

TEISUI LUNCH MENU

MON-FRI 11:30 am - 2:30 pm

SUSHI & SASHIMI (with Miso soup)

*Today's sushi set 22
6 pcs of Nigiri and 1roll.

*Sashimi Set 18
3 kinds of sashimi with rice.

OVER RICE (with Miso soup)

*Kaisen-Don 23.9
Sashimi Over Rice.

Una-Don 20
Broiled eel over rice.

Soboro-Don 12.9
Stir-fried minced chicken thigh over rice.

CURRY and UDON (with Miso soup) <No protein. Please choose Topping>

Japanese Curry Rice 9.8
Basic curry rice (mild spicy)

Udon 9.8
In hot broth with fish cake and scallions.

Curry Udon 12.9
Udon with basic curry sauce.

TOPPING <For Curry and Udon>

- Original spice free
- Sautéed pork belly and onion 3.9
- Sautéed Kobe beef short rib and onion 4.9
- Fried Chicken 3.9
- Pork Cutlet 4.9

- Smoked Pork Sausage (5pcs) 4.9
- Shrimp Tempura (2pcs) 4.9
- Mozzarella Cheese 2.9
- *Organic Egg from Japanese farm (Raw) 2
- *Poached Organic Egg 3

SALAD

Apple onion dressing or "Wafu" Japanese style dressing.

Green Salad 9.8
Mixed greens, cherry tomato, cucumber,
red radish and micro green.

TEISUI Chicken Salad 12.5
Green salad with chicken breast,
burdock, lotus root.

EXTRA Rice 3
Miso soup 2

DESSERT

Matcha Warabi Mochi 6
with Hoji-cha Ice Cream 9
Jelly-like dumplings
made from warabi(root of bracken) starch,
covered in matcha powder.

Daigaku Imo 6
Glazed sweet potato. with Matcha Ice Cream 9

Ice cream (Vanilla/Matcha/Black Sesame) 6
Sorbet (Yuzu/Raspberry) 6

DRINK

Asahi draft beer 4 House sake(chilled) 6(5oz) Hot house sake 9(8oz) House wine red or white 7
Oolong tea 3.5 Orange Juice 3.5 Coca cola 3.5 Ginger ale 3.5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.