Small Bites

Small bites	
♥ Edamame	
Boiled & salted soy beans	5.00
Garlic Edamame	
Sauteed Edamame in our special Garlic Sauces	7.50
Agedashi Tofu	
Fried tofu served in agedashi broth	6.95
Fried Gyoza	
Japanese style pork pot-stickers - 6 pieces	8.95
Fried Shumai	
Japanese style shrimp pot-stickers - 6 pieces	9.50
Wakame Salad	
Marinated seaweed with sesame oil	6.95
Sunomono	
Cucumber salad	8.95
Green Salad	
Mixed greens with house dressing	5.95
Kumamoto Oysters in a Half Shell	
(Seasonal, 2 pieces) oysters served with tobiko, scallion & spicy sauce in ponzu on ice	7.75
Oyster Shooter	
A shot of oyster in chilled sake with our special sauce (Seasonal)	7.95
Hot Appetizers	
Mixed Tempura Tempura shrima 8 yearstables served with tempura saves	14.50
Tempura shrimp & vegetables served with tempura sauce	14.50
Vegetable Tempura Fried assorted vegetables served with tempura sauce	10.50
Squid Vinegar	10.50
Fried squid served with ponzu sauce	14.95
·	17.55
Hamachi Kama Shio Yaki	
Hamachi Kama Shio Yaki Grilled Yellow Tail Collar seasoned with salt	13.95
Grilled Yellow Tail Collar seasoned with salt	13.95
Grilled Yellow Tail Collar seasoned with salt Beef Asparagus	
Grilled Yellow Tail Collar seasoned with salt Beef Asparagus Beef wrapped asparagus served in ponzu sauce topped with tomatoes	13.95 14.95
Grilled Yellow Tail Collar seasoned with salt Beef Asparagus Beef wrapped asparagus served in ponzu sauce topped with tomatoes Spider Appetizer	
Grilled Yellow Tail Collar seasoned with salt Beef Asparagus Beef wrapped asparagus served in ponzu sauce topped with tomatoes Spider Appetizer Fried Soft Shell Crab appetizer	14.95
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Grilled Yellow Tail Collar seasoned with salt Beef Asparagus Beef wrapped asparagus served in ponzu sauce topped with tomatoes Spider Appetizer Fried Soft Shell Crab appetizer Fried Oyster	14.95 14.95
Grilled Yellow Tail Collar seasoned with salt Beef Asparagus Beef wrapped asparagus served in ponzu sauce topped with tomatoes Spider Appetizer Fried Soft Shell Crab appetizer Fried Oyster Fried breaded oysters served with tartar sauce	14.95 14.95
Grilled Yellow Tail Collar seasoned with salt Beef Asparagus Beef wrapped asparagus served in ponzu sauce topped with tomatoes Spider Appetizer Fried Soft Shell Crab appetizer Fried Oyster Fried breaded oysters served with tartar sauce Beef Carpaccio (USDA Prime)	14.95 14.95 10.95
Grilled Yellow Tail Collar seasoned with salt Beef Asparagus Beef wrapped asparagus served in ponzu sauce topped with tomatoes Spider Appetizer Fried Soft Shell Crab appetizer Fried Oyster Fried breaded oysters served with tartar sauce Beef Carpaccio (USDA Prime) Thinly sliced beef carpaccio topped with jalapenos served in ponzu sauce	14.95 14.95 10.95
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Grilled Yellow Tail Collar seasoned with salt Beef Asparagus Beef wrapped asparagus served in ponzu sauce topped with tomatoes Spider Appetizer Fried Soft Shell Crab appetizer Fried Oyster Fried breaded oysters served with tartar sauce Beef Carpaccio (USDA Prime) Thinly sliced beef carpaccio topped with jalapenos served in ponzu sauce Spicy Sesame Chicken Appetizer Battered & fried chicken with teriyaki sauce & sesame seeds	14.95 14.95 10.95 14.95

Sushi Appetizers

Albacore Mayo	
Seared white tuna, avocado, cucumber, spring mix & tomatoes tossed in garlic mayo	12.75
Albacore Vinegar	
Seared white tuna served in ponzu sauce	12.75
Albacore Carpaccio	
Seared white tuna with jalapeno in ponzu sauce	14.95
Yellowtail Razor	
Thinly sliced yellowtail sashimi topped with jalapenos served in ponzu	15.50
Escolar Razor	
Thinly sliced escolar sashimi topped with jalapenos served in ponzu	14.40
Assorted Sashimi Ponzu	
Assorted sashimi served in ponzu	15.50
Tuna Ceviche	
Spicy tuna ceviche served with fried wonton chips	15.50
Salmon Ceviche	
Spicy salmon ceviche served with fried wonton chips	15.50
Dante Inferno Appetizer	
Seared sesame tuna served on tempura jalapenos	15.95
BBQ Albacore Tuna Salad	
Sauteed albacore tuna with tomatoes and asparagus served with a side of mixed green salad	15.95
Sashimi Assorted Sashimi	
Tuna, salmon & yellow tail	15.50
Spicy Lomi Lomi	
Fresh salmon & sliced onion served with chili sesame oil	13.95
Spicy Sesame Tuna	
Seared tuna served with chili oil in ponzu sauce	15.95
Tako Kimchee	
Octopus, cucumbers & tomatoes tossed in kimchee sauce	15.75
Ahi Poke Martini	
Tuna Poke served in a martini glass	15.75
Colod	
<u>Salad</u>	
Sashimi Sunomono	
Cucumber salad with assorted sashimi	18.95
Sashimi Wakame Salad	
Wakame salad with assorted sashimi	18.95
Sashimi Salad	
Assortment of sashimi served on mixed greens with vinaigrette dressing	18.95
Spicy Sesame Seared Tuna Salad	
Spicy sesame tuna served on mixed greens with vinaigrette dressing	18.95
Soba Salad	
Buckwheat noodle salad with assorted sashimi	22.95
Snow Crab Salad	
Snow crab tossed with mixed greens	21.95

Noodles In Soup

Noodies iii soup	
Udon	
Thick noodles, fish cake, scallion & seaweed in dashi broth	10.75
Tempura Udon	
Udon serve with a side of mixed tempura	16.95
Udon (Half Order)	
Half portion of regular udon	7.50
*(Served with Rice and Green Salad)	
Beef Teriyaki (USDA PRIME)	
Grilled & stir fried sliced beef, mushrooms, zucchini & onions with teriyaki sauce	15.95
♥Chicken Katsu	
Panko breaded & fried chicken breast served with tonkatsu sauce	14.95
Chicken Teriyaki	
Grilled & stir fried chicken, mushrooms, zucchini & onions with teriyaki sauce	13.50
Sesame Chicken	15.50
Battered & fried chicken with teriyaki sauce & sesame seeds	14.50
Grilled Salmon	14.50
	18.95
2 pieces of fresh salmon lightly salted & grilled Grilled Saba	10.95
	14.95
Mackerel lightly salted & grilled	14.95
Salmon Teriyaki	10.50
2 pieces of pan fried fresh salmon cooked with teriyaki sauce	19.50
Shrimp Teriyaki	45.05
Shrimp, mushrooms, zucchini & onions with teriyaki sauce	15.95
Vegetarian Teriyaki	40.05
Seasonal vegetables in teriyaki sauce	10.95
Over Rice (Bowl)	
Beef Teriyaki Bowl (USDA PRIME) (No Green Salad)	
Grilled & stir fried sliced beef, mushrooms, zucchini & onions with teriyaki sauce served w/ rice	12.95
Chicken Teriyaki Bowl (No Green Salad)	12.55
Grilled & stir fried chicken, mushrooms, zucchini & onions with teriyaki sauce served w/ rice	10.95
Unagi Don	10.93
Broiled unagi with teriyaki sauce over rice	18.95
Broned unagr with terryaki sauce over rice	10.33
Cushi and Cashimi	
Sushi and Sashimi	
Nigiri Mix (8 pieces of Chef's choice of the day)	21.95
Nigiri and Roll Combination (5 pieces of Chef's choice Nigiri & a choice of BBQ Eel Roll,	
California Roll, or Spicy Tuna Roll)	22.95
Sashimi Mix (Assortment of Fresh Sashimi served with Rice)	24.95
Tuna Sashimi (Fresh Tuna Sashimi served with Rice)	24.95
Sashimi and Nigiri Mix (Assortment of Fresh Sashimi and 6 pieces of Chef's choice Nigiri)	27.95
Chirashi (Chef's choice of Assorted Sashimi over Sushi Rice)	26.95
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Nigiri (2 pieces)				
Ama Ebi (Sweet Shrim)	p)	10.50	Fresh Sake (Salmon)	5.95
Ebi (Shrimp)	•	5.50	Smoked Sake (Salmon)	6.50
Hamachi (Yellow Tail)		5.95	Spicy Sesame Seared Tuna	6.95
Hotate (Giant Scallop)		6.50	Shiro Maguro (Albacore)	5.95
Hokkigai (Surf Clam)		5.95	Spicy Tempura Scallop (4 pieces)	7.50
Ika (Squid)		5.50	Tako (Octopus)	5.95
Ikura (Salmon Roe)		6.50	Tobiko (Fish Roe)	5.95
Ikura w/ Quail Eggs		7.50	Tobiko w/ Quail Eggs (Fish Roe)	6.95
Inari (Sushi rice in tofu _l	oouch)	3.95	Unagi (BBQ Eel)	6.50
Kani (Snow Crab)		6.95	Uni (Sea Urchin, seasonal)	
Kanpacni (Amberjack, s	seasonal)	6.95	Uni w/ Quail Eggs (seasonal)	MP
Lomi Lomi (Salmon wi	th chili oil)	6.95	Wild Salmon (seasonal)	MP
Maguro (Tuna)		5.95		
Temaki (Hand R	oll)			
California	(Imitation Cro	ab, Cucumber, A	vocado, Scallion & Tobiko)	6.50
Ebi Mayo	(Shrimp, Tom	ato, Cucumber	& Avocado)	6.95
Spicy Negi Hama	(Chopped Yel	low Tail, Tomate	o, Cucumber, Avacado, Scallion & Tobiko)	6.95
Snow Crab California	(Avocado, Cu	cumber, Snow C	rab, Scallion & Tobiko)	6.95
Spicy Tuna	(Spicy Tuna, (Cucumber & Avo	ocado)	6.95
Unagi	(BBQ Eel, Cuc	(BBQ Eel, Cucumber & Avocado)		
Zigzag	(Soft Shell Crab, Avocado, Scallion & Tobiko in Soywrap, No Rice)			7.95
Sushi Rolls				
Albacore Tataki Roll	w -		0 : 7 ! ! 0 7 : ! ! 0	4450
•	oll) Topped wit	h Seared Albaco	re, Onion, Tobiko & Tataki Sauce	14.50
Asparagus Roll (Asparagus, Avocado, C	ucumbar & Sna	w Crab roll)		14.50
California Roll	ucumber & sno	iw Crub roll)		14.50
(Avocado & Imitation Cr	rah roll)			7.50
Caterpillar Roll	ab ronj			7.50
•	oll) Topped with	n sliced Avocado	, Teriyaki Sauce & Tempura Bits	12.50
Chicken Teriyaki Roll	,		, , , ,	
(Avocado, Chicken & Let	tuce roll) Topp	ed with Teriyaki	Sauce	12.50
Crunchy Rainbov		·		
(Tempura Shrimp & Avo	cado roll) Topp	ed with Assorte	d Sashimi & sprinkled with Tobiko	15.50
♥♥Dragon Roll				
(Tempura Shrimp & Avo	cado roll) Topp	ed with BBQ Ee	l, Teriyaki Sauce & Tempura Bits	14.50
Eel Roll				
(BBQ Eel & Cucumber ro	vII)			9.95
Fried California Roll				
(Fried California Roll)			8.95	
Fried Philadelphia Ro				0.0-
(Cream Cheese & Smoke	ea Salmon roll)			8.95

Sushi Rolls (Continued)

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Fried Spicy Tuna Roll	
(Fried Spicy Tuna roll)	10.50
Golden Shrimp Roll	
(Avocado, Cucumber & Fried Shrimp roll with spicy sauce)	10.50
Kappa Roll	
(Cucumber Roll)	4.95
Lomi Lomi Roll	
(Avocado & Cucumber roll) Topped with Fresh Salmon, Onion & a dash of Chili Oil	14.50
Philadelphia Roll	
(Cream Cheese, Cucumber & Avocado roll) Topped with Smoked Salmon	13.50
Rainbow Roll	
(California Roll) Topped with Albacore, BBQ Eel, Salmon, Tuna & Yellow Tail	15.50
Salmon Skin Roll	
(Roasted Salmon Skin, Green Onion & Sprout roll)	8.50
Salmon Tataki Roll	
(Avocado & Cucumber roll) Topped with Seared Salmon, Onion, Tobiko & Tataki Sauce	14.50
Snow Crab California Roll	
(Cucumber, Avocado, & Snow Crab roll) Topped with Tobiko	11.95
Snow Crab Rainbow Roll	
(Snow Crab California Roll) Topped with Albacore, BBQ Eel, Salmon, Tuna & Yellow Tail	16.50
Spicy Dragon Roll	
(Tempura Shrimp & Avocado roll) Topped with Spicy Tuna & BBQ Eel with Spicy Sauce	14.95
Spicy Salmon Roll	
(Avocado & Cucumber roll) Fresh Salmon, Green Onion & Tobiko with Spicy Sauce	12.50
Spicy Tuna Roll	
(Tuna with Spicy Sauce & Cucumber roll)	10.50
Spider Roll	
(Avocado, Fried Soft-Shell Crab & Lettuce roll) Topped with Tobiko	12.50
Tekka Maki	
(Small Tuna Roll)	7.95
Tempura Roll	
(Avocado, Lettuce & Tempura Shrimp roll)	10.50
Tiger Roll	
(Tempura Shrimp & Avocado roll) Topped with Ebi, BBQ Eel & Tobiko with Spicy Sauce	15.50
Vegetarian Roll	
(Asparagus & Cucumber roll) Topped with sliced Avocado, Tomato & Spring Mix	12.50

Raw Special Rolls

BTS roll (Fried Smoked Salmon & Cream Cheese roll)

Topped with Tuna, Hamachi, Salmon, Tomato, Onions, Jalapenos, Tobiko & a dash of Chili Oil

♥Beef Cilantro Roll (Cucumber, Avocado & Cilantro roll)

Topped with sautéed beef & veggies, top with crispy rice

Dante's Inferno Roll (Tempura Shrimp & Avocado roll)

Topped with Sesame Seared Tuna, Fresh Salmon, Tempura Jalapenos & Tobiko

Fresh Scallop Roll (Snow Crab & Avacado roll)

Topped with Fresh Scallop, Spring Mix & Tobiko

Raw Special Rolls (Continued)

♥Goodi Roll (Shrimp & Crab)

Lightly Tempura with BBQ Eel, Teriyaki Sauce, Spicy Sauce & Tobiko

Grilled Salmon Roll (Snow Crab & Avocado roll)

Server with a side of Grilled Salmon & Asparagus

Roadkill Roll (Spicy Tuna, Avocado & Asparagus roll)

Topped with BBQ Eel, Sesame Tuna, Crab Salad, Tempura Bits & Tobiko

Scs Roll (Tempura Asparagus & Spicy Tuna roll)

Topped with Tempura Scallops, Spicy Tuna, Avocado, Spring Mix & Tobiko

▼Tuna Steak Roll (Tempura Scallops & Avocado roll)

Topped with Spicy Tuna, BBQ Albacore, Tomatoes, Asparagus & Tobiko

Stephanie Roll (Snow Crab & Avocado roll)

Topped with Smoke Salmon, Snow Crab Salad & Tobiko

Larry Roll (Spicy Tuna roll)

Topped with Fresh Salmon & Fresh Jalapenos Lomi Lomi style

Tsunami Roll (Soft Shell Crab & Avocado roll)

Topped with Unagi, Fresh Salmon, Spicy Tuna, Mixed Spring, Jalapenos & Tobiko

Dark Horse Roll (Spicy Tuna, Asparagus & Avocado roll)

Topped with Sesame Tuna, Salmon, Vinaigrette Salad & Tobiko

Soft Drinks

Coke, Diet Coke, Sprite Pibb Extra	2.95	Iced Tea	2.95
Ramune	2.95	Perrier Sparking Water	2.95
Voss Still Water	3.95	Voss Sparkling Water	3.95
Green Tea	1.50		

<u>Beers</u>

<u>Domestic</u>		<u>Imports</u>	small/large		
Bud	5	Sapporo	5.50 / 8.50	Corona	5.50
Bud Light	5	Kirin	5.50 / 8.50	Heineken	5.50
Coors Light	5	Asahi	5.50 / 8.50		
Sierra Nevada	5	Special Japa	nese Beer MKT		

Our Policies:

- * Sales tax will be added to all transactions
- * No Checks are accepted, business or personal
- * We accept Visa, Master Card, Discover, and Amex.
- * Our corkage fee per bottle is \$14
- * We charge a cake fee of \$10

- * We can only split checks for parties of 4 or less
- * No outside food or beverages allowed
- * We are not responsible for lost or stolen item
- * Prices subject to change without notice

Warning: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.