

## APPETIZERS/STARTERS

**AGE DASHI TOFU** 9  
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.

**LOADED 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** 6  
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 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.

## FRIED RICE & NOODLE

Each comes with fresh tossed salad or miso soup  
(Dine-in only)

**PAD THAI**  
Rice noodles, egg, on the side bean sprouts, scallion, limes.  
**CHICKEN / TOFU** 18  
**BEEF / SHRIMP** 21

**FRIED RICE**  
Tossed with pea, carrot onion, egg.  
**CHICKEN / TOFU** 17  
**BEEF / SHRIMP** 20

### SOUPS

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

### SIGNATURE DISHES

Each comes with fresh tossed salad or miso soup  
(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, basil garlic 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 peper, onions, and spring mix - fried rice.

**YAKISOBA**  
Stir-fried egg noodle with onion, carrot, cabbage bell pepper, bean sprout.  
**CHICKEN / TOFU** 18  
**BEEF / SHRIMP** 21

**RED OR GREEN CURRY**  
Coconut base, broccoli, carrot, zucchini, mushroom, bell pepper - steamed rice.  
**CHICKEN / TOFU** 18  
**BEEF / SHRIMP** 21

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

**PORK CHOP** 22  
Grilled bone-in pork chop, fried egg, cucumber, teriyaki sauce - steamed rice.

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

## HIBACHI

Comes with soup or salad (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, 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.  
**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** 9  
**CHICKEN** 10  
**SHRIMP** 11

**YAKISOBA**  
**CHICKEN** 11  
**SHRIMP** 9

**CHICKEN & FRIES** 10

### BEVERAGES

**SOFT DRINKS** 3  
**PELLEGRINO** 5  
**SHIRLEY TEMPLE** 4  
**ICE TEA** 4  
**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



Cooked Items



Able to be Gluten Free



Indicates Raw



Indicates Spicy

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





### CLASSIC ROLLS

All rolls come with sesame seeds

 <b>SALMON AVOCADO</b> 10	 <b>PHILLY</b> 10
Salmon, avocado, eel sauce.	Smoked salmon, cream cheese and cucumber.
 <b>VEGETABLE</b> 8	 <b>CALIFORNIA*</b> 9
Carot, cucumber, avocado, kanpyo.	Crab stick, avocado, cucumber masago.
 <b>TUNA AVOCADO</b> 11	 <b>SHRIMP TEMPURA*</b> 10
 <b>SALMON SKIN</b> 8	masago, cucumber spicy mayo & soy glaze.
Deep fried salmon skin, cucumber, soy glaze.	 <b>TEKKA MAKI</b> 10
 <b>SPICY TUNA</b> 9	Bluefin Tuna Roll
 <b>AVOCADO MAKI</b> 8	 <b>SAKE MAKI</b> 9
Avocado Roll	Salmon Roll
 <b>NEGIHAMA MAKI</b> 10	 <b>UNAGI MAKI</b> 9
Yellowtail & Scallions	Eel Roll (Not GF)
 <b>KAPPA MAKI</b> 7	
Cucumber Roll	

### CHEF SPECIAL ROLLS



















All rolls come with sesame seeds

 <b>ALASKA CRAB*</b> 17	 <b>WICKED TUNA*</b> 17
Shrimp tempura, cucumber, topped avocado, snow crab meat scallions, tobiko, spicy mayo.	Spicy tuna, cucumber, topped with seared tuna, albacore, onion crunch, masago, white sauce, soy glaze.
 <b>SPIDER-MAN</b> 16	 <b>TWIN DRAGON</b> 17
Soft shell crab, eel, spicy crab, topped with avocado, wasabi mayo, soy glaze.	Shrimp tempura and spicy tuna topped with bluefin tuna, salmon, crispy onion spicy mayo, soy glaze.
 <b>TORO TORO</b> 20	 <b>LAFAYETTE ROLL*</b> 17
Spicy tuna, cucumber, topped with bluefin tuna belly, salmon belly, ponzu, topped with fresh wasabi.	Spicy seafood mix, avocado topped with bluefin tuna, spicy mayo, soy glaze, masago.
 <b>SUSHI ONE</b> 20	 <b>VEGGIE-HOLIC</b> 16
Bluefin tuna, escolar, albacore, cucumber, kanpyo, lemon, topped with yellowtail, salmon belly, jalapenos, house sauce, hot sauce.	Asparagus, carrot, zucchini, kanpyo, sweet potato tempura topped with mango, peanut, house sweet chili, soy glaze.
 <b>JUMPING LOBSTER</b> 23	 <b>LOBSTER MANIA</b> 36
Deep fried Lobster, spicy mayo, cucumber, asparagus, topped with shrimp, mango, crispy onion, white sauce, house sweet chili, soy glaze.	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

 <b>ALBACORE</b> 10	 <b>UNAGI</b> 8	 <b>AMBERJACK</b> 10
Albacore Tuna	Smoked eel (Not GF)	Baby yellowtail
 <b>HAMACHI</b> 9	 <b>EBI</b> 7	 <b>OTORO</b> MP
Fresh Yellowtail	Boiled Shrimp	Bluefin Tuna belly 6
 <b>KANIKAMA</b> 7	 <b>IKA</b> 9	 <b>TAMAGO</b>
Imitation crab	Fresh Squid	Japanese cooked egg
 <b>SABA</b> 8	 <b>MAGURO</b> 11	 <b>IKURA*</b> 11
Mackerel	Fresh Bluefin Tuna	Fresh Salmon Roe
 <b>HOTATE</b> 10	 <b>SAKE</b> 9	 <b>KURODAI</b> 13
Scallop	Scottish Salmon	Sea Bream
 <b>ESCOLAR</b> 9	 <b>TAKO</b> 7	 <b>SMOKED SALMON</b> 11
Sweet white tuna	Boiled Octopus	

### 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

• Wasabi

### SUSHI AND SASHIMI MEALS

















Tempura not gluten-free

All Nigiri topped with fresh wasabi

 <b>BOAT FOR 3</b> 99	 <b>LOVE BOAT (2 PEOPLE)</b> 66
Chef's choice 16 pcs nigiri, 16 pcs sashimi, salmon maki, spicy tuna, shrimp tempura rolls.	Chef's choice 10 pcs nigiri, 10 pcs sashimi, California, shrimp tempura rolls.
 <b>SUSHI FOR TWO</b> 53	 <b>SASHIMI DINNER</b> 36
14 pieces of chef's choice nigiri sushi, shrimp tempura, spicy tuna rolls.	12 pcs of premium fish Chef's choice.
 <b>SASHIMI FOR TWO</b> 66	 <b>SUSHI AND SASHIMI</b> 34
22 pcs chef's choice of fish.	Chef's choice 5 pcs of nigiri sushi, 5 pcs of sashimi, tuna maki.
 <b>CHIRASHI</b> 30	 <b>SUSHI DINNER</b> 31
Selection of 9 sashimi over rice, ponzu sauce.	9 pieces of chef's choice nigiri, shrimp tempura roll.
 <b>SALMON LOVER</b> 28	 <b>TUNA LOVER</b> 30
4 pcs of salmon nigiri, 4 pcs of salmon sashimi, salmon maki.	4 pieces of Tuna nigiri, 4 pieces of Tuna sashimi, tuna maki.

### SPECIALTY ROLLS

All rolls come with sesame seeds

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



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