



# LUNCH MENU

## ランチ・お品書き

### *House Rules*

- We do not accept \$100 bills.
- We require a minimum order of one item per person.
- Corkage fees apply for bringing your own wine, priced at \$20 per bottle.
  - American Express cards are not accepted
- Credit card splitting is limited to a maximum of 3 cards

### *Dear Customer*

A 20% gratuity will be applied to groups of more than 6 people.

### *Consumer Advisory*

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



Akatsuki's Choice



暁 特製うどん

# Special Udon



**Original Umami Maze Udon**  
うまみ混ぜうどん  
15

Bonito powder, green onion, chives, cilantro, shredded seaweed, seasoned minced pork, poached egg

**Spicy Umami Maze Udon**  
うまみ辛混ぜうどん  
16

Umami maze udon with the same toppings plus kimchi and chili powder

**Mentai Cream Udon**  
明太クリームうどん  
16

Milk-based soup with shredded nori, shiso and spicy cod roe

**Miso Carbonara Udon**  
味噌カルボナーラうどん  
15

Carbonara flavored with miso, includes eggs, cheese, milk, bacon, onions, and black pepper

**Umami Tsukemen Udon**  
うまみ肉汁つけうどん  
17

Hot broth contains pork belly and umami seasoning, comes with cold noodle topping with green onion, chives and cilantro

カレー  
うどん・そば

## Curry Udon/Soba

Our heavenly-tasting curry is made with plenty of onions, resulting in an irresistible combination of sweetness and umami.



**Chicken Cutlet**  
チキンカツカレー  
17.5

Chicken cutlets and green onions

**Pork Cutlet**  
豚カツカレー  
19

Pork cutlet and green onions

**Beef 牛カレー**  
16.5

House-seasoned sliced beef with onions and green onions

## Daily Made Fresh Noodles and Soup



At Izakaya Akatsuki, we start each day by crafting our savory udon and soba noodles from scratch. The secret to our incredible texture and flavor lies in using only the freshest ingredients. We don't just stop there! We put just as much care and attention into our daily-made soup, creating unique and delicious flavors that perfectly match our noodles. Come taste the difference that a truly fresh house-made meal can make!



Akatsuki's Choice

冷たい  
うどん・そば

# Cold Udon/Soba

The availability of Soba is limited. Kindly ask your server for more information.



## Tempura Zaru

天ざる

22

Tempura includes 2 shrimp, eggplant, maitake mushrooms, pumpkin, shishito peppers, white fish, and fish cake



## Vegetable Tempura Zaru

野菜天ざる

17

Vegetable tempura includes shiitake mushrooms, sweet potatoes, eggplant, maitake mushrooms, pumpkin and shishito peppers



## Zaru

ざる

10.5

Home-made cold noodle served on a traditional bamboo mat



## Chicken Tempura

Oni Oroshi

鶏天鬼おろしぶっかけ

16

2 piece of chicken tempura, eggplant tempura, grated daikon radish, shiso leaf, green onion



## Okura Natto Yam

ネバとろぶっかけ

15

Healthy trio toppings with fermented soybeans (Natto), grated yam, okra and shredded nori



## Lime Oroshi

ライムおろしぶっかけ

16

Shrimp tempura, Chicken tempura, lime, grated daikon radish and shiso leaf



## Iso Oroshi

磯おろしぶっかけ

14.5

Tempura bits, wakame seaweed, fried tofu, wild vegetables, green onions, shredded nori, grated daikon radish



## Sashimi

刺身ぶっかけ

28

Bluefin tuna, yellowtail, salmon, wild vegetables, wakame seaweed, green onions, grated daikon radish, shiso leaf



Akatsuki's Choice



温かい  
うどん・そば

# Hot Udon/Soba

The availability of Soba is limited. Kindly ask your server for more information.



Tempura  
天ぷら  
22

Tempura includes 2 shrimp, eggplant, maitake mushrooms, pumpkin, shishito peppers, white fish, and fish cake



Nabeyaki  
鍋焼き  
18.5

Served with iron pot topping with red and white kamaboko, wakame seaweed, bamboo shoots, wild vegetables, fish cake, chicken, fried tofu, egg, shrimp tempura on the side



Vegetable  
Tempura  
野菜天ぷら  
17

Vegetable tempura includes shiitake mushrooms, sweet potatoes, eggplant, maitake mushrooms, pumpkin and shishito peppers



Agemochi  
Oroshi  
揚げ餅おろし  
14

Fried mochi, green onions, and shredded nori in a soup made with grated daikon radish



Kuzukake  
くずかけ  
(卵あんかけ明太のせ)  
15

Egg custard soup topped with spicy cod roe, shredded nori, green onions and grated ginger



Niku Nann  
(Beef Udon)  
肉なん  
16

House-seasoned sliced beef with onions and green onions

## ミニ丼ぶり Mini Bowl



Mini  
Spicy Tuna Bowl  
ミニスパイシーツナ丼  
9

Spicy tuna, tempura bits and spicy mayo over the rice



Mini Shrimp  
Tempura Bowl  
ミニ天丼  
10

4 shrimp tempura and shishito peppers



Mini  
Yellowtail Bowl  
ミニはまち丼  
11

Yellowtail sashimi with yuzu pepper and sesame



Mini  
Curry Rice  
ミニカレーライス  
7

Curry sauce over the rice and red ginger



Mini  
Roast Beef Bowl  
ミニローストビーフ丼  
12.5

Sliced roast beef with original onion sauce



Mini  
Karaage Bowl  
ミニ唐揚げ丼  
8.5

Chicken karaage and red ginger and mayo over the rice



Mini  
Beef Bowl  
ミニ牛丼  
7.5

House-seasoned sliced beef with onions



Akatsuki's Choice



サイドメニュー

# Side Dishes



**3 Kinds of Sashimi**  
刺身3点盛  
28

Bluefin tuna, yellowtail, salmon



**Edamame** ✓  
枝豆  
6



**Takuan Pickles** ✓  
たくあん  
5.5



**Karaage**  
(Japanese Fried Chicken)  
鶏唐揚げ  
10  
Fried chicken marinated in homemade soy sauce



**Agemochi Oroshi**  
揚げ餅おろし  
8

Fried mochi, green onions, and shredded nori in a soy sauce dashi soup



**Agedashi Tofu**  
揚げ出し豆腐  
7

Fried tofu topped with green onions, shredded nori and grated daikon radish



**Umami Takoyaki**  
だし醤油うまみたこ焼き  
9

Soy sauce-based seasoning topped with fish powder, green onions, mayo and red ginger



**Assorted Tempura Large**  
天ぷら盛り合わせ(大)  
28

(Tempura includes 6 shrimp, eggplant, maitake mushrooms, pumpkin, shishito peppers, white fish, shitake mushroom, sweet potato and fish cake)



**Assorted Tempura Small**  
天ぷら盛り合わせ(小)  
15.5

(Tempura includes 2 shrimp, eggplant, maitake mushrooms, pumpkin, shishito peppers, white fish, and fish cake)



**Vegetable Tempura**  
野菜天ぷら盛り合わせ  
10.5

(Vegetable tempura includes shiitake mushrooms, sweet potatoes, eggplant, maitake mushrooms, pumpkin and shishito peppers)



**Shrimp Tempura**  
海老天ぷら  
(2 pieces)  
6



# お弁当 Bento Box

Served with tempura, steamed egg, small salad, fruits, and small udon.  
Add \$0.50 for cold udon. Please choose either white steamed rice or a California roll



(Sashimi Bento Shown)

## Choose One Item Below

Teriyaki Chicken  
照り焼きチキン弁当

28



Grilled Salmon  
焼き鮭弁当

30

Grilled Mackerel  
焼き鯖弁当

29



Chicken Cutlet  
チキンカツ弁当

30

Tonkatsu  
豚カツ弁当

31



Unagi (Eel)  
鰻弁当

33



Karaage  
(Japanese Fried Chicken)

唐揚げ弁当

30



Sashimi  
刺身弁当

39

(Bluefin tuna,  
yellowtail, salmon)



Akatsuki's Choice



## ご飯もの Rice

Served with a small salad, pickles and small udon.  
An additional \$0.5 for cold udon. \$1.5 for steamed egg.

### Seafood



Sashimi Bowl  
(Chef's Choice)  
海鮮丼

45



Chirashi Garlic Ponzu Bowl  
にんにくポン酢ばらちらし丼  
25

Bluefin tuna, yellowtail,  
salmon, garlic, ponzu



Bluefin Tuna Bowl  
鉄火丼  
29

Bluefin tuna



Salmon Avocado Bowl  
サーモンアボカド丼  
23

Salmon, avocado

### Meat



Pork Cutlet Bowl  
豚カツ丼  
22



Chicken & Egg Bowl  
(Oyako-Don)  
親子丼  
19.5



Chicken Cutlet Bowl  
チキンカツ丼  
21



Chicken Cutlet Curry Rice  
チキンカツカレー  
21



Pork Cutlet Curry Rice  
豚カツカレー  
22



Akatsuki's Choice