

SANJO LUNCH TEISHOKU

Includes miso soup. Substitution unavailable. Available from 11:30 AM - 3:00 PM



Teishoku **San**

23.25

- Main**
- Chicken teriyaki with vegetables and rice
 - Nigiri (3 pcs)*, Salmon oshi* (2 pcs)
- Sides**
- Sous vide egg custard (truffle oil)
 - Salmon sashimi* & ponzu
 - Spring roll, Tamago yaki with wakame
 - Includes 3 Sanjo Sides
- * Wild Salmon Upgrade +\$2.75



Teishoku **Jo**

22.50

- Main**
- Beef teriyaki with vegetables and rice,
 - Half New West Roll, Salmon oshi (2 pcs)
- Sides**
- Strip loin & ponzu
 - Spring roll, Tamago yaki with wakame
 - Includes 3 Sanjo Sides

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Teishoku Mori 22.55

- Main**
 - Teriyaki mushroom medley
 - Mushroom karaage
- Sides**
 - Assorted misozuke
 - Truffle edamame
 - Includes 3 Sanjo Sides



Teishoku Ocean 27.75

- Main**
 - Salmon sashimi donburi
 - Chef’s choice Aburi sashimi
- Sides**
 - Prawn tempura
 - Assorted misozuke
 - Truffle edamame
 - Includes 3 Sanjo Sides

SANJO LUNCH BENTO

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Beef Teriyaki Bento

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California roll, tempura (2 prawns, green beans), spring roll, salad

Chicken Teriyaki Bento


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California roll, tempura (2 prawns, green beans), spring roll, salad

Sashimi Bento

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4pcs sashimi (2 salmon, 2 tuna), Dynamite roll, tempura (2 prawns, green beans), spring roll, salad

 **Tofu Teriyaki Bento**

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Yam tempura roll, tempura (2 yams, green beans), spring roll, salad



KOMBUJIME

Elevating Sashimi with Umami

At Sanjo Sushi, we use **Kombujime**, a traditional Japanese technique that enhances the flavor of fresh fish. By wrapping it in **kombu (kelp)**, the fish absorbs a subtle umami, creating a deeper, more refined taste.

Experience the art of Kombujime, where tradition meets exceptional taste, only at Sanjo Sushi.