

# RICE BALLS おにぎり MENU



こだわりの日本のお米  
"ひとめぼれ"

Our Pride of Rice  
from Japan "Hitomebore"

Freshly milled Japanese  
"Hitomebore" rice cooked for our  
freshest and tastiest rice balls.



選べる"海苔"  
焼きのり、照り焼き海苔

Your Choice of  
Nori Seaweed:

You can choose "Regular" or  
"Teriyaki" Nori Seaweed



Lightly salted sockeye  
salmon is infrared  
grilled to enhance  
the rich aroma.



Ramen egg is  
hidden in  
our signature  
rice ball.



Kishu-ume is very  
famous in Japan and  
delightfully fit for  
the rice ball.



US kobe beef is infrared  
grilled to keep steak juicy  
and tender, chopped  
wasabi adds a great  
Japanese flavor.



Infrared grilled umami  
rich eel makes the  
meat very plump,  
juicy, and fragrant.



Infrared grilled Totoro  
(pork jowl) brings a deep,  
rich, fragrant flavor  
and eliminates excess  
oil with this innovative  
cooking technique!



Rice ball marinated and grilled  
with sweet and salty miso sauce  
mixed with green onion. The key  
is the taste of the rice and  
quality of miso (fermented  
soybean paste). Simply beauty  
and nostalgic flavor.



Jumbo karaage chicken  
dipped in our original  
Umami sauce inside.  
Perfect combination  
that nobody  
can miss it!



The big, plump prawns  
are enhanced by the  
tangy and mild sweet  
chili and mayo!



The savory grilled  
Spam and the original  
UMAMI sauce make  
for an onigiri that  
goes the extra mile!