15.00
Topped with sliced pork, fish, shrimp, tofu, and vegetables in sweet and spicy broth served in a hot iron pot
- Uni Tororo** 18.00
Topped with sea urchin, grated nagaimo yam
- Lobster Tempura** 22.00
Served with lobster tempura

CLASSICS

- Tanuki** 9.50
Topped with tempura batter crunchies
- Kitsune** 10.50
Topped with sweetened deep fried bean curd pockets
- Sansai** 10.00
Topped with Japanese wild mountain vegetables
- Wakame** 10.00
Topped with seaweed
- Croquette** 11.50
Served with deep fried potato croquette
- Torinan** 10.00
Topped with chicken
- Nikunan** 10.00
Topped with sliced beef
- Yamakake** 10.50
Topped with grated nagaimo yam, quail egg
- Toritoji** 11.00
Topped with chicken wrapped in a fluffy omelette
- Chikara** 11.50
Topped with mochi rice cakes

COLD NOODLES * Choioe of Udon (flour) or Soba (buckwheat) noodles LUNCH & DINNER

All noodles served with one or more of the following garnishes: green onion, nori (dried seaweed), ginger, okaka (bonito flakes), wasabi

- Tempura-Zaru** 12.50
Served with shrimp and vegetable tempura
- Zaru** 9.00
Served with traditional Japanese garnish
- Hiyashi Tanuki** 9.50
Topped with tempura batter crunchies, grated daikon radish
- Hiyashi Yamakake** 10.50
Topped with grated nagaimo yam, quail egg
- Sanshoku Wariko Soba** 16.00
A trio of mini soba: salmon roe, nameko mushrooms, seasoned herring, quail egg, grated nagaimo yam, daikon radish
- Iso Orosi** 12.50
Topped with sansai vegetable, grated daikon radish, tempura batter crunchies
- Kakiage-Zaru** 12.50
Served with shrimp and vegetable tempura fritters
- Hiyashi Kaisen** 16.00
Topped with assorted sashimi, salmon roe, seaweed, cucumber, and sansai vegetable
- Ikura Orosi** 13.00
Topped with salmon roe, grated daikon radish
- Sanuki Orosi** 10.00
Topped with grated daikon radish
- Nameko Orosi** 10.50
Topped with nameko mushroom, grated daikon radish
- Bukkake Udon** 11.50
Topped with tempura batter crunchies, grated daikon radish, raw egg yolk (warm noodles)
- Hiyashi Uni-Tororo Soba** 18.00
Topped with sea urchin, grated nagaimo yam
- Natto** 13.00
Topped with fermented soybeans, quail egg, grated nagaimo yam
- Hiyashi Yamakake Nishin** 13.50
Topped with seasoned herring, quail egg, grated nagaimo yam
- Lobster Tempura-Zaru** 22.00
Served with lobster tempura