

APPETIZERS

EDAMAME 6
STEAMED SOY BEANS WITH HAWAIIAN SEA SALT

HARUMAKI 3
JAPANESE STYLE VEGETABLE SPRING ROLL

THAI SPRING ROLL 8
CRAB, STEAMED SHRIMP, ASPARAGUS, FRESH MANGO & RICE NOODLES IN A THIN RICE WRAP


GYOZA 7
PAN-FRIED JAPANESE DUMPLINGS, CHOICE OF SHRIMP OR VEGETABLES

SHUMAI 8
STEAMED DUMPLINGS. CHOICE OF PORK OR SHRIMP

TEMPURA APPETIZER 10
GOLDEN BATTERED FRIED SHRIMP & VEGETABLES

IKA TEMPURA 10
CRISPY BATTERED FRIED CALAMARI

AGEDASHI TOFU 7
FRIED TOFU SERVED WITH TEMPURA SAUCE

 **TUNA TATAKI** 14
SEARED TUNA OR SALMON, SERVED WITH PONZU SAUCE

CHICKEN TATSUTA AGE 10
CHICKEN MARINATED IN SEASONING & COATED WITH KATAKURI-KO STARCH & FRIED

CRAB & TUNA RANGOON 10
FOUR PIECES OF CRAB, GROUND TUNA, CREAM CHEESE, SCALLION & TOBIKO FRIED IN A WONTON WRAP

JALAPENO BOMB 10
TEMPURA JALAPENO STUFFED WITH CRAB, CREAM CHEESE & TOBIKO SERVED WITH SPICY MAYO SAUCE

KAKI FRY 12
FIVE PIECES DEEP FRIED BREADED OYSTER SERVED WITH JAPANESE KATSU SAUCE

 **SUSHI APPETIZER** 12
4 PIECES OF CHEF'S CHOICE ASSORTED RAW FISH

 **SASHIMI APPETIZER** 15
8 PIECES OF CHEF SELECTED, SLICED ASSORTED RAW FISH

 **SASHIMI MARTINI** 15
FRESHLY CUT RAW TUNA, YELLOWTAIL, SALMON & STEAMED ASPARAGUS WITH YUZU SAUCE

 **YELLOWTAIL JALAPENO** 14
6 PCS THINLY SLICED YELLOWTAIL JALAPENO TOBIKO ON TOP SERVE WITH PONZU SAUCE



SOUP

MISO SOUP 3
SEAWEED, BEAN CURD & SCALLION WITH SOY PASTE

VEGETABLE DUMPLING SOUP 6
JAPANESE VEGETABLE DUMPLINGS WITH SHIITAKE MUSHROOMS & SCALLIONS IN A CLEAR BROTH

SEAFOOD SOUP 8
SHRIMP, FISHCAKES, SCALLOPS, MUSSELS & SHIITAKE MUSHROOMS IN A HEAVY BROTH


SALAD

GARDEN SALAD 4

SEAWEED SALAD 6

SPICY CRAB SALAD 7

AVOCADO SALAD 6

 **ITEMS ARE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.**






Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions





SUSHI BAR ENTREES

ALL SUSHI BAR ENTREES ARE SERVED WITH A CHOICE OF EITHER A MISO SOUP OR SALAD

- | | | | |
|--|----|--|----|
|  SUSHI DELUXE | 24 |  CHIRASHI SUSHI | 24 |
| EIGHT PIECES OF ASSORTED RAW FISH ON SUSHI RICE & A TUNA ROLL | | TWELVE PIECES OF ASSORTED SASHIMI OVER A BOWL OF SUSHI RICE | |
|  SASHIMI DELUXE | 26 | UNAGI DON | 25 |
| FIFTEEN PIECES OF ASSORTED SLICED RAW FISH WITH WHITE RICE | | SEVEN PIECES OF GRILLED EEL OVER A BED OF SUSHI RICE | |
|  SUSHI & SASHIMI COMBINATION | 29 |  SUSHI FOR TWO | 55 |
| FOUR PIECES OF CHEFS CHOICE SUSHI, 9 PIECES OF SASHIMI & A SHRIMP TEMPURA ROLL | | EIGHT PIECES OF SUSHI AND 8 PIECES IF SASHIMI WITH ONE ALASKA ROLL & ONE SHRIMP TEMPURA ROLL | |



SUSHI & SASHIMI

SUSHI (1 PC) • SASHIMI (2 PCS AND .50 CENTS)

🐟 TUNA	3.25
🐟 YELLOWTAIL	3.25
🐟 ALBACORE TUNA	3.25
🐟 MACKEREL	3.00
OCTOPUS	3.00
SMOKED SALMON	3.25
SHRIMP	3.00
🐟 SQUID	3.00
🐟 FLYING FISH ROE	3.00
🐟 SEA URCHIN	MKT
🐟 STRIPPED BASS	3.25
🐟 SALMON	3.25
🐟 SALMON ROE	3.25
🐟 TILAPIA	3.00
🐟 SCALLOPS	3.25
🐟 SWEET SHRIMP	3.50
CRAB STICK	3.00
TAMAGO (EGG)	3.00
EEL	3.25
BEAN CURD	3.00
🐟 FLUKE	3.25
🐟 ESCOLAR	3.25





ROLLS

🐟 TUNA ROLL	7.00	CALIFORNIA ROLL	6.00
🐟 SPICY TUNA ROLL	7.00	🐟 ALASKA ROLL	7.00
🐟 SALMON ROLL	7.00	PHILLY ROLL	8.00
🐟 SPICY SALMON ROLL	7.00	EEL AVOCADO ROLL	7.00
🐟 YELLOWTAIL SCALLION ROLL	7.00	SPICY CRAB ROLL	7.00

VEGETARIAN ROLLS

CUCUMBER ROLL	5.00	TEMPURA SWEET POTATO ROLL	6.00
AVOCADO ROLL	5.00	SOHO ROLL	9.00
STEAMED ASPARAGUS & AVOCADO ROLL	6.00	GREEN RIVER ROLL	9.00
		TEMPURA TEMPEI ROLL	6.00





CHEF'S SPECIAL ROLLS

SHRIMP TEMPURA ROLL 8.00

TEMPURA SHRIMP, AVOCADO, CUCUMBER & TOBIKO

SPIDER ROLL 9.50

TEMPURA SOFT SHELL CRAB WITH AVOCADO & CUCUMBER

GODZILLA ROLL 10.50

SPICY TUNA DEEP FRIED WITH SPICY MAYO AND EEL SAUCE

SUNSET ROLL 10.00

CRABSTICK, CREAM CHEESE & AVOCADO INSIDE WRAPPED IN CUCUMBER

🐟 MIDORI ROLL 13.00

SHRIMP TEMPURA INSIDE, SPICY TUNA & AVOCADO ON TOP

🐟 RAINBOW ROLL 13.00

CRAB & AVOCADO INSIDE, TUNA, SALMON, YELLOWTAIL & TOBIKO ON TOP

🐟 HAWAIIAN ROLL 14.00

SPICY CRAB, MANGO, ESCOLAR & WHITE FISH TOPPED WITH CHEF'S SPECIAL SAUCE

BLUE OYSTER ROLL 14.00

DEEP FRIED OYSTER & AVOCADO INSIDE TOPPED WITH EEL, CRAB AND MANGO SAUCE

🐟 DINOSAUR ROLL 15.00

SALMON, TUNA, ESCOLAR & ASPARAGUS DEEP FRIED TOPPED WITH AVOCADO AND EEL SAUCE

🐟 TOKYO ROLL 14.00

SPICY TUNA & AVOCADO INSIDE, TOPPED WITH CRAB, SERVED WITH CHEF'S SPECIAL SAUCE

🐟 SWEETHEART ROLL 15.00

SPICY LOBSTER, TUNA, AVOCADO, MANGO & TOBIKO WRAPPED WITH SOY PAPER

🐟 SAKE ROLL 16.00

TUNA, SALMON, ASPARAGUS & JALAPENO INSIDE, TOPPED WITH YELLOWTAIL & TUNA SERVED WITH CHEF'S SPECIAL SAUCE





ENTREES

ADD A DOLLAR FOR BROWN RICE • GLUTEN FREE OPTIONS ARE ALSO AVAILABLE

FRIED RICE

ALL FRIED RICE INCLUDES ONIONS, NAPA, PEAS, CARROTS AND BEAN SPROUTS

STEAK OR SHRIMP	18
CHICKEN	16
VEGGIE & TOFU	16

STIR FRIED NOODLES

ALL STIR FRIED NOODLES INCLUDE ONIONS, NAPA, MUSHROOM, SNOW PEAS AND CARROTS

Choice of Udon (Soft Flour Noodles) or Soba (Fresh Buckwheat Noodles)

STEAK OR SHRIMP	18
CHICKEN	16
VEGGIE & TOFU	16

NOODLE SOUP

JAPANESE RAMEN

FRESH NOODLES IN A TONKATSU BROTH WITH SNOW PEAS, SHIITAKE MUSHROOMS, CARROTS, BROCCOLI & NAPA

CHICKEN	16
VEGETABLES & TOFU	16
SHRIMP	18
STEAK	18

BUCKWHEAT SOBA

BONITO SEAWEEED BROTH WITH SNOW PEAS, SHIITAKE MUSHROOMS, CARROTS, BROCCOLI & NAPA

CHICKEN	16
VEGETABLES & TOFU	16
SHRIMP	18
STEAK	18



CHILDREN'S MENU

For Children 10 and Under

ALL PLATES SERVED WITH WHITE RICE

CHICKEN TERIYAKI	13
STEAK TERIYAKI	16
SHRIMP TERIYAKI	16

TERIYAKI

SERVED ON A HOT, SIZZLING PLATE OVER A BED OF ONIONS, SMOTHERED IN TERIYAKI SAUCE, WITH A CHOICE OF MISO SOUP OR GREEN SALAD, AND A BOWL OF WHITE RICE

CHICKEN	21
TOFU & VEGETABLE	21
FISH STEAK	27
SHRIMP OR SALMON	25
SCALLOPS	28

DINNER BENTO BOXES

ALL DINNER BENTOS ARE SERVED WITH A CALIFORNIA ROLL, TWO PIECES OF SHRIMP TEMPURA & THREE PIECES OF GYOZA WITH A BOWL OF WHITE RICE. SERVED WITH YOUR CHOICE OF SOUP OR SALAD

CHICKEN	22
FISH STEAK TERIYAKI	28
SHRIMP TERIYAKI	26
SALMON TERIYAKI	26
SCALLOP TERIYAKI	28
FISH OR CHICKEN KATSU	23
TOFU TERIYAKI	22
VEGETABLE TERIYAKI	22



INCLUDES VEGETABLE TEMPURA, VEGETABLE GYOZA AND A CUCUMBER & AVOCADO ROLL

CHEF DINNER SPECIALS

ALL DISHES ARE SERVED WITH EITHER A MISO SOUP OR SALAD

PLUM WINE GLAZED BACON SCALLOPS 28

ATLANTIC SEA SCALLOPS, WRAPPED IN BACON, BROILED & SIMMERED IN PLUM WINE SOY GLAZE

JAPANESE STYLE

YELLOW CURRY CHICKEN 22

BROTH GRILLED CHICKEN PLACED ON A BED OF TRADITIONAL JAPANESE CURRY SERVED WITH A BOWL OF RICE AND SEASONAL GREENS

SUNRISE SALMON 25

TOP SUSHI GRADE SALMON GRILLED WITH BELL PEPPERS AND ONIONS TOPPED WITH A SAVORY AND SWEET YUZU CITRUS JALAPENO SAUCE SERVED WITH SEASONAL GREENS

🐟 WASABI STEAK 28

MARINATED RIBEYE STEAK GRILLED TO YOUR CHOICE COATED IN A SPICY WASABI STEAK SAUCE WITH A SIDE OF SEASONAL GREENS

JAPANESE GINGER SHRIMP 25

GRILLED JUMBO SHRIMP DRIZZLED WITH A FLAVORFUL GINGER SAUCE WITH BELL PEPPERS, ASPARAGUS, AND ONIONS

SPICY GARLIC TILAPIA 25

BREADED AND FRIED TILAPIA LAID ON A BED LETTUCE AND DRIZZLED WITH CHEF'S SPECIAL GARLIC SAUCE FINISHED OFF WITH STEAMED BROCCOLI

HIBACHI

ALL DISHES ARE SERVED WITH EITHER A MISO SOUP OR SALAD • SUBSTITUTE FRIED RICE FOR TWO DOLLARS

CHICKEN

🐟 STEAK

SHRIMP

VEGETABLES

SALMON



21

27

25

20

25

COMBINATIONS

CHICKEN & SHRIMP 23

🐟 STEAK & CHICKEN 25

🐟 STEAK & SHRIMP 27

BEVERAGES

FOUNTAIN DRINKS 3.25

SPARKLING WATER 6

ICED TEA 3.25

HOT GREEN TEA 3.25

GINGER HONEY TEA 6

DESSERT

REGULAR-3.5 • TEMPURA STYLE-7

RED BEAN ICE CREAM

GREEN TEA ICE CREAM

SIDES

ONLY WITH ENTREE

VEGETABLES 6

CHICKEN 8

🐟 STEAK 12

SHRIMP 10

FRIED RICE 5

TEMPURA SHRIMP ONE PIECE 2





Lunch is Served From 11am - 3pm

LUNCH BENTO BOX

ALL BENTOS ARE SERVED WITH A SPRING ROLL, THREE PIECES OF CALIFORNIA ROLL AND YOUR CHOICE OF A MISO SOUP OR SALAD

SUBSTITUTE BROWN RICE FOR A DOLLAR OR TWO DOLLARS FOR FRIED RICE

VEGETABLE TEMPURA	13	SALMON TERIYAKI	15
SHRIMP TEMPURA	14	SCALLOP TERIYAKI	16
CHICKEN TERIYAKI	13	CHICKEN KATSU	13
SHRIMP TERIYAKI	14	FISH KATSU	15
🐟 STEAK TERIYAKI	16	SPICY GARLIC TOFU	13
TOFU TERIYAKI	13	SPICY GARLIC TILAPIA	14

SUSHI LUNCH SPECIALS

SERVED WITH A MISO SOUP OR SALAD

🐟 SUSHI LUNCH	15	🐟 SASHIMI LUNCH	16
FIVE PIECES OF CHEF'S CHOICE ASSORTED SUSHI AND A CALIFORNIA ROLL		TWELVE PIECES OF CHEF'S CHOICE ASSORTED SASHIMI AND A BOWL OF STEAMED RICE	
TWO ROLL SPECIAL	12	THREE ROLL SPECIAL	15
YOUR CHOICE OF ANY TWO ROLLS LISTED BELOW		YOUR CHOICE OF ANY THREE ROLLS LISTED BELOW	
🐟 Tuna Roll	California Roll	Tempura Sweet Potato Roll	
🐟 Salmon Roll	🐟 Alaska Roll	Cucumber Avocado Roll	
🐟 Yellowtail Scallion Roll	Philadelphia Roll	Cucumber Roll	
🐟 Spicy Tuna Roll	Eel Cucumber Roll	Avocado Roll	
🐟 Spicy Salmon Roll	Inari Avocado Roll	Oshinko Roll	
Spicy Crab Roll	Tempura Asparagus Roll	Tempura Tempei Roll	

🐟 **ITEMS ARE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions