

APPETIZER

*SUSHI 10.95

4 pc nigiri (tuna, salmon, shrimp, red snapper)

*SASHIMI 13.95

6 pc sashimi (tuna, salmon, red snapper)

SHRIMP & VEGETABLE TEMPURA 8.95

Shrimp (2 pc) & assorted vegetables (3 pc)

VEGETABLE TEMPURA 7.95

Assorted vegetables

SOFT SHELL CRAB 13.95

Deep-fried soft shell crab on a bed of salad & dipping sauce

EBI SHUMAI 6.95

Steamed shrimp dumplings served with ponzu sauce

SHRIMP & SCALLOP KUSHIYAKI 8.95

Skewered, teriyaki-grilled shrimp, scallops, peppers & onions

NEGIMAKI 8.95

Beef or chicken, asparagus & scallions grilled in teriyaki sauce

GYOZA 6.95

Pan-fried pork potstickers served with ponzu sauce

CHICKEN YAKITORI 7.95

Skewered, teriyaki-grilled chicken, peppers & onions

BEEF TATAKI 11.95

Thinly sliced NY strip steak, served very rare with ponzu sauce

EDAMAME 4.95

Lightly salted, steamed soybeans in pod

AGE DASHI TOFU 6.95

Deep-fried tofu, served with tempura sauce, topped with bonito flakes & scallions

GRILLED TOFU 6.95

Grilled bean curd served with iso sauce & sesame seed

VEGETABLE GYOZA 6.95

Pan-fried vegetable potstickers served with ponzu sauce

HIYAYAKO 5.95

Chilled, fresh bean curd served in ponzu sauce, topped with bonito flakes & scallions

SALADS

HOUSE SALAD 2.50

Iceberg lettuce blend served with our house ginger dressing

SEAWEED SALAD 5.95

Assorted green wakame marinated in sesame dressing

IKA SALAD 6.95

Smoked squid & mountain vegetables marinated in sesame dressing

*SALMON SKIN SALAD 7.95

Crispy, baked salmon skin & cucumbers with ponzu sauce

*SPICY TUNA SALAD 9.95

Fresh, chopped yellowfin tuna mixed with our spicy sauce and served atop a bed of cucumbers

SPICY CRAB SALAD 8.95

Chopped crab meat and masago mixed with our spicy sauce and served atop a bed of cucumbers

CUCUMBER SALAD 5.95

Sliced cucumbers, pickled in a special vinaigrette blend and topped with crab stick & sesame seeds

POPCORN SHRIMP SALAD 8.50

Popcorn shrimp with vegetable and spicy sauce

SOUPS

MISO SOUP 2.50

Traditional Japanese soybean soup

CLEAR MUSHROOM SOUP 3.95

White mushroom & assorted vegetables

TOFU SOUP 4.95

Bonito broth with soft bean curd & assorted vegetables

GYOZA SOUP 5.95

Bonito broth with meat dumplings & assorted vegetables

CHEF'S SPECIAL APPETIZER

KOREAN BBQ CHICKEN

small \$7.50 | large \$12.95

OYSTER TEMPURA \$7.00

Deep fried breaded oysters served with ponzu sauce

TAKO YAKI (5 pc) \$7.00

Octopus balls made of flour and octopus with bonito flakes, mayo and katsu sauce on top

JAPANESE EGG ROLL \$6.95

Spicy crab, cream cheese wrapped in egg roll paper, topped with spicy mayo, eel sauce and potato straws

CALAMARI TEMPURA \$6.95

VEGGIE CROQUETTE (4 pc) \$5.95

Deep fried breaded cakes made of mashed potatoes, vegetables, served with teriyaki sauce

*Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.

*These items are/may be served raw or undercooked (Please check with your server):

tuna, escolar, striped bass, yellowtail, salmon, mackerel, red snapper, scallop, o-toro, bluefin tuna, sea bream, steak, daily special

SUSHI & ROLL

Served with miso soup & house salad

*SUSHI & SASHIMI COMBINATION	31.95
5 pc nigiri, 9 pc sashimi & California roll	
*SUSHI REGULAR	25.95
7 pc assorted nigiri & your choice of a tuna, salmon or California roll	
*SUSHI DELUXE	28.95
11 pc assorted nigiri & your choice of a tuna, salmon or California roll	
*SASHIMI REGULAR	26.95
12 pc assorted, fresh, sliced fish	
*SASHIMI DELUXE	32.95
16 pc assorted, fresh, sliced fish	
*CHIRASHI	26.95
Assorted sashimi over sushi rice	
*TEKKA DON	26.95
Fresh tuna sashimi over sushi rice	
*SAKE DON	26.95
Fresh salmon sashimi over sushi rice	
UNA DON	26.95
BBQ freshwater eel sashimi over sushi rice	

HAWAIIAN POKE

Served with spring mix & tropical fruit

*Tuna.....	\$11
*Salmon.....	\$11
Crab & Cooked Shrimp.....	\$11
*Combination Fish.....	\$13
*Fish Eggs.....	\$11

Extra Fish \$5 | Extra Vegetable \$3

HIBACHI ENTREES

Served with house soup, salad, white or house fried rice (or noodles +\$3), and vegetables (white mushroom, zucchini, onions)

FILET MIGNON (6 oz)	26
NEW YORK STRIP (7 oz)	22
LOBSTER (8 oz)	32
SCALLOPS	27
SHRIMP	22
CHICKEN	19

Chef's Special

PORK BELLY	21.5
SPICY PORK BELLY	23.5
FILET WITH PINEAPPLE	26.5

OMAKASE \$85 per person

Chef special 5 course meal (minimum order 2+)

BOATS

Served with miso soup & house salad

*SUSHI & ROLL COMBO FOR TWO	54.95
14 pc nigiri, California roll & dragon roll	
*DELUXE SUSHI & ROLL COMBO FOR THREE	80.95
21 pc nigiri, California roll, dragon roll & spicy tuna roll	
*SASHIMI BOAT FOR TWO	76.95
Wide assortment of fresh, sliced fish	
*SUSHI & SASHIMI BOAT FOR TWO	54.95
8 pc nigiri, 12 pc sashimi & spicy tuna roll	

HIBACHI BOWL

Served with soup or salad

Shrimp.....	\$13.45
Beef.....	\$13.45
Chicken.....	\$11
Bulgogi.....	\$13

NEW YORK STRIP & CHICKEN..... **25**

NEW YORK STRIP & SHRIMP..... **29**

NEW YORK STRIP & SCALLOPS..... **31**

CHICKEN & SHRIMP..... **23**

SCALLOPS & SHRIMP..... **29**

IMPERIAL Filet & Lobster..... **35**

TRIPLE Lobster, Shrimp, Scallops..... **37**

SURF & TURF Filet, Shrimp, Scallops..... **36**

Sauce: Yum Yum, Ginger, Spicy Pickle

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DINNER ENTREES

Served with miso soup, house salad & rice

JAPANESE MACKEREL \$15.95

HAMACHI GAMA \$21.95

Yellowtail jaw served with dipping sauce

SALMON DENGAKU \$19.95

Salmon fillet with miso sauce drizzled on top

KATSU ENTREES

Coated in breading, deep-fried, dipping sauce on side

Chicken

\$16.95

Pork

\$16.95

Beef

\$18.95

TERIYAKI ENTREES

Grilled in our house-made teriyaki sauce

Salmon

\$19.95

Chicken

\$17.95

Beef

\$18.95

FRIED RICE

Beef

\$10.50

Chicken

\$8.50

Shrimp

\$10.50

Vegetable 🍴

\$7.50

Combo

\$12.50

TEMPURA ENTREES

Lightly battered & deep-fried, dipping sauce on side

Shrimp (3 pc) & Vegetable (5 pc)

\$17.45

Chicken (4 pc) & Vegetable (5 pc)

\$17.45

All Shrimp (6 pc)

\$19.45

Vegetable 🍴 (10 pc)

\$15.45

NOODLES

Served with house salad

TEMPURA UDON \$14.95

Assorted vegetables & udon noodles in a bonito broth and topped with shrimp tempura

SEAFOOD UDON \$14.95

Shrimp, scallops, squid, assorted vegetables & udon noodles in a bonito broth

VEGETABLE UDON \$9.95

Assorted vegetables & udon noodles in a bonito broth

SPICY RAMEN

Beef 10.95 | Seafood 12.95 | Vegetable 9.95

Assorted vegetables & ramen noodles in a spicy broth with an egg cracked open (Korean style)

YAKI UDON \$13.95

Assorted vegetables & udon noodles stir-fried with chicken in a house sauce

YAKI SOBA \$13.95

Assorted vegetables & thin, soba noodles stir-fried with chicken in a house sauce



DINNER BENTO

Served with white or house fried rice, soup, house salad, gyoza, veggie croquette, ika salad, and sweet salad.

OSAKA BENTO \$21.95

6 pc California roll & 3 pc nigiri

SEOUL BENTO \$21.95

Bulgogi & 6 pc California roll

SHANGHAI BENTO \$21.95

Shrimp and vegetable tempura & 6 pc California roll

SUSHI EN BENTO \$23.95

3 pc nigiri & 4 pc sashimi

VEGGIE BENTO 🍴 \$20.95

6 pc AAC roll & vegetable tempura (vegetable gyoza and edamame are served in place of gyoza and ika salad)

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BEVERAGE

Soda \$3
Coca-Cola, Diet Coke, Cherry Coke,
Coke Zero, Sprite Zero, Root Beer

Lemonade \$3

Iced Tea \$3

Yuzu Soda-Japanese Citrus Fruit \$3.50

Strawberry Ramune \$3.50

Green Tea
Single \$3 | Pot \$6.50

Juice \$3
Cranberry | Apple

Bottled Water \$2.50

Pellegrino Sparkling Water \$4.50

Red Bull \$4.50

DESSERT

TEMPURA BANANA \$5

TEMPURA ICE CREAM \$6

MOCHI ICE CREAM (2 pc) \$5
Red Bean | Mango | Strawberry | Green Tea |
Chocolate Coconut (Gluten & Dairy Free)

SIDE MENU

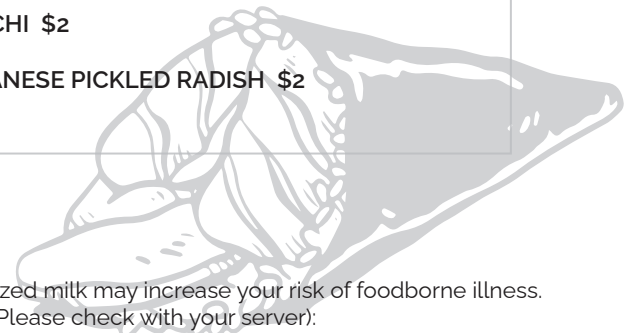
STEAMED WHITE RICE \$1.50

SUSHI RICE \$2

BROWN RICE \$2

KIMCHI \$2

JAPANESE PICKLED RADISH \$2



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