

## RAW

CRISPY RICE	10
spicy tuna, jalapeño on crispy rice	
HAMACHI YUZU JALAPENO	14
yuzu ponzu dressing, yuzu tobiko	
SASHIMI THREE	14
2pcs each of tuna, salmon, yellowtail	
SASHIMI FIVE	18
2pcs each of tuna, salmon, yellowtail, squid, scallop	
NIGIRI FIVE	16
tuna, salmon, yellowtail, albacore, scallop	

## SEAFOOD

SHRIMP TEMPURA	9.50
served with dipping sauce	

TAKOYAKI 6  
octopus ball, okonomi sauce, mayo, bonito flake, aonori



HAMACHI KAMA	16
grilled yellowtail collar, grated daikon with ponzu	

IKA GESO KARAAGE	10
crunchy squid legs with ginger, garlic soy flavor	

TAKOWASA	6.50
fresh diced octopus marinated in pickled wasabi	

FRIED OYSTER	8
4pcs, fried oyster with tonkatsu and tartar sauce	

## GREEN

EDAMAME	5.50
green soy bean with sea salt	

ANKAKE MUSHROOM	7
crispy tofu, shimeji & enoki mushroom in thickened dashi, scallion	

AGEDASHI TOFU & MOCHI 7  
crispy tofu, mochi, scallion, bonito flake, grated radish in soy-base sauce



SAUTÉED SHISHITO	6.50
Japanese pepper sautéed in sukiyaki sauce, bonito flake	

VEGETABLE TEMPURA	7
sweet potato, carrots, pumpkin, dipping sauce	

## SALAD & SOUP

SEAWEED SALAD	5.50
sesame seeds & oil	

HOUSE SALAD	5
homemade ginger dressing	

TOFU AVOCADO SALAD	10
firm tofu, crispy gobo root, bonito flake with roasted sesame dressing	

CALAMARI SALAD	11
crispy squid legs, garlic chips, scallion, masago, yuzu dressing	

WAKAME SUNOMONO SALAD	8.50
various seaweed, cucumber, greens, amazu dressing	

MISO SOUP	3.50
tofu, seaweed, scallion	

GYOZA SOUP	6.50
pork dumplings, shimeji, shiitake, napa, scallion in soy base soup	

## MEAT

WASABI SHUMAI	6
steamed pork dumplings with karashi mustard	

PORK GYOZA 6  
5pcs, pan fried dumplings



CHICKEN KARAAGE 7  
fried, soy garlic & ginger flavor

CHICKEN NANBAN	7.50
fried, sweet and sour nanban sauce, tartar sauce	

CHICKEN TERIYAKI	7.50
homemade soy base glaze	

PORK KATSU	10
panko breaded, deep fried, tonkatsu sauce	

## DESSERT

MOCHI ICE CREAM	7
1pc each of vanilla, strawberry, green tea	

GREEN TEA ICE CREAM	6.50
two scoops	

MATCHA CHEESE CAKE 7  
matcha pocky, strawberry



## RICE

ONIGIRI	5.50
rice ball with your choice of grilled salmon, grilled mentaiko, or pickled plum	

## SIGNATURE ROLL

DEVIL'S BREATH 14  
"AKUMA NO TOIKI"



spicy tuna, cucumber, jalapeño, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

KISS OF JUJU 14  
"JUJU NO KISU"



crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry, yuzu vinaigrette

GREEN TYPHOON 14  
"MIDORI NO TAIFU"



soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, kabayaki glaze, aonori, crispy onion

MIND OF ZEN 14  
"ZEN NO KOKORO"



white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

FOUR SEASONS 14  
"SHIKI"



four kinds of fish: (tuna, salmon, unagi, yellowtail) inside and outside, topped with fried gobo burdock, kabayaki glaze

TREASURE BOX 17  
"TAMATE BAKO"



hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, kabayaki glaze

SWIRLING EEL 14



eel tempura, mayo, cucumber, topped with eel, avocado, kabayaki glaze

SALMON TRINITY 14



spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, roasted sesame dressing

ENDLESS LAVA 13



california roll baked with scallop, lobster and crab cream, shichimi pepper, chili string, spicy tobiko, served warm

YELLOW JACKET 16



yellow soy paper, soft shell crab, crab salad, cucumber, avocado, crawfish salad, topped with black tobiko

BAGEL TEMPURA 14



smoked salmon, cream cheese, avocado, flash fried, topped with spicy mayo, kabayaki glaze

CRISPY DOUBLE SHRIMP 13



shrimp tempura cream cheese topped with boiled shrimp, tempura cracker, kabayaki glaze

HOTTEST RAINBOW 13



california roll topped tuna, salmon, yellowtail, avocado, jalapeño, sriracha

CRUNCHY 14TH 13



tuna, salmon, white fish, cream cheese, panko fried, yuzu ponzu

FIRE CRACKER 12



spicy aioli, tempura flake, masago topped with spicy tuna, wasabi tobiko



## NIGIRI & SASHIMI

chef's choice. NO SUBSTITUTIONS

SASHIMI BRONZE 25  
13pcs

NIGIRI FIVE 18  
1pc each of tuna, salmon,  
yellowtail, albacore, scallop

MINI CHIRASHI 17  
7pcs sashimi over rice

SASHIMI SILVER 29  
18pcs

NIGIRI PLATTER 22  
7pcs, california roll

SALMON OYAKO DON 18  
7pcs, salmon roe over rice

SASHIMI GOLD 36  
23pcs



NIGIRI DELUXE 30  
10pcs, tuna roll



TWO LAYER CHIRASHI 26  
13pcs sashimi, rice, various  
toppings



## A LA CARTE

RAW	Nigiri 2pcs	Sashimi 3pcs	SHELLFISH	Nigiri 2pcs	Sashimi 3pcs
TUNA	7.50	10	SHRIMP	6.50	
TORO	18	20.50	SWEET SHRIMP	12	18
SALMON	7	9.50	SCALLOP	8	11
YELLOWTAIL	7	9.50	<b>COOKED</b>		
ALBACORE TUNA	6.50	9	SMOKED SALMON	6.50	10
MACKEREL	6.50	9	FRESH WATER EEL	7	9.50
SQUID	5.5	8	TAMAGO	4.50	6.50
SALMON ROE	9	12	PICKLED WASABI 4	WASABI 1	GINGER 1 SAUCES 1

## CLASSIC ROLL

TUNA ROLL	6.50	TUNA AVOCADO	7.50
SPICY TUNA ROLL	7	CALIFORNIA ROLL	6.50
CRUNCHY SALMON ROLL	7	EEL CUCUMBER ROLL	7.50
SALMON AVOCADO ROLL	7.50	CRUNCHY YELLOWTAIL ROLL	7
LOBSTER ROLL avocado, mayo, shichimi	8	YELLOWTAIL ROLL with scallion	6.25
PHILLY ROLL smoked salmon, avocado, cream cheese	7	SPICY CRUNCHY SHRIMP ROLL cucumber, spicy aioli, tempura crunch	7
SHRIMP TEMPURA ROLL cucumber, mayo	9	SPIDER ROLL soft shell crab, cucumber, avocado, mayo	11

## VEGETABLE ROLL

SHIITAKE ROLL simmered in soy broth	5.50	AVOCADO CUCUMBER ROLL	5.50
VEGETABLE TEMPURA ROLL sweet potato, japanese pumpkin	7.50	CUCUMBER ROLL	4.50
BLESSING FROM THE OCEAN "UMI NO SACHI" seaweed salad, cucumber, avocado, topped with various seaweed, amazu dressing	10	UME SHISO ROLL pickled plum, shiso leaf	5.50
		VEGGIE DRAGON pickles, cucumber, carrot, topped with inari tofu skin, avocado	9

## RAMEN

soft boiled egg, scallion, kikurage mushroom, fried onion, braised chashu pork belly



**TONKOTSU** 15  
pork broth



**SPICY TONKOTSU** 15  
with spicy miso ball



**SHOYU** 15  
soy sauce base broth



**CURRY** 15  
Japanese curry broth



### RAMEN + TWO 21

**Pick one ramen**

Tonkotsu, Shoyu, or Curry

**Select two sushi rolls / 6pcs each**

California Crunchy salmon  
Spicy tuna Crunchy yellowtail

**EXTRA**

chashu 1ps	2
spicy miso ball	2
red sauce	1
black sauce	1
half egg	2
noodle	4
broth	5

## RAMEN + MORE

Add green salad +\$5



### RAMEN & KATSU 21

**Pick one ramen**

Tonkotsu, Shoyu, or Curry

**Pick one katsu**

Pork or Chicken

Rice



### RAMEN & SASHIMI 23

**Pick one ramen**

Tonkotsu, Shoyu, or Curry

Rice

Sashimi 6pcs

California roll or Nigiri 5pcs +\$4



### CHUKA 23

**Pick one ramen**

Tonkotsu, Shoyu, or Curry

Rice

Gyoza dumpling

Karaage fried chicken

## DINNER SET (served after 5pm)

Add green salad +\$5



### DONBURI & UDON 20

Udon noodle soup

**Pick one rice bowl**

Gyudon Salmon Oyako +\$3

Katsudon Chirashi +\$3



### TRADITIONAL 23

Sashimi 6pcs

Tempura

Miso soup

Rice

California roll or Nigiri 5pcs +\$4

**Pick teriyaki**

Chicken

Salmon +\$2



### KAISEN 25

Sashimi 6pcs

Nigiri 5pcs

Miso soup

Rice

**Pick teriyaki**

Chicken

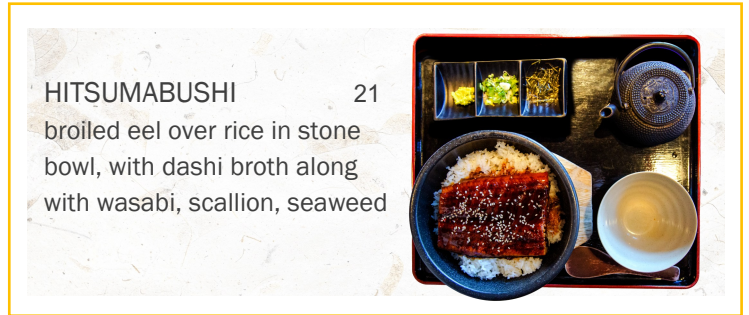
Salmon +\$2



RICE with miso soup

- ISHIYAKI FRIED RICE 15  
braised pork, scallion, egg, crab flake in stone bowl
  
- GYUDON 15  
sliced beef, onion, scallion, tofu in sukiyaki broth
  
- KATSUDON 15  
pork loin cutlet, egg, onion simmered in soy-base dashi
  
- BUKKAKE ISHIYAKI DON 23  
tuna, natto, beef, cucumber, greens, soft boiled egg, spicy soy sauce

- SALMON IKURA CHAZUKE 21  
grilled salmon, salmon roe over rice in stone bowl with broth along with wasabi, scallion, seaweed



- HITSUMABUSHI 21  
broiled eel over rice in stone bowl, with dashi broth along with wasabi, scallion, seaweed

MEAT with miso soup

- TONKATSU 18  
Panko breaded, deep-fried cutlet, tartar sauce, rice tonkatsu sauce
  
- JAPANESE KATSU CURRY 17  
pork loin or chicken, deep-fried cutlet, pickles, rice

NOODLE

- NABEYAKI UDON 16  
egg, napa cabbage, scallion, chicken, shrimp and veggie tempura
  
- BEEF CURRY UDON 17  
egg, napa cabbage, scallion, beef, shrimp and veggie tempura

**Interesting Fact**

“Did you know Japanese people eat more curry than sushi!?”



- SASHIMI & UDON 22  
Sashimi 6pcs  
Udon noodle soup  
Tempura  
California roll or Nigiri 5pcs +\$4



LUNCH SET (served until 3pm) with miso soup,

Add green salad +\$5

SALAD & ROLL 16

**Pick one salad**  
Tofu avocado or  
Sunomono seaweed

**Pick two rolls**  
California Crunchy salmon  
Spicy tuna Crunchy yellowtail

TERIYAKI & ROLLS 16

**Pick teriyaki**  
Chicken or Salmon (+\$2)

**Pick two rolls**  
California Crunchy salmon  
Spicy tuna Crunchy yellowtail

THREE JEWELS 17

**Pick three rolls**  
California Crunchy salmon  
Spicy tuna Crunchy yellowtail

NIGIRI SUSHI 16

4pcs Nigiri  
Tuna, salmon, yellowtail, shrimp  
California roll  
Tempura

TRADITIONAL 17

**Pick teriyaki**  
Chicken or Salmon (+\$2)

Tempura & Rice  
California roll

SASHIMI JEWEL BOWLS 18

Rice, green, edamame, pickles,  
cucumber, baby radish, poke  
sauce