

APPETIZERS

GYOZA (BEEF DUMPLINGS)	\$5.75
BAKED MUSSELS (required 20 minutes of prep time)	\$7.00
EGG ROLL (PORK)	\$2.75
VEGETABLE SPRING ROLLS (2)	\$2.75
EDAMAME	\$5.00
KARAAGE (CHICKEN NUGGETS)	\$6.00
FRIED OYSTERS	\$5.00
AGEDASHI TOFU	\$7.00
TAKOYAKI	\$5.50
ROCK SHRIMP APPETIZER	\$9.75
SEAWEED SALAD	\$5.25
SQUID SALAD	\$6.75
SQUID & SEAWEED SALAD	\$6.75
TUNA & AVOCADO SALAD**	\$9.00
CRAB/ASPARAGUS/AVO SALAD	\$8.00
SUNOMONO SALAD	\$6.50
SASHIMI APPETIZER** (Chef's choice of assorted fish)	\$13.00
TUNA CARPACCIO**	\$13.50
YELLOW TAIL CARPACCIO**	\$13.50
SALMON CARPACCIO**	\$12.50
RAINBOW CARPACCIO**	\$13.50

FROM THE GRILL

ENTREES

Served with vegetables, and a choice of fried rice or steamed rice. Substitute rice for soba \$1.00 extra

TERIYAKI CHICKEN	\$9.75
SHRIMP	\$11.50
TERIYAKI COD	\$13.50
TERIYAKI SALMON	\$15.00
SCALLOP	\$17.00
LOBSTER TAIL	\$17.00
YAKINIKU STEAK (JAPANESE BBQ)	\$13.00
TERIYAKI STEAK (RIBEYE)	\$17.25
CHICKEN KATSU	\$10.75
TOFU STEAK	\$8.00
VEGETABLE	\$6.50
GINGER PORK	\$11.00

COMBINATIONS

*Served with vegetables, and a choice of fried rice or steamed rice. Substitute rice for soba \$1.00 extra.
Please ask servers for other combinations.*

SHRIMP WITH CHICKEN	\$17.75
SHRIMP WITH COD	\$21.50
SHRIMP WITH SALMON	\$23.00
SHRIMP WITH YAKINIKU	\$21.00
SHRIMP WITH SCALLOP	\$25.00
SHRIMP WITH RIB EYE STEAK	\$25.25
SHRIMP WITH LOBSTER	\$25.00

There will be a mandatory service charge(%20) for party of 6 or more.

Please also note that a service fee of 3% will be added if pay by a credit card

*****MAY CONTAIN RAW OR UNDER COOKED SEAFOOD.***

*****CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISKS OF FOOD BORNE ILLNESSES.***

FROM THE SUSHI BAR

LUNCH SPECIALS

(Only from 11am-2pm and not for take-out)

TWO-ROLLS COMBO** **\$10.00**

Your choice of two rolls from the following: Spicy tuna roll * California roll * Mexican roll * Salmon-avocado * Triple-C roll

SASHIMI LUNCH** **\$13.00**

Chef's Choice of Assorted fish

LUNCH CHIRASHI** **\$13.00**

Assorted Fish over a bowl of Sushi Rice

SUSHI LUNCH SPECIAL** **\$13.00**

5 pcs of Nigiri consisting of Tuna, Salmon, Shrimp, Crab or Egg & a choice of California roll, Spicy Tuna roll or Tuna roll

LUNCH EEL BOWL **\$ 13.00**

Eel over a bowl of Steamed rice

BOWLS

CHIRASHI BOWL** **\$28.00**

Assorted Fish over a bowl of Sushi Rice

EEL BOWL **\$17.00**

TUNA BOWL** **\$19.00**

TUNA POKE BOWL** **\$17.50**

SALMON BOWL** **\$17.00**

SALMON POKE BOWL** **\$17.00**

TUNA & SALMON POKE BOWL** **\$17.50**

BENTO BOXES

BENTO BOX #1** **\$13.00**

Spicy Tuna Roll, Seaweed Salad, Ginger Pork & a choice of Steamed Rice or Fried Rice

BENTO BOX #2** **\$13.00**

Sashimi, Cucumber Salad, Fried Gyoza & a choice of Steamed Rice or Fried Rice

DINNERS

SUSHI REGULAR** **\$18.00**

Nigiri Pieces: Tuna, Salmon, Albacore, Yellowtail, Shrimp, Masago, Crab Stick, and a choice of Tuna, Salmon or California roll

SUSHI DELUXE** **\$28.00**

Nigiri Pieces: 2 Tuna, 2 Salmon, 2 Yellowtail, Shrimp, Crab stick, Albacore, Eel, Salmon Roe. Served with a Tuna Roll

SUSHI FOR TWO** **\$32.00**

Nigiri Pieces: 2 Tuna, 2 Salmon, 2 Yellowtail, 2 Shrimp, 2 Albacore, 2 Crab stick. Served with a Tuna Roll & a California Roll

SASHIMI DINNER** **\$25.00**

Tuna, Salmon, Octopus, Albacore, Mackerel & Yellowtail

CHEF'S SASHIMI** **\$38.00**

Tuna, Salmon, Yellowtail, Mackerel, Albacore, White Tuna, Toro, plus Chef's choices

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SPECIAL ROLLS

CATERPILLAR ROLL \$12.00**

(Crab, cucumber, avocado, topped with Eel, masago, scallion & eel sauce)

CRUNCH ROLL \$12.00**

(Crab salad, asparagus, topped with Avocado, tempura crunch, Sakura dembu & eel sauce)

LOLLIPOP \$12.50**

(Salmon, crab, masago & scallion wrapped in cucumber, served with ponzu sauce. No rice)

SPICY WHITE TUNA ROLL \$14.50**

(Spicy tuna, scallion, avocado & hot sauce topped with white tuna, tobiko, spicy eel sauce)

TIGER EYE \$14.00**

(Tempura shrimp, salmon, cream cheese, asparagus & crab. *Tempura Fried* & drizzled with eel sauce, hot sauce, spicy mayo, topped with scallion)

TRIPLE S ROLL \$16.00**

(Soft shell crab, shrimp, mayo, masago & scallion. Topped with smoked salmon & eel sauce)

TST \$14.00**

(Spicy tuna, cream cheese & crab, *Panko fried*. Topped with hot sauce, eel sauce, spicy mayo & masago. Served on wasabi mayo)

TSUNAMI ROLL \$14.50**

(Smoked salmon, cream cheese & asparagus. Topped with tuna, mayo & masago)

VOLCANO ROLL \$14.00**

(Assorted fish baked with volcano sauce on top of a roll with cream cheese, crab, avocado, cucumber & masago. Drizzled with eel sauce, hot sauce & scallion)

SCAD ROLL \$8.25**

(Tamago, ebi, crab salad & asparagus)

LOBSTER ROLL \$17.00**

(Tempura fried lobster tail, masago, avocado, cucumber, oshinko, & kanpyo, drizzled with eel sauce)

SALMON PARADISE \$14.50**

(Seared fresh salmon with olive oil on top of a roll with crab salad & oshinko. Topped with tempura crunch, ikura, and eel sauce)

VEGGIE ROLL \$6.50

(Cucumber, asparagus, & tomato. Topped with Avocado)

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SIDES

HOUSE SALAD	\$2.25
MISO SOUP	\$2.25
SIDE VEGETABLE (SMALL) (cabbage, mushrooms, zucchini & onions)	\$3.00
SIDE VEGETABLE (LARGE) (cabbage, mushrooms, zucchini & onions)	\$6.00
SIDE STEAMED RICE	\$2.50
SIDE FRIED RICE	\$2.50
SIDE SOBA	\$3.00

BEVERAGES

SOFT DRINKS	\$2.50
TEA	\$2.50
COFFEE	\$2.50
PERRIER	\$3.75
Flavored Tea	\$3.50

DESERTS

ICE CREAM SUNDAE	\$5.00
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Alcoholic Beverages

JAPANESE BEERS

ASAHI SUPER DRY	\$5.90
KIRIN ICHIBAN (SM)	\$5.90
KIRIN ICHIBAN (LG) 22OZ	\$8.25
SAPPORO LITE	\$5.90
SAPPORO PREMIUM 22OZ	\$8.25
SAPPORO PREMIUM BLACK 22OZ	\$8.25

DOMESTIC BEERS

BUD LITE, MICHELOB ULTRA,	\$4.90
YUENGLING	\$4.90

WINE & COLD SAKE

FOLONARI PINOT GRIGIO (BY BOTTLE)	\$18.00
TAKARA PLUM WINE (GLASS)	\$5.75
WOODBIDGE CHARDONNAY (GLASS)	\$5.75
WOODBIDGE CABERNET SAUVIGNON	\$5.75
KIZAKURA NIGORI 300ML	\$12.00
KIZAKURA PURE 300 ML	\$12.00
STRAWBERRY NIGORI 300ML	\$18.00
IKEZO SPARKLINGJELLY SHOT (CAN)	\$9.00

HOT SAKE

OZEKI JUNMAI	
SMALL	\$5.50
LARGE	\$8.50

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