

WEEKDAY LUNCH MENU

(Monday through Friday, excluding holidays)

~ YAKINIKU BBQ FOR GRILLING ~

Served with miso soup, green salad and steamed rice

Kalbi Short Rib & Yakishabu Beef _____	\$15.95	Pork Loin & Chicken _____	\$13.95
Pork Loin & Yakishabu Beef _____	\$13.95	Prawns & Chicken _____	\$13.95
Chicken & Yakishabu Beef _____	\$13.95	Salmon _____	\$14.95
Prawns & Yakishabu Beef _____	\$14.95	Salmon & Prawns _____	\$15.95

~ SIZZLING PLATE ~

Served with miso soup and rice

Kalbi Short Rib	Boneless beef short rib in Juban's house made sauce	\$14.95
Yakishabu Beef	Sliced beef and sweet onions	\$13.95
Chicken Teriyaki	Chicken and vegetables	\$12.95
Pork Kimchee	Pork, onions and bean sprouts sautéed with kimchee in spicy sauce	\$12.95
Salmon	King salmon fillet grilled with Juban's house made sauce	\$13.95
Sautéed Vegetables	Fresh assorted vegetables sautéed with seasoned salt	\$11.95

~ HOT POT ~

Served with miso soup and rice

Beef Sukiyaki	Beef, vegetables and egg in slightly sweet soy broth	\$14.95
Tofu Sukiyaki	Tofu and vegetables in slightly sweet soy broth	\$12.95
Ishiyaki Bibimba	Seasoned beef, daikon, spinach, soy and bean sprouts topped with a fried egg	\$14.95

~ DONBURI (OVER RICE) ~

Served with miso soup

Gyudon	Beef and sweet onions cooked with slightly sweet soy broth, topped with ginger	\$9.95
Bibimba	Seasoned beef, daikon, spinach, soy and bean sprouts topped with a fried egg. Mix in our spicy miso sauce.	\$11.50
Oyako Don	Chicken, sweet onions, shiitake mushrooms and scallions cooked in a soy broth with whisked eggs	\$10.95
Chicken Teriyaki Don	Grilled chicken topped with ginger, nori seaweed and sesame seeds in Juban's house made sauce.	\$10.95
Tofu Don	Sautéed tofu with sweet onions in Juban's house made sauce	\$9.95

~ NOODLES ~

Tamago Udon	Udon noodles with egg drops in chicken broth	\$11.95
Kalbi Udon	Udon noodles in a delicious savory beef broth with braised short ribs	\$12.95
Spicy Yukkejan Udon	Udon noodles in mildly spicy beef broth with tofu and vegetables	\$11.95
Onmen	Wheat noodles, spinach, mushrooms and egg flower in beef broth	\$11.95
Reimen	Cold wheat noodles, chicken, tomatoes and cucumbers in a chicken broth	\$11.95

~ SOUPS ~

Tamago Soup	Egg drops in a chicken broth	\$5.50
Wakame Soup	Japanese seaweed in a chicken broth	\$5.50
Kalbi Soup	Diced short rib with cayenne pepper in beef broth	\$6.25
Yukkejan Soup	Spinach, tofu and soy bean sprouts in a spicy beef broth	\$5.50
Oxtail Soup	Braised oxtail in a beef broth	\$8.25
Miso Soup	Classically traditional soy bean based soup	\$3.50

~ SPECIALTY SALADS ~

All salads prepared with Juban's house made dressings

Juban Salad	Butter lettuce and sliced cucumbers with our soy sesame dressing	\$7.25
Tomato Salad	Whole tomatoes pre-cut with minced sweet onions with our soy-ponzu dressing	\$6.50
Tofu Salad	Fresh leafy greens topped with tofu, bonito flakes and nori seaweed, served with our soy-ginger dressing	\$6.50
Daikon Salad	Crisp julienne cut daikon radish, cucumbers and carrots served with our soy-ponzu dressing	\$5.50

~ SIDE ORDERS ~

Kimchee	House made spicy pickled nappa cabbage, garlic and cayenne pepper	\$4.25
Oikimchee	House made spicy cucumber filled with julienne style daikon	\$4.25
Kakuteki	House made spicy pickled daikon radish and cayenne pepper	\$4.25
Kimchee Combination	Combination of our house made Kimchee, Oikimchee and Kakuteki	\$6.95
Namuru	Four tasty fresh vegetables of spinach, julienne style daikon, bean and soy sprouts	\$5.95
Spinach Namuru	Seasoned blanched spinach with sesame seeds	\$6.95
Yakinori	Roasted thin seaweed with sesame oil	\$4.25
Edamame	Boiled soybeans in the pod, sprinkled with sea salt	\$4.95
Sanchu Wraps	Try wrapping any of our grilled items with crisp green lettuce wraps and sweet miso paste. The traditional way to eat Yakiniku	\$5.25
Steamed Rice		\$3.50

NO SUBSTITUTIONS ALLOWED