

曙 515

AKEBONO

VALIDATED PARKING

Davis Brown Tower Ramp (entrance on Mulberry St.)
2nd floor retail spaces & public parking above 4th floor \$1

CATERING & PARTIES

Please inquire with your host or manager

HOT

| | | | |
|--|-----|--|-----|
| EDAMAME Lightly salted, cold upon request | 4.5 | PORTABELLO MUSHROOM TEMPURA Lightly battered, togarashi mayo | 7 |
| AKEBONO EDAMAME Butter, garlic, soy | 5.5 | CHICKEN TEMPURA | 7 |
| EGG ROLL Pork, shrimp, veggies, noodles | 5 | DYNAMITE MUSSELS New Zealand green mussels, baked with a blend of crab, scallops, masago, cream cheese | 8 |
| KARA-AGE BACON Fried, togarashi mayo | 5 | SHRIMP TEMPURA | 8.5 |
| AGEDASHI TOFU Fried, tempura sauce | 6 | BUDDHA SHRIMP Shrimp with cream cheese, bacon, spinach, panko fried, served with spicy sweet sauce | 8.5 |
| TOFU FRIES Fried, spicy sweet sauce, togarashi mayo | 6 | TOGARASHI SHRIMP Sautéed in house cream sauce | 9 |
| KARA-AGE CHICKEN Fried, tonkatsu sauce | 6 | SCALLOP TEMPURA | 9.5 |
| MUSHROOM CRASH Assorted mushrooms, teriyaki glaze | 6.5 | SEARED SCALLOP Cauliflower-ginger puree | 10 |
| PORK DUMPLINGS Steamed or fried | 6.5 | HAMACHI KAMA Grilled Yellowtail collar, spicy sweet soy | 10 |
| CRAB PUFF Kani, cream cheese, cucumber | 6.5 | APARA NIKU MAKI Ribeye-wrapped asparagus, teriyaki sauce | 10 |
| VEGETABLE TEMPURA Lightly battered assorted vegetables | 7 | KALBI Grilled marinated beef short rib, sautéed onions and kimchi | 11 |

GRILL

One skewer per order - choose teriyaki or miso glaze

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|--------------------------------|---|--------------------------------|---|---------------|-----|----------------|-----|
| ZUCCHINI | 2 | BACON-WRAPPED ASPARAGUS | 3 | RIBEYE | 4 | SALMON | 4.5 |
| CHICKEN AND GREEN ONION | 3 | PORK BELLY | 3 | SHRIMP | 4.5 | SCALLOP | 6 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SALAD

AKEBONO SALAD 6

Mixed greens, edamame, cucumber, tomato, choice of dressing

Add Chicken 4, Salmon 6, Shrimp 6

POKE* 11

Sliced seared tuna, salmon or featured fish, garlic sesame soy sauce, mixed greens

TROPICAL SALAD* 11

Mango, tuna, avocado, cilantro, jalapeños, daikon, cucumber, served with fried wonton

TUNA CUCUMBER SALAD* 11

Cubed tuna, cucumber, mixed greens, radish, spicy sweet soy sauce

SANDWICHES

Served with miso soup and choice of french fries or salad

PULLED PORK 9.5

Gochujang barbecue sauce, provolone

KATSU 9.5

Choice of breaded chicken or pork lettuce, tomato, provolone, togarashi mayo

GRILLED CHICKEN 9.5

Lettuce, tomato, provolone, togarashi mayo

DONBURI

Rice bowl, assorted vegetables and poached egg
Served with miso soup and side salad

CHICKEN 9

White meat chicken

KATSU 9.5

Choice of breaded pork or chicken

YAKI NIKU 10.5

Marinated sliced beef

SOUP

Served with side salad

SUMO RAMEN 11

Sun noodles, pork belly, braised pork, Asian broccoli, fish cake, poached egg

HI-YA RAMEN 12

Sun noodles, beef short rib, kimchi, tofu, poached egg

TEMPURA UDON 12

Shrimp and vegetable tempura, fish cake, poached egg

Add bacon, kara-age bacon or fried egg for \$1 each

ANIME BURGER 10

Teriyaki glaze, lettuce, tomato, provolone, togarashi mayo

SEOUL BURGER 11

kimchee, lettuce, tomato, provolone, togarashi mayo

GOGI 11

Marinated rib eye, provolone, sautéed kimchi and onions

YAKISOBA

Sautéed noodles with zucchini, carrot and onion

YAKISOBA 9

CHICKEN 11

BEEF 12

SHRIMP 13

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BENTO BOX

BUILD YOUR OWN
choose one from each category

1 PROTEIN _____

CHICKEN TERIYAKI 10.5 SHRIMP TERIYAKI 11.5

CHICKEN KATSU 10.5 SALMON 12.5

TONKATSU 10.5 IZUMI-DAI 12.5
Sushi grade tilapia

SHRIMP TEMPURA 11.5 YAKI NIKU 12.5

2 SUSHI _____

SPICY TUNA ROLL*

CALIFORNIA ROLL

VEGETARIAN ROLL

3 SALAD _____

HOUSE SALAD

SEAWEED SALAD

SUNOMONO



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