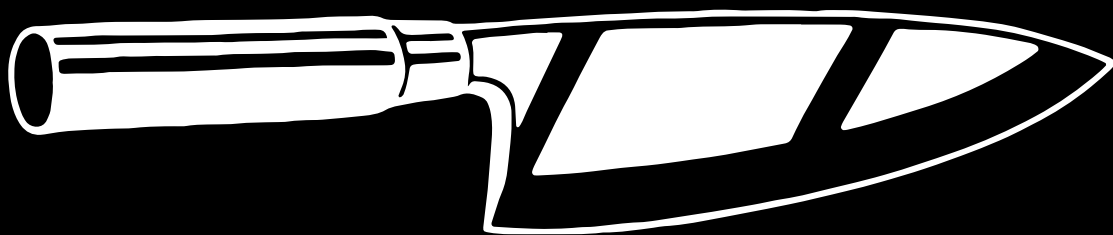


寿司
akira





STARTERS

MISO SOUP (GF)	4
<i>Miso Broth with Tofu and Green Onion</i> *not vegetarian	
EDAMAME (GF)	6
<i>Steamed, salted Soy Beans with Lemon</i>	
HOUSE SALAD (GF)	8
<i>Mixed Greens with Miso Dressing</i>	
CUCUMBER SUNOMONO (GF)	10.5
<i>Thinly sliced Cucumber with house-made Ponzu Sauce over a bed of radish, topped w/ Sesame Seeds</i>	
WAKAME (GF)	13
<i>Mixed Seaweed Salad</i>	
GYOZA	13
<i>6 fried (or steamed) Pork or Veggie Pot Stickers</i>	
TEMPURA	14.75
<i>Shrimp, Veggie or Combo</i>	
AKIRA FRIES (GF)	12.5
<i>Tempura Sweet Potatoes with Togarashi and Spicy Miso Sesame Aioli</i>	
AGADASHI TOFU	13
<i>Tempura Tofu with Tempura Sauce</i>	
FRIED VEGGIE SPRING ROLLS	13
<i>5 piece fried Spring Rolls filled with Cabbage, Carrot, Green Bean and Onion served w/ Sweet & Sour and Spicy Miso Sesame Aioli</i>	
FRIED PACIFIC OYSTERS	17
<i>5 piece panko fried Pacific Oysters served w/ Fried Lemon and Jalapeño served w/ Sweet & Sour and Spicy Miso Sesame Aioli</i>	
KARAAGE	17
<i>Fried Marinated Chicken served w/ Honey Sriracha Sauce and Spicy Miso Sesame Aioli</i>	
SHRIMP DUMPLINGS	14.75
<i>6 fried Shrimp Dumplings served with Spicy Miso Sesame Aioli</i>	
KAMA (subject to availability) (GF)	11 / 15
<i>Sake / Hamachi</i> <i>Grilled Hamachi or Sake Collar with Togarashi, Green Onion and Ponzu Sauce</i>	
KULT KLASSIC* (GF)	21.5
<i>Thinly sliced Hamachi on top of Avocado topped with Ponzu Sauce, Sesame Oil, Lime Juice, Jalapeño, Unagi Sauce, Green Onion, Bonito Flakes and light Habenero Sauce</i>	

RAINBOW POKE* (GF)	20
<i>Chef's Choice selection of marinated Fish with spiraled Cucumber, Wakame, Spring Mix, topped w/ Beets, Nuts and Unagi Sauce</i>	
FLAMING SAKE* (GF)	12
<i>Torched 3 piece Sake Nigiri topped w/ Poke Sauce, Basil Aioli, Unagi Sauce and Sriracha</i>	
TOFU BLISS (GF)	15.5
<i>5 piece thick cut Tofu topped w/ Avocado, Wakame, Heavy Ponzu Sauce, Sesame Oil, Lime Juice, light Habanero Sauce, Unagi Sauce, Nuts and Green Onion</i>	
VEGAN POKE (GF)	17
<i>Marinated Mango, Shiitake, Spicy Tofu with spiraled Cucumber, Wakame, Nuts and Avocado on a bed of radish</i>	
MAGIC CARPET*	18
<i>Fried Seaweed topped w/ Rice then topped w/ Chef's Choice Assorted Marinated Fish with Avocado, Kizami Wasabi, Fried Garlic, Lime Juice, Green Onion, Soy Sauce, Unagi Sauce and Spicy Miso Sesame Aioli</i>	
NINJA STICKS*	15.75
<i>Tempura'd roll w/ Spicy Tuna, Ginger and Basil topped with Spicy Miso Sesame Aioli, Unagi Sauce and Green Onion</i>	
FIRECRACKER* (GF)	20.75
<i>Spicy Tuna with chopped Ginger and Basil wrapped w/ Hamachi and topped w/ Akira's House Sauces, Jalapeño, Tobiko and Green Onion</i>	
AKIRA POPPER*	13.5
<i>Tempura Jalapeño stuffed with Cream Cheese and Spicy Tuna, topped w/ Ponzu Sauce, Unagi Sauce, Spicy Miso Sesame Aioli, Tobiko and Green Onion</i>	
MACHO TUNA* (GF)	21.75
<i>Thinly sliced marinated Maguro topped w/ Ponzu Sauce, Ryu Sauce, Unagi Sauce, Jalapeño, Tobiko, Green Onion, Spicy Miso Sesame Aioli and Shiso</i>	

add AVOCADO or NUTS	each 5
add EBI or CRAB	each 7
SIDE OF SAUCE	each 1
KIZAMI WASABI	each 4.5
TEMPURA ANY ROLL topped w/ Unagi Sauce ...	4
GLUTEN FREE OPTION	from 3.75-5.75



SASHIMI

APPETIZER (9 pieces)

Entrée comes with Miso Soup, Salad and Rice **ENTRÉE (14 pieces)**

MAGURO* (Tuna)	27.5 / 38
SAKE* (Salmon)	23.5 / 35.5
HAMACHI* (Yellowtail)	25.5 / 36
SHIRO MAGURO* (Albacore Tuna)	24.5 / 36
SEARED SHIRO MAGURO* (Seared Albacore Tuna)	25.5 / 37

APPETIZER (9 pieces)

Entrée comes with Miso Soup, Salad and Rice **ENTRÉE (16 pieces)**

COMBO SASHIMI* (Chef's Choice)	25.5 / 37
CHIRASHI* (Chef's Choice)	38

NIGIRIZUSHI

2 pieces of fish over rice

MAGURO* (Tuna)	8.25
SAKE* (Salmon)	7.75
HAMACHI* (Yellowtail)	7.75
UNAGI (BBQ Eel)	8.25
EBI (Cooked Shrimp)	6.75
SHIRO MAGURO* (Albacore Tuna)	7.75
SEARED SHIRO MAGURO* (Seared Albacore Tuna)	8.75
TAMAGO (Omelette)	5.75
INARI (Sweet Tofu)	5.75
TOBIKO* (Flying Fish Roe)	7.75
IKURA* (Salmon Roe)	7.75
SMOKED SAKE	8.25

SABA* (Marinated Mackerel)	7.25
SPICY HOTATE* (Spicy Scallop)	7.25
ESCOLAR* (Snake Mackerel)	8
AMA EBI* (Raw Wild Shrimp)	14
UNI* (Sea Urchin) (seasonal)	MP

AKIRA SPECIALTIES:

NIGIRI COMBO* (7 piece Chef's Choice)	31
<i>Assorted Nigiri with Miso Soup and Salad</i>	
SUNRISE*	15
<i>Hamachi with Tobiko and Quail Egg</i>	
MOONRISE*	14
<i>Sake with Spicy Scallop</i>	



AKIRA SALAD

Mixed Greens with Beets, Avocado, Onion, Cucumber, Mushroom and Broccoli w/ choice of Akira Dressing, Spicy Miso Sesame Aioli or Ponzu Sauce 15

add **TOFU** or **SHIITAKE** or **NUTS** each 6⁵

add **CHICKEN TERIYAKI** or **CHICKEN KATSU** or **CRAB** each 10

add **SASHIMI*** or **SKIRT STK TERIYAKI** or **SALMON TERIYAKI** or **GRILLED SALMON** or **PEPPER SEARED TUNA** ..each 11⁵

MAKIZUSHI

BASIC ROLLS

CALI*  12⁵
Krab Salad and Avocado

CRAB CALI*   16⁵
Crab, Cucumber and Avocado

HAWAII*    15⁵
Maguro, Avocado and Nuts

ROCK AND ROLL  15⁵
Unagi, Cucumber, Avocado and Unagi Sauce

NEGIHAMA*   10²⁵
Hamachi and Green Onion

TEKKA HOSOMAKI*   11
Maguro

PHILLY*   13⁵
Sake, Cream Cheese, Avocado

EBI TEMP   13⁵
Tempura Ebi, Cucumber, Avocado, Unagi Sauce

SPIDER 15
Tempura Soft Shell Crab, Cucumber, Avocado, Unagi Sauce

SPICY TUNA*   13⁵
Spicy Tuna, Cucumber

MIDTOWNER*   16⁵
Hamachi, Lemon, Basil, Cucumber, Avocado and Spicy Nuts

OISHI*   15⁵
Hamachi, Sake, Green Onion, Basil, Cucumber, Avocado

LIFE AQUATIC*  19
Maguro, Spicy Nuts, Basil topped w/ Avocado, spiraled Cucumber, Ponzu Sauce, Ryu Sauce and Sesame Seeds

BABY YODA*  15⁵
Garlic Pepper Seared Shiro Maguro, Oshinko, Fried Garlic, Tempura Green Beans, Spring Mix, Avocado topped w/ Spicy Mayo, Unagi Sauce, Green Onion and Tobiko

ATOMIC DRAGON*  20
Baked roll w/ Ebi Tempura, Smoked Sake, Avocado topped w/ Habanero Krab, Basil Aioli, Unagi Sauce, Sriracha and Green Onion

STORMTROOPER CRISP*  16⁵
Grilled Salmon Skin, Spicy Tuna, Avocado, Spring Mix topped w/ GF Ponzu, GF Unagi Sauce and Green Onion

DYNAMITE*  15⁵
Tempura'd roll w/ Spicy Salmon, Avocado, topped w/ Unagi Sauce, and Spicy Miso Sesame Aioli

DRUNKEN MONKEY*   17⁵
Tempura'd roll w/ Habanero Krab, Jalapeño, Shiso, Garlic, Avocado topped w/ Unagi Sauce and Spicy Mayo

BURNOUT*   17⁵
Krab Salad, Ebi Tempura topped w/ Unagi Sauce, Ponzu Sauce, Sesame Oil, light Habanero Sauce and Green Onion

THE DON*  21
Ebi Tempura, Chef's Choice Assorted Cubed Fish, Avocado, Green Onion, Garlic, Soy Sauce, Lemon Juice and Kizami Wasabi

SILENT ASSASSIN*  16⁵
Peppered and seared Shiro Maguro, Cucumber, Avocado topped w/ Unagi Sauce, Ponzu Sauce, Green Onion and Bonito Flakes

ELECTRIC EEL* 20
Krab Salad, Cucumber topped w/ Unagi, Unagi Sauce and Basil Aioli

Akira
FavoriteHand Roll
availableGluten
FreeGluten Free
available

MAKIZUSHI

BASIC ROLLS

DAREDEVIL* 19

Habanero Krab Salad, Tempura Green Bean topped w/ Habanero Tuna, Tempura Crunch, Spicy Mayo and Unagi Sauce

OCEAN CRISP* 17

6 Piece Futo roll w/ Saba, Spicy Scallop, Spring Mix, Cucumber, Lemon, Shiso topped w/ Unagi Sauce, Sesame Oil, Ponzu and Tempura Crunch

GREEN DRAGON* 19.5

Tempura Ebi, Krab Salad topped w/ Avocado, Spicy Miso Sesame Aioli and Unagi Sauce

SMOKE STACK* 18

6 Piece Futo roll w/ Maguro, Spicy Nuts, Smoked Salmon, Tempura Jalapeño topped w/ Avocado, Poke Sauce, Unagi Sauce, Habanero Sauce and Green Onion

ONE PUNCH* 18

6 Piece Futo roll w/ Akira Popper topped w/ Habanero Krab Salad, Ponzu Sauce, Unagi Sauce, Spicy Sesame Miso Aioli, Tobiko, Green Onion and Tempura Crunch

BLACK FLASH* 17

6 Piece Futo roll w/ Seared Shiro Maguro, Spicy Tuna, Spring Mix, Tempura Ebi, Fried Garlic topped w/ Unagi Sauce, Spicy Sesame Miso Aioli, Light Habanero Sauce and Green Onion

SMOOTH CRIMINAL* 19

Krab Salad, Mango, Tempura Jalapeño topped w/ Sake, Lemon, Ponzu Sauce, Honey and Unagi Sauce

KRABBY PATTY* 20

6 Piece Futo roll w/ Softshell Crab, Habanero Krab Salad, Avocado topped w/ Spicy Scallop, Ponzu Sauce, Sesame Oil, Unagi Sauce and Shiso

WHISKEY GIRL 19

Steak, Cream Cheese, Tempura Green Bean topped w/ Avocado, Unagi Sauce, Sriracha and Green Onion

EAST CLIFF* 20

Spicy Tuna, Cucumber, Fried Garlic topped w/ Escolar, Lemon, Ponzu Sauce, Unagi Sauce, Spicy Mayo and Nuts

CRYSTAL SCALLOP* 19.5

6 Piece Futo roll w/ Sake, Krab Salad, Tempura Jalapeño topped w/ Spicy Scallop, Poke Sauce, Green Onion and Unagi Sauce

FRESH CATCH* 15

Sake, Avocado, Cucumber, Lemon topped w/ Unagi Sauce

PHANTOM* 18

Seared Shiro Maguro, Spicy Nuts, Tempura Jalapeño topped w/ Avocado, Lemon and Unagi Sauce

HALF BAKED* 19

Habanero Krab Salad, Cucumber, Sweet Potato Fries topped w/ Sake, Poke Sauce, Basil Aioli, Unagi Sauce and Torched

ABRACADABRA 18

6 Piece Futo roll w/ Teriyaki Chicken, Sweet Potato Fries topped w/ Avocado, Shoestring Yams, Unagi Sauce and Light Habanero Sauce

GOLDEN CALI* 15

Tempura'd roll w/ Krab Salad, Avocado topped w/ Unagi Sauce and Spicy Mayo

SHOT CALLER* 16

Saba, Lemon, Cucumber, Shiso topped w/ Avocado, Poke Sauce and Tempura Crunch

MEDUSA* 16

Escolar, Lemon, Nuts, Jalapeño topped w/ Avocado, Ponzu Sauce and Habanero Sauce

MACHO ROLL* 19

Avocado, Lemon, Cucumber, Nuts topped w/ Maguro, Tobiko, Green Onion, Shiso, Fried Jalapeño, Ponzu Sauce, Spicy Sesame Miso Aioli, Ryu Sauce and Unagi Sauce

UP IN SMOKE* 20

Tempura'd roll w/ Smoked Salmon, Avocado, Cream Cheese topped w/ Habanero Krab Salad, Unagi Sauce, Spicy Sesame Miso Aioli and Basil

ENDLESS SUMMER* 20

Sake, Habanero Krab Salad, Lemon, Avocado topped w/ Hamachi, Ponzu Sauce, Basil Aioli and Tobiko



MAKIZUSHI

VEGGIE ROLLS

AVO HOSOMAKI (GF) 5.5
Avocado

KAPPA HOSOMAKI (GF) 5.5
Cucumber

YAM TEMPURA ROLL (GFA) 11.5
Tempura Yam, Cucumber, Avocado, Unagi
Sauce and Sesame Seeds

THE SHRINE (GFA) 17.75
Cream Cheese, Tempura Yam, Tempura
Asparagus, Garlic, topped w/ Avocado,
Spicy Nuts and Unagi Sauce

CLOCKWORK ORANGE (GFA) 18
Tempura Asparagus, Nuts, Avocado,
topped w/ Wakame, Mango, Unagi Sauce
and Spicy Mayo

ALOHA (GF) (HR) 12.5
Mango, Nuts, Avocado

T-PAIN (GF) 16
Steamed Yams, Avocado, Spicy Nuts, Garlic,
Lemon, Green Onion, topped w/ Unagi
Sauce, Spicy Sesame Miso Aioli, Basil Aioli,
Habanero Sauce and Chili Lime Salt

ONSEN (GF) (HR) 12.5
Nuts, Cucumber, Avocado,
Basil, Lemon and Jalapeño

MIDORI MICHI (GFA) 16.75
Tempura Yam, Cucumber, Nuts,
topped w/ Avocado and Unagi Sauce

LIVE WIRE (GF) 17
Avocado, Nuts, Lemon, Cucumber, Jalapeño,
Basil, topped w/ Spicy Tofu, Sesame Oil, Ponzu
Sauce, Unagi Sauce and Green Onion

YURI (GFA) 18
Tempura Broccoli, Lemon, Nuts topped w/
Shoestring Yams, Avocado, Honey and Spicy
Miso Sesame Aioli

SILENCE OF THE YAMS (GFA) 20
Mango, Tempura Yam, Tempura Green
Beans, Shiso, Spicy Nuts topped w/ Avocado,
Shoestring Yams, Truffle Salt, Spicy Sesame
Miso Aioli, Habanero Sauce and Poke Sauce

SWEET DISPOSITION (GF) 18.5
Sweet Potato Fries, Cream Cheese, Spicy Nuts
topped w/ Spicy Tofu, Poke Sauce, Unagi Sauce,
Spicy Sesame Miso Aioli, Habanero Sauce,
Shoestring Yams and Honey

VEGAN DELIGHT (GFA) 17
Tempura Cauliflower, Spicy Nuts, topped w/
Spicy Tofu, Ponzu Sauce, Sesame Oil, Habanero
Sauce, Unagi Sauce and Tempura Crunch

TREETOP (GFA) 13.5
Tempura Broccoli, Spicy Nuts, Avocado and
Unagi Sauce

THE PAGODA 16
Tempura'd roll w/ Spicy Nuts, Cream Cheese,
Avocado, Jalapeño topped w/ Unagi Sauce,
Spicy Miso Sesame Aioli and Green Onion

MUSHABOOM (GFA) 19
Shiitake, Tempura Green Beans, Fried
Garlic, Spicy Nuts topped w/ Avocado, Lemon,
Chili-Lime Salt, Honey, Ryu Sauce and
Toasted Sweet Coconut

VEGGIE GAIA 22
Tempura'd roll w/ Spicy Tofu, Spicy Nuts,
Avocado, Tempura Yam, Tempura Green
Beans, Tempura Onion, Shiitake, Cream
Cheese topped w/ Unagi Sauce and Spicy Mayo

GHOST IN THE SHELL (GFA) 21.5
Shiitake, Tempura Broccoli, Spicy Nuts, Basil
topped w/ Avocado, Lemon, Habanero Sauce,
Unagi Sauce, Ryu Sauce and Tempura Crunch

VEGGIE DRAGON (GFA) 20.5
Tempura Green Beans, Tempura Yam, Spicy
Nuts, Fried Garlic, Shiso topped w/ Avocado,
Shoestring Yams, Unagi Sauce, Spicy Sesame
Miso Aioli and Toasted Sweet Coconut

VINCENT MANGO (GF) 18
Spicy Tofu, Shiitake, Oshinko, Cucumber
topped w/ Avocado, minced Mango, Sesame
Oil, Poke Sauce and Unagi Sauce

THE HULK 19
6 Piece Futo roll w/ Spicy Tofu, Inari,
Oshinko, Mango, Avocado, Shiitake,
Cucumber, Wakame topped w/ Sesame Oil,
Nuts, Ponzu Sauce and Green Onion

GARDEN OF EDEN 18
Tempura Yam, Spicy Tofu, Kampyo topped
w/ Avocado, Shiitake, Unagi Sauce, Spicy
Sesame Miso Aioli, light Habanero Sauce and
Tempura Crunch

COOPER KRISP 16
Spicy Tofu, Oshinko, Cucumber topped w/
Avocado, Kampyo, Unagi Sauce, Spicy Sesame
Miso Aioli, Sesame Oil and Tempura Crunch

Akira
Favorite

Spicy

Gluten
FreeGluten Free
available

MAKIZUSHI

SPECIAL ROLLS

THE KIND* 18.5

Tempura'd roll w/ Spicy Tuna, Avocado and Cream Cheese, topped w/ Unagi Sauce, Spicy Mayo and Tobiko

ETERNAL SUNSHINE* 22

Tempura Ebi, Cucumber, Avocado, topped w/ Sake, Lemon and Unagi Sauce

WHITE DRAGON* 22.75

Tempura Ebi, Spicy Tuna, Cucumber, topped w/ Shiro Maguro, Avocado, Garlic, Green Onion, Unagi Sauce and Spicy Mayo

SANTA CRUZ* 18.75

Nuts, Avocado, Mango, topped w/ Maguro and Spicy Miso Sesame Aioli

COWBOY BEBOP* 22.5

Tempura Unagi, Cream Cheese, Fried Garlic, Basil, topped w/ Mango, Avocado, Toasted Sweet Coconut, Nuts, Honey and Unagi Sauce

NATURAL BRIDGES* 22.5

Hamachi, Lemon, Fried Garlic, Basil, Cucumber topped w/ peppered and seared Tuna, Avocado, Nuts, GF Ponzu Sauce and Spicy Mayo

HAND GRENADE ROLL* 19.75

Habanero Spicy Tuna, Tempura Ebi topped w/ Avocado, Tempura Crunch, Unagi Sauce and Spicy Miso Sesame Aioli

TSUNAMI* 24.75

Tempura Soft Shell Crab, Spicy Tuna, topped w/ Avocado, Maguro, Unagi Sauce, Spicy Miso Sesame Aioli, Tobiko and Tempura Crunch

AKIRA ROLL* 27.5

Tempura Ebi, Spicy Tuna, Avocado, topped w/ Hamachi, Shiro Maguro, Krab Salad, Jalapeño, Unagi Sauce, Spicy Miso Sesame Aioli, Tobiko and Green Onion

SEA HARVEST* 21

Sake, Tempura Jalapeño, Lemon topped w/ Spicy Scallop, Sesame Oil, Ponzu Sauce, Unagi Sauce, Basil Aioli, Tempura Crunch and Shiso

WONDER WOO* 22

Hamachi, Cucumber, Basil, Avocado, topped w/ Shiro Maguro, Garlic, Green Onion and Spicy Mayo

THE "O" FACE* 27.5

Hamachi, Cucumber, Tempura Jalapeño, Basil, Avocado topped w/ Habanero Tuna, Ebi Tempura, Toasted Sweet Coconut, Spicy Mayo and Sriracha

HIDDEN DRAGON* 25

Tempura Ebi, Crab, Avocado, topped w/ Spicy Tuna, Unagi Sauce, Spicy Miso Sesame Aioli, Tobiko and Tempura Crunch

AKIRA RAINBOW* 21.75

Crab, Cucumber and Avocado topped w/ Chef's Choice Fish and Avocado

SPIDERMAN* 25.5

Tempura Soft Shell Crab, Crab, topped w/ Avocado, Hamachi, Unagi Sauce, Spicy Miso Sesame Aioli, Tobiko and Green Onion

SOQUEL AVENUE 19.75

Tempura Ebi, Cream Cheese, Nuts, Avocado topped w/ Smoked Salmon, Unagi Sauce and Sriracha

TRUFFLE SHUFFLE* 17.5

Tempura Asparagus, Cucumber, Jalapeño topped w/ Sake, Avocado, Poké Sauce, Unagi Sauce, Lime Juice, Kizami Wasabi, Sesame Oil, Shiso and Sesame Seeds

KOGAN* 23.75

Hamachi, Lemon, Basil, Cucumber, topped w/ Spicy Tuna, Ebi, Unagi Sauce, Spicy Miso Sesame Aioli, and Green Onion

GOLDEN GATE* 23

Tempura Asparagus, Spicy Nuts, Hamachi topped w/ Avocado, Sake, Lemon, Unagi Sauce and Spicy Miso Sesame Aioli

TWELVE TWENTY TWO* 22

Sake, Avocado, Cucumber, topped w/ peppered and seared Maguro, Ponzu Sauce, Tobiko, Shiso

SEABRIGHT SPECIAL* 22

Sake, Basil, Lemon, Cucumber, Nuts, topped w/ Hamachi and Avocado

THE CREATURE* 28.5

Tempura'd roll w/ Spicy Tuna, Avocado, Cream Cheese, Krab Salad, Unagi topped w/ Unagi Sauce, Spicy Mayo, Green Onion and Tobiko

BACON OF THE SEA* 21

Grilled Salmon Skin, Shiso, Cucumber, Avocado topped w/ Sake, Lemon, Ponzu Sauce, Spicy Miso Sesame Aioli, Chili Lime Salt and Bonito Flakes



BENTO DINNER

*Bento Dinner served with
Miso Soup, Salad and Rice*

1 Item	23
2 Separate Items	29
3 Separate Items	35

(GF) SKIRT STEAK TERIYAKI
 (GF) CHICKEN TERIYAKI
 (GF) GRILLED OR TERIYAKI SALMON
 TOFU TERIYAKI
 CHICKEN KATSU
 (Pork or Veggie) GYOZA
 (Shrimp, Veggie or Combo) TEMPURA
 (8 piece)*CALI ROLL
 (8 piece) (GF)*PHILLY ROLL
 (8 piece) (GF)*SPICY TUNA ROLL

EBI TEMPURA ROLL (8 piece)
 YAM TEMPURA ROLL (8 piece)
 ALOHA ROLL (8 piece) (GF)
 TREETOP ROLL (8 piece)
 GREEN DRAGON* (4 piece) (GFA)
 ENDLESS SUMMER* (4 piece)
 THE PAGODA (4 piece)
 COOPER KRISP (4 piece)
 SASHIMI* (7 Pcs. Chef's Choice)
 NIGIRI* (4 Pcs. Chef's Choice) (GF)

BENTO LUNCH

Lunch Served Until 4pm

*Bento Lunch served with
Miso Soup, Salad and Rice*

1 Item	17.75
2 Separate Items	21.5
3 Separate Items	25

(GF) SKIRT STEAK TERIYAKI
 (GF) CHICKEN TERIYAKI
 (GF) GRILLED OR TERIYAKI SALMON
 TOFU TERIYAKI
 CHICKEN KATSU
 (Pork or Veggie) GYOZA
 (Shrimp, Veggie or Combo) TEMPURA
 (4 piece)*CALI ROLL

PHILLY ROLL* (4 piece) (GF)
 SPICY TUNA ROLL* (4 piece) (GF)
 EBI TEMPURA ROLL (4 piece)
 YAM TEMPURA ROLL (4 piece)
 ALOHA ROLL (4 piece) (GF)
 TREETOP ROLL (4 piece)
 SASHIMI* (6 Pcs. Chef's Choice)
 NIGIRI* (3 Pcs. Chef's Choice) (GF)

SUSHI LUNCH SPECIALS

Lunch Served Until 4pm

SUSHI LUNCH*

Chef's Choice Two 4 Piece Rolls and 3 Piece Nigiri served w/ Miso Soup 20.5

SUSHI MEDLEY*

4 Piece Sushi Roll of the Day, Hand Roll of the Day served w/ App of the Day 22

VEGGIE SUSHI

4 Piece Veggie Roll of the Day, Veggie Hand Roll of the Day served w/ Veggie Poke 18.5

KIDS/SENIORS BENTO

Kids 12 and Under or Seniors

Kids/Seniors Bento served with Miso Soup, Veggie Tempura, 2 Gyoza (Pork or Veggie) and Rice

CHICKEN TERIYAKI	14
SKIRT STEAK TERIYAKI	15.5
SALMON TERIYAKI	15
CHICKEN KATSU	15.5

TOFU TERIYAKI	12.5
CALI ROLL*	14
EBI TEMPURA	14
AVO HOSOMAKI	14



HAPPY HOUR!

2PM – 5PM | EVERY DAY | DINE-IN ONLY

MISO SOUP (GF) 3
Miso Broth with Tofu and Green Onion
(not vegetarian)

EDAMAME (GF) 4
Steamed, salted Soy Beans with Lemon

WAKAME (GF) 8
Mixed Seaweed Salad

GYOZA 7.75
6 fried (or steamed) Pork or Veggie Pot Stickers

TEMPURA 9
Shrimp, Veggie or Combo

FRIED PACIFIC OYSTERS 14
Panko fried Pacific Oysters served w/ Fried
Lemon and Jalapeño

KARAAGE 14
Fried Marinated Chicken served w/ a Spicy
Sweet Sauce

SHRIMP DUMPLINGS 11.5
6 fried Shrimp Dumplings served with Spicy
Miso Sesame Aioli

KAMA (subject to availability) (GF) 7 / 11
Sake / Hamachi
Grilled Hamachi or Sake Collar with Ponzu Sauce

TOFU BLISS (GF) 12.5
5 piece thick cut Tofu topped w/ Avocado, Wakame,
Heavy Ponzu Sauce, Sesame Oil, Lime Juice, light
Habanero Sauce, Unagi Sauce, Nuts and Green Onion

FRIED VEGGIE SPRING ROLLS 9
5 piece fried Spring Rolls filled with Cabbage,
Carrot, Green Bean and Onion served w/
Sweet & Sour and Spicy Miso Sesame Aioli

FLAMING SAKE* (GF)  10
Torched 3 piece Sake Nigiri topped w/ Poke
Sauce, Basil Aioli, Unagi Sauce and Sriracha

NINJA STICKS* (Half Order) 6.5
Spicy Tuna with chopped Ginger and Basil,
Tempura'd and topped with Spicy Miso Sesame Aioli,
Unagi Sauce, Green Onion and Sesame Seeds

AKIRA POPPER* 9
Tempura Jalapeño stuffed with Cream
Cheese and Spicy Tuna, with Akira's House
Sauces, Tobiko and Green Onion

VEGAN POKE* (GF) 14
Marinated Mango, Shiitake, Spicy Tofu with thinly
sliced Cucumber, Wakame, Nuts and Avocado on a
bed of radish

RAINBOW POKE* (GF) 15
Chef's Choice selection of marinated Fish with
spiraed Cucumber, Wakame, Spring Mix, topped
w/ Beets, Nuts and Unagi Sauce

GOLDEN CALI* 12
Tempura'd roll w/ Krab Salad, Avocado
topped w/ Unagi Sauce and Spicy Mayo

FRESH CATCH* (GF) 12
Sake, Avocado, Cucumber, Lemon topped w/
Unagi Sauce

ONE PUNCH*  14
Akira Popper topped w/ Habanero Krab Salad,
Ponzu Sauce, Unagi Sauce, Spicy Sesame Miso
Aioli, Tobiko, Green Onion and Tempura Crunch

CRYSTAL SCALLOP* (GFA)  15.5
6 Piece Futo roll w/ Sake, Krab Salad,
Tempura Jalapeño topped w/ Spicy Scallop,
Poke Sauce, Green Onion and Unagi Sauce

SAPPORO DRAFT (16oz Pint) 6

SAPPORO DRAFT (Pitcher) 20

SAPPORO TOWER 30

SAKÉ BOMB (7oz Sapporo Draft + 2oz Sake) .. 5.5

HOT SAKÉ (Large) 9.75

NIGORI (375ml) 13

RED WINE (Glass) 10

WHITE WINE (Glass) 10

PLUM WINE (Glass) 7

UME SPRITZER (16oz Cocktail) 9



BEVERAGES

SAKÉ	BEER
300ml Bottle KARATAMBA (GF) 21 Filtered, dry and smooth with notes of caramel. Served cold 300ml KIKUSUI (GF) 23 Filtered, dry and medium-bodied Saké with hints of Cantaloupe, Banana and Mandarin. Served cold 375ml / 1.5l NIGORI (GF) 19.75 / 60 Unfiltered, sweet Saké with a clean finish. Served cold 300ml STRAWBERRY NIGORI 15 Unfiltered, flavored, sweet Saké. Served cold 250ml HANA AWAKA (GF) 15 Sparkling and Sweet Saké. Served cold	Pint / Pitcher / Tower SAPPORO DRAFT 8.25 / 25 / 35 HUMBLE SEA SOCKS & SANDALS IPA 10 16oz Can ASAHI 10.5 21oz Bottle TANUKI IMPERIAL CIDER (GF) 8.5 12oz Can N/A BEER (GF) 6.5 SAKE BOMB 6.75 7oz Sapporo Draft + 2oz Sake
WINE	
Seasonal Wine Selection	
RED 14	
WHITE 14	
DESSERT	
All Deserts served with Whipped Cream, Chocolate Sauce and Nuts	
GREEN TEA ICE CREAM 7.5	
DEEP FRIED GREEN TEA ICE CREAM 11	
MOCHI ICE CREAM (Strawberry, Mango, Vanilla, Chocolate, Green Tea) 4	
Maximum 3 way split check per table	
20% auto gratuity added for parties of 6 or more	
To accomodate all of our guests, we ask that you limit your visit to 2 hours when we are on a wait	
FOOD ALLERGY WARNING: Food prepared here may possibly contain: Fish, Shellfish, Soy, Tree Nuts, Sesame, Peanuts, Wheat, Milk, Eggs	
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REFRESHMENTS

HOT GREEN TEA	3.75
ASSORTED RAMUNE	4
<i>Sparkling 12oz</i>	
S. PELLEGRINO	6
<i>Sparkling 500ml</i>	
SOFT DRINKS	3
<i>12oz Can</i>	
LEMONADE, ICE TEA, APPLE JUICE	4

DESSERT

All Deserts served with Whipped Cream, Chocolate Sauce and Nuts

GREEN TEA ICE CREAM	7.5
DEEP FRIED GREEN TEA ICE CREAM	11
MOCHI ICE CREAM (Strawberry, Mango, Vanilla, Chocolate, Green Tea)	4

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