

APPETIZERS/STARTERS

AGE DASHI TOFU 10
Fried silky tofu served with ponzu sauce.

CRAB RANGOON 8
5 pcs imitation crab, scallions, cream cheese, served with sweet chili.

SALT & PEPPER CALAMARI 12
Stripcut calamari tossed with onion, served with sweet chili.
Add Jalapenos +0.75

VEGETABLE EGG ROLL 8
Cabbages, mushroom, carrot, corn, wrapped in spring roll skin, deep fried, served with sweet chili.

TEMPURA
Battered & deep fried served with ponzu sauce.
VEGETABLE 10
SHRIMP & VEGETABLE 13

CRABOCADO 12
Tempura style avocado, masago, crab salad, deep fried, topped with house sauce, soy glaze.

SAKE FRIES 14
French fries topped with cream cheese, cheddar cheese, baked salmon, crab salad, bacon bits, jalapenos, teriyaki sauce.

SALAD/SOUP

SIDE OF SALAD 4
HOUSE SALAD 6
Served with our house citrus ginger dressing

SEAWEED SALAD 7

GRILLED CHICKEN 16
Spring mix, orange, tomato, bell pepper, and crispy onions.

GYOZA 9
6 pcs pork dumplings steamed or pan-seared.

SPICY DUMPLING 8
4 pcs steamed dumpling topped with spicy sauce, crispy onion, shichimi pepper.

EDAMAME 7
Steamed soy beans and lightly salted.
Add spicy +1

CHICKEN LETTUCE 12
Quickly cooked chicken, topped with crispy onions, served with iceberg lettuce.

CHICKEN BUNS 12
2 fried buns, karaage Chicken, purple cabbage, carrot, onion, spicy mayo, house sauce.

DYNAMITE SHRIMP 13
**** May contain dairy**

5 pcs deep fried shrimp and tossed with creamy house sauce.

SASHIMI SAMPLER 15
6 pcs of chef's choice.

TUNA TATAKI 17
Seared bluefin tuna, thinly sliced, schichimi pepper, fresh wasabi, ponzu sauce.

SIGNATURE DISHES

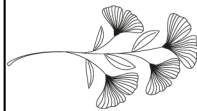
(Side of salad or miso soup for dine-in only)

SESAME CHICKEN 18
Deep-fried chicken, tossed with onion, sesame sauce, sesame seed, steamed broccoli-steamed rice.

SUSHI ONE WRAP
Flour tortilla wrap, cheese, house sauce, tomato, cilantro, pickled onion, spring mix, fried rice, spicy mayo.

KARAAGE CHICKEN SHRIMP 18 21

DANCING FILET MIGNON 28
Filet mignon cooking on the wok, with house sauce, bell pepper, onions, and spring mix - fried rice.



CHICKEN PHO 19
Homemade chicken broth, rice noodle, onions, grilled chicken, scallions, crispy onion.
Sub Shrimp +3

FRIED RICE & NOODLE

(Side of salad or miso soup for dine-in only)

PAD THAI
Rice noodles, egg, on the side lime bean sprouts, scallion, peanuts.

CHICKEN / TOFU BEEF / SHRIMP 18 21

FRIED RICE
Tossed with pea, carrot onion, egg.

CHICKEN / TOFU BEEF / SHRIMP 17 20

SPICY CHICKEN 18
Deep-fried chicken, tossed with onion, spicy sauce, schichimi pepper, steamed broccoli-steamed rice.

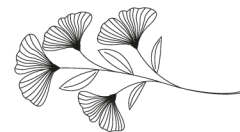
SOFTSHELL CRAB CURRY 24
Yellow curry coconut base, onion, pea & carrot, mushroom. Tempura style of softshell crab, boiled shrimps - steamed rice.

CHOP CHOP 23
Grilled bone-in pork chop, cucumber, 2 fried eggs, pickled cabbages, scallions, carrot, teriyaki sauce - steamed rice.

SOUPS

RED OR GREEN CURRY
Coconut base, broccoli, carrot, zucchini, mushroom, bell pepper - steamed rice.

CHICKEN / TOFU BEEF / SHRIMP 18 21



YAKISOBA
Stir-fried egg noodle with onion, carrot, cabbage bell pepper, bean sprout.

CHICKEN / TOFU BEEF / SHRIMP 18 21

HIBACHI

(Side of salad or miso soup for dine-in only)
Grilled broccoli, zucchini, carrot, and mushroom, fried rice, topped with sesame seed.

SCALLOPS 33
SHRIMP & CHICKEN 27
FILET MIGNON & CHICKEN 32
SHRIMP & FILET MIGNON 35

TERIYAKI ENTREES
Grilled broccoli, bell pepper, zucchini, carrot, steamed rice, topped with sesame seed.

CHICKEN TERIYAKI 22
SALMON TERIYAKI 27
Grilled Scottish salmon, lemon zest.

RAMEN

TONKOTSU 19
Pork broth, pork belly, nori shiitake mushroom, scallions, egg, sesame seeds.

Sub Chicken +1

SPICY MISO 20
Spicy miso broth, shiitake mushroom, nori, egg, scallions, shichimi pepper, fried karaage chicken - dark meat.

Sub Shrimp Tempura +3



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VEGETABLE 17
TOFU 18
CHICKEN 19
SHRIMP 23
FILET MIGNON 28

KID'S MEALS

Available for children,
11 years of age and under.

HIBACHI
Topped with sesame seed.
VEGETABLE 10
CHICKEN 11
SHRIMP 13

YAKISOBA
CHICKEN 10
SHRIMP 12
CHICKEN & FRIES 10

BEVERAGES

SOFT DRINKS 3
PELLEGRINO 5
SHIRLEY TEMPLE 4
ICE TEA 3
HOT GREEN TEA 4
JUICE 4
Orange / Cranberry / Apple
THAI TEA 6

DESSERTS

BROWNIE & ICE CREAM 10
Homemade Brownie & Vanilla Ice Cream.
ICE CREAM 6
Green Tea, Vanilla
MOCHI 7
Strawberry/Mango or Green Tea
CHEESECAKE 7
New York style.

*ITEMS CONTAIN RAW FISH ROE, MASAGO, TOBIKO. FLAVORED & COLORED CURED WITH SALT, EDIBLE & SAFE TO CONSUME

GF Opt
Spicy

Note: Tempura & eel are not GF

NOTICE: SOME ITEMS ARE COOKED TO ORDER AND MAYBE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

SERVICE CHARGE OF 20% WILL BE APPLIED FOR PARTIES OF SIX OR MORE.









CLASSIC ROLLS

All rolls come with sesame seeds

-  **SALMON AVOCADO** 11 Salmon, avocado, eel sauce.
-  **VEGETABLE** 9 Carrot, cucumber, avocado kanpyo.
-  **TUNA AVOCADO** 12
-  **SALMON SKIN** 8 Deep fried salmon skin, cucumber, soy glaze.
-  **SPICY TUNA** 9
-  **AVOCADO MAKI** 8 Avocado Roll
-  **NEGIHAMA MAKI** 10 Yellowtail & Scallions
-  **PHILLY** 11 Smoked salmon, cream cheese and cucumber.
-  **CALIFORNIA*** 9 Crab stick, avocado, cucumber masago.
-  **SHRIMP TEMPURA*** 10 masago, cucumber spicy mayo, soy glaze.
-  **TEKKA MAKI** 11 Bluefin Tuna Roll
-  **SAKE MAKI** 10 Salmon Roll
-  **UNAGI MAKI** 9 Eel Roll (Not GF)



















CHEF SPECIAL ROLLS

All rolls come with sesame seeds

-  **ALASKA CRAB*** 17 Shrimp tempura, cucumber, topped avocado, snow crab meat scallions, tobiko, spicy mayo.
-  **SPIDER-MAN** 16 Soft shell crab, eel, spicy crab, topped with avocado, wasabi mayo, soy glaze.
-  **TORO TORO** 20 Spicy tuna, cucumber, topped with bluefin tuna belly, salmon belly, ponzu, topped with fresh wasabi.
-  **SUSHI ONE** 20 Bluefin tuna, escolar, albacore, cucumber, kanpyo, lemon, topped with yellowtail, salmon belly, jalapenos, house sauce, hot sauce.
-  **JUMPING LOBSTER** 24 Deep fried Lobster, spicy mayo, cucumber, asparagus, topped with shrimp, mango, white sauce, house sweet chili, soy glaze.
-  **WICKED TUNA*** 17 Spicy tuna, avocado, topped with seared tuna, albacore, onion crunch, masago, white sauce, soy glaze.
-  **TWIN DRAGON** 17 Shrimp tempura and spicy tuna topped with bluefin tuna, salmon, crispy onion spicy mayo, soy glaze.
-  **LAFAYETTE ROLL*** 17 Spicy seafood mix, avocado topped with bluefin tuna, spicy mayo, soy glaze, masago.
-  **VEGGIE-HOLIC** 16 Asparagus, carrot, zucchini, kanpyo, sweet potato tempura topped with mango, peanut, house sweet chili, soy glaze.
-  **LOBSTER MANIA** 36 Fried lobster, spicy mayo, cucumber, topped with crab stick, shrimp, on the side pop corn lobster with tail, house sauce, soy glaze.

NIGIRI SUSHI/SASHIMI

All Nigiri topped with fresh wasabi (2 pcs / 2 pcs)

-  **ALBACORE** 8 Albacore tuna
-  **HAMACHI** 10 Fresh yellowtail
-  **KANIKAMA** 7 Imitation crab
-  **SABA** 8 Mackerel
-  **HOTATE** 10 Scallop
-  **ESCOLAR** 9 Sweet white tuna
-  **UNAGI** 8 Smoked eel
-  **EBI** 7 Boiled shrimp
-  **IKA** 7 Fresh squid
-  **MAGURO** 11 Fresh bluefin tuna
-  **SAKE** 9 Scottish salmon
-  **TAKO** 7 Boiled octopus
-  **AMBERJACK** 10 Baby yellowtail
-  **OTORO** MP Bluefin tuna belly
-  **TAMAGO** 6 Japanese cooked egg
-  **IKURA*** 11 Fresh salmon roe
-  **KURODAI** 13 Sea bream
-  **SMOKED SALMON** 11

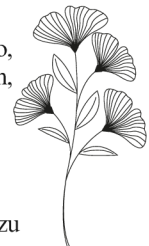
POKE BOWL*

Sushi rice, spring mix, avocado, cucumber, masago, crispy onion, crab salad, avocado, edemame.

• Come with sesame seeds.

- SALMON** 22
- TUNA** 24

Sauce Choice: Spicy Mayo / Ponzu



GUNKAN

MASAGO* 7 Smelt Fish Roe

TOBIKO* 8 Flying Fish Roe
• Red
• Black





SUSHI AND SASHIMI MEALS

All Nigiri topped with fresh wasabi

- BOATFOR3** 99 Chef's choice 16 pcs nigiri, 16 pcs sashimi, salmon maki, spicy tuna, shrimp tempura rolls.
- SUSHI FOR TWO** 53 14 pcs of chef's choice nigiri, shrimp tempura, spicy tuna rolls.
- SASHIMI FORTWO** 66 22 pcs chef's choice of fish.
- CHIRASHI** 30 Selection of 9 sashimi over rice, ponzu sauce.
- SALMON LOVER** 28 4 pcs of salmon nigiri, 4 pcs of salmon sashimi, salmon maki.
- LOVE BOAT (2PEOPLE)** 66 Chef's choice 10 pcs nigiri, 10 pcs sashimi, California shrimp tempura rolls.
- SASHIMI DINNER** 36 12 pcs of premium fish Chef's choice.
- SUSHI AND SASHIMI** 34 Chef's choice 5 pcs of nigiri sushi, 5 pcs of sashimi, tuna maki.
- SUSHI DINNER** 31 9 pieces of chef's choice nigiri, shrimp tempura roll.
- TUNA LOVER** 30 4 pcs of tuna nigiri, 4 pcs of tuna sashimi, tuna maki.

SPECIALTY ROLLS

All rolls come with sesame seeds

-  **AQUA LADY** 15 Bluefin tuna, salmon, escolar, carrot, cucumber, avocado, rolled in rice paper, ponzu sauce.
-  **BLACK WIDOW*** 14 Soft shell crab, crab salad, masago, avocado, spicy mayo, soy glaze.
-  **HURRICANE** 14 Spicy tuna, tempura flakes topped avocado, hot sauce.
-  **SWEET DRAGON*** 14 Shrimp tempura, masago, spicy mayo topped eel, avocado, soy glaze.
-  **VOLCANO** 14 Crab stick, avocado, cucumber topped with cream cheese, spicy crab salad, salmon, cheddar cheese, soy glaze, scallions.
-  **CHERRY BLOSSOM** 15 Spicy crab, avocado, cucumber, topped with seared salmon, mango salsa, house sauce, ponzu.
-  **RAINBOW** 15 Crab stick, cucumber, avocado topped with salmon, bluefin tuna, shrimp, avocado.
-  **BAMBAM** 13 Tempura style, shrimp tempura, crab stick, cream cheese, jalapeno, bam bam sauce, soy glaze.
-  **SMOKEY** 16 Spicy tuna, cucumber, topped with smoked salmon, hot sauce, jalapenos, wasabi mayo.
-  **WOLVERINE*** 14 Shrimp tempura, cucumber, topped with sliced avocado, spicy crab, spicy mayo, soy glaze.
-  **GEISHA*** 15 Bluefin tuna, salmon, yellowtail, avocado, masago, rolled in soybean wrap.
-  **FUSION** 13 Salmon, cream cheese and avocado prepared tempura style, eel sauce & spicy mayo.
-  **HIMALAYA** 13 Salmon, shrimp, avocado cream cheese topped with crunchy, white sauce, scallions soy glaze.
-  **SPICY SALMON** 14 Cucumber, crab salad, topped with spicy salmon, crunchy, soy glaze.
-  **ALEX ROLL** 16 Grilled shrimp, kanpyo, jalapenos, topped with fresh salmon, orange, shichimi pepper, ponzu, mango salsa.



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Cooked No GF



GF Opt



Raw



Spicy

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