Signature Drink

	vodka, Ginger Beer, Mude Iot Sake and Chambord	lle with Fresh Ginger an	d Lime 9.00 9.50
		ake	
Hot Sake			(S) 4 (L) 8
Hakushika Junn	nai Ginjo		Bottle 14.00
Black Gold Hakı	ıshika Jumai		Bottle 15.75
Ozeki Nigori Sal	(e		Bottle 15.00
Karatamba Dry \	Wave		Bottle 15.00
Kurosawa Junm	ai Kimoto		Bottle 20.00
	u	ine —	
WHITE			Glass Bottle
Plum wine ~ Ha			8.00 - 8.00 26.00
	iff - Tre Venezie, Italy alumba - South Australia		8.00 26.00
	andall Jackson - Californio		9.50 33.00
Chardonnay " R	andan sackson - Canjorna		
RED			
Pinot Noir ~ Cas	tle Rock - Mendocino Coun	nty	9.50 33.00
Cabernet ~ Guns	sight Rock - Paso Robles		9.50 33.00
1	Beer	Beve	rages
Asahi (Large)	Bottle 8.00	Hot Green Tea	2.5
Sapporo	(S) 4.5 / (L) 8	Perrier Sparkling V	Water 3.5
azea		Soft Drink (by can Pepsi, Diet Pepsi, Dr. P Sierra Mist, Lemonade	
	Scan QR Code	Iced Tea	3
	to View Our Menu Online	Japanese Soda	4.5
回然数数	Mena Online	Thai Iced Tea	4.5

Salad & Soup

House Salad	5.00
Mixed Greens, Carrots, Cucumber w. Ginger	Dressing
Cucumber Salad	6.00
Avocado Salad	6.50
Seaweed Salad	6.00
Spicy Crab Salad	7.50
* Tuna / Salmon Avocado Salad	12.00
Salmon Skin Salad Crispy Salmon Skin Seaweed Salad and Cuc Yuzu Sauce	9.50 umber w.
Miso Soup	3.00



Kitchen Appetizer

Edamame	6.00	Monkey Brain	11.00
Vegetable Harumaki (3pcs) Japanese Spring Roll	6.00	Lightly Fried Avocado stuffed w. Spicy Cream Cheese inside	unch Crab and
Shumai (8pcs)	7.00	Vegetable Tempura	7.00
Shrimp Dumplings		Chicken Tempura	9.00
Gyoza (6pcs) Chicken Dumplings	7.00	Shrimp Tempura	9.00
Vegetable Gyoza	7.00	Fried Squid Legs	8.50
Age Tofu	7.00	Fried Soft Shell Crab	10.00
Fried Tofu Steak		Elves Roll (2pcs)	9.50
Crab Rangoon	7.50	Cocked shrimp, mango, cucumber, avocado &	





	representation of the second o	
*	Sushi Appetizer (5pcs)	11.50
*	Sashimi Appetizer (6pcs)	11.50
*	Yellowtail Jalapeño Appetizer (5pcs)	12.00
*	New Style Salmon Sashimi (5pcs)	12.00
*	Tuna Carpaccio Seared Pepper Tuna Rolled w. Spicy Crunch Crab Meat, Yuzu, Sweet Chili Sauce	12.00
*	Truffle White Tuna Seared White Tuna, Yuzu, Citrus, Shave Truffle	12.00
*	Tuna Tataki Seared Pepper Tuna Sashimi: Style w. Wasabi Yuz	11.00

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& Sweet Chili Sauce

Burrito Style or Rice Bowl Served with Miso Soup

* Crazy Tuna 16.50

Spicy Tuna, Tempura, Asparagus, Sweet Potato, Fried Onions, Avocado, Cucumber, Seaweed Salad

* Poke Salmon

16.50

Spicy Salmon, Tempura, Asparagus, Sweet Potato, Fried Onions, Avocado, Mango, Cucumber, Seaweed Salad

noodles Served with Miso Soup

Yaki Udon 14.50 Chicken & Vegetables Stir-Fried with Udon Noodles

14.50 Yaki Soba

Chicken & Vegetables Stir-Fried with Soba Noodles

Chicken Udon Soup 14.95

(Change to Kobe Beef extra \$3)

Grill Chicken on top of the Udon Noodle Soup

Tempura Udon 14.95

Udon Noodle in the Soup, Shrimp and Vegetable Tempura on the Side



Teriyaki

Served with Rice & Miso Soup

Vegetable Teriyaki	13.00	Steak Teriyaki	25.00
Chicken Teriyaki	17.00	Chicken Katsu	17.50
Salmon Teriyaki	22.00	Japanese breaded and fried chicken cutlet	

Tempura

Served with Rice & Miso Soup

Vegetable Tempura	13.00	Shrimp & Vegetable Tempura	18.00
Chicken & Vegetable Tempura	17.00	Combination Tempura	18.00



Bento Boxes

Served with Rice, Miso Soup, House Salad, California Roll (4pcs), Japanese Spring Roll (2pcs)

A. Chicken Teriyaki	18.50
B. Salmon Teriyaki	22.00
C. Steak Teriyaki	24.00
D. Chicken Tempura	18.50
E. Shrimp Tempura	19.00
F. Chicken Katsu	19.00
Japanese breaded and fried chicken cutl	et
* G. Sushi (8pcs)	24.00
* H. Sashimi (10pcs)	24.00

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		or Sashimi — — — — — — — — — — — — — — — — — —	
Sushi: 2	pcs / orde	r Sashimi: 3pcs / order	
Tamago	5.00	* Salmon Roe Ikura (2pc Sashimi)	8.00
Inari Tofu Skin	5.00	* Surf Clam Hekkigai	6.00
Tuna Maguro	7.50	* Squid Ika	6.00
Super White Tuna Escolar	6.50	* Octopus Tako	6.00
Salmon Sake	6.50	* Flying Fish Egg Tobiko (2pcs Sashimi)	6.00
Mackerel Saba	6.00	Smoked Salmon	6.50
Shrimp Ebi	6.00	* Yellowtail Hamachi	7.00
Crab Stick Kani	5.50	Fresh Water Eel Unagi (2pcs Sashimi)	7.00
		* Scallop Hotategai (2pcs sashimi)	8.00
	Sus	hi Entree	
	Served v	with Miso Soup	
Spicy Roll Combo Spicy Crunch Tuna Roll, Spicy Crunch Salmon F	19.00	* House Sashimi 15pcs Sashimi	28.00
Spicy Crunch Yellowtail Roll		* Tri Color Three Way	30.00
Unagi Don	23.50	2pcs Tuna, Salmon & Yellowtail Sashimi, 3pcs Sushi & Tricolor Roll w. Cajun Spicy Sauce	
Grilled Eel Over Rice		*Sushi & Sashimi Combo	32.00
House Sushi	22.00	5pcs Sushi, 10pcs Sashimi & California Roll	32.00
7pcs. Sushi & Spicy Crunch Crab Roll		* Sushi For Two	56.00
*Salmon Lover 5pcs Sushi, 6pcs Sashimi & Salmon Roll	26.00	16pcs Sushi, Tuna Roll & Rainbow Roll	
Chirashi	20.00	* Sushi & Sashimi For Two 8pcs Sushi 12pcs Sashimi & California Roll & 1	65.00
18pcs Sashimi over the Sushi Rice	32.00	opes sushi 12pts sushimi & sullyornia Rott & f	occano re
7	Rolls or	e Hand Rolls	
California Roll	6.00	Boston Roll	6.50
Salmon Roll	6.50	Shrimp, Lettuce, Cucumber, Mayo	
Tuna Roll	7.00	Salmon Skin Roll	6.50
Yellow Tail Roll	7.00	Spicy Crunch Crab Roll	7.00
Spicy Crunch Tuna Roll	7.00	Eel Cucumber Roll	7.50
Spicy Crunch Salmon Roll	7.00	Eel Avocado Roll	7.50
Spicy Crunch Yellow Tail Roll	7.00	Spicy King Crab Avoacdo Roll	11.00
Yellowtail Jalapeno Roll	8.00	Chicken Tempura Roll	8.00
Alaska Roll	7.50	Shrimp Tempura Roll	9.00
Salmon and Avocado		Lobster Tempura Roll	12.50
White Tuna Cucumber Roll	7.50	Spider Roll	12.00
Spicy Crunch Shrimp Roll	7.00	Soft Shell Crab Tempura, Avocado, Cucumber & Crabn	neat
Philadelphia Roll	7.50	* Pepper Tuna Avocado Roll	7.50
Smoked Salmon & Cream Cheese		* Spicy Crunch Scallop Roll	9.00
Tamago Roll	5.50		

Avocado Roll AAC Roll		Cucumber Roll Peanut Avocado Roll	5.50 5.50	Banana Avocado Roll Crispy Veggie Roll	5.50 13.50
Oshinko Roll Shitake Roll	5.50	Asparagus Tempura Roll	5.50	Asparagus Tempura, Avocado, Inari Tempura & Oshiko Wrapped w. So	Sweet Potato

Aji Special Roll

* 1. Black Truffle Roll (G.F.) Tuna salmon and avocado inside w/ white black truffle sauce on top	16.50 e tuna		
* 2. Black Dragon Roll Shrimp tempura, spicy tuna inside, topped avocado	15.50 w∕eel,		
* 3. Boulder Roll Tuna, salmon, yellowtail and tempura asp inside, w/ the seasoning sushi rice w/ soy paper wrap wasabi honey sauce			
4. Dragon Roll Eel, cucumber inside; avocado on top	14.00		
5. Dynamite Roll Eel, cream cheese, spicy salmon inside deep fried mayo & eel sauce	13.50 d w/spicy	13. Paradise Roll Shrimp tempura, lobster salad, fried banana & avocado inside, w/ soybean nori & mango sauce	15.50
* 6. Fancy Lobster Roll Lobster tempura, avocado & mango inside, topp spicy tuna & spicy mango sauce	17.50 bed w/	* 14. Playboy Roll (G.F.) Spicy tuna, yellowtail inside; white tuna, jalapeño on top	15.50
* 7. Golden Roll (G.F.) Salmon, mango inside, salmon on top. Serv spicy mayo sauce	14.00 ved with	* 15. Rainbow Roll California Roll, tuna, salmon, white fish and avocado on top	14.00
8. King Roll Shrimp tempura, avocado, crabmeat inside, salad on top w/ spicy mayo	15.00 , lobster	* 16. Red Dragon Roll (G.F.) Salmon, Avocado, yellowtail inside, tuna, jalapeño on top	15.50
9. Kobe Beef Roll Deep fried asparagus & Kobe beef in soy _l	14.00 paper	* 17. Snow Beauty Roll Lobster tempura spicy tuna and avocado inside, crunch spicy scallop on top	17.50
* 10. Lafayette Roll Seared pepper tuna & avcado inside, toppe spicy crunch salmon w/ eel sauce & wasa sauce	14.00 ed with bi honey		13.50
* 11. Magic Roll Spicy crunch tuna inside, topped with eel, salmo yellowtail & avocado, w/ spicy mayo & eel sa	nuce	* 19. Soho Roll Spicy crab and cream cheese inside, topped with torched white tuna w/ eel sauce & spicy mayo	14.00
12. Angry Bird Roll Shrimp tempura avocado inside w/ crunch king crab tobiko on top, spicy Mayo and ee		* 20. Yuki Roll (G.F.) Salmon avocado inside, scallop and yuzu sauce on top	16.00
		* 21. Demon Roll Shrimp tempura avocado inside, topped w/ lobster salad seared Cajun tuna w/ spicy mayo sauce	15.50
		22. Summer Roll (G.F.) King cral, mango, avocado inside w/ soybean paper and mango sauce	16.00
Caa a jo		23. Unicorn Roll Kīwi strawberry & cheese cake inside warpped w/ Rice Krispies and say paper	13.00
O Carrier		* 24. Aurora Roll (G.F.) Spicy tuna, avocado inside, yellowtail, salmon, white tuna, avocado on top, with tricolor tobiko on top, with truffles mayos	17.00

Lunch Special

Monday-Friday 11:00am-2:30pm

Sushi Bar Lunch

* Sushi Lunch 5pcs Sushi & California Roll	Served with Miso Soup	16.00
*Sashimi Lunch 9pcs Sashimi		16.00
*Sushi & Sashimi Lunch 3pcs Sushi & 6pcs Sashimi & Tuna Roll		22.00
*Salmon Lover Lunch 3pcs Salmon Sushi w/ 4pcs Salmon, Sashim.	i & Salmon Roll	20.00

Lunch Bento Box

Served with Rice, Miso Soup, House Salad, California Roll (4pcs) & Japanese Spring Roll (2pcs)

	(-F-s) JF-s-s (-F-s)
A. Tofu Teriyaki	13.00
B. Vegetable Teriyaki	13.00
C. Chicken Teriyaki	14.50
D. Salmon Teriyaki	15.00
E. Vegetable Tempura	13.00
F. Chicken & Vegetable Tempura 3pcs Chicken & 3pcs Vegetable	15.00
G. Shrimp & Vegetable Tempura 3pcs Shrimp & 3pcs Vegetable	15.00
* H. Sushi 5pcs Sushi & California Roll	18.00
*1. Sashimi 6pcs Sashimi & California Roll	18.00
J. Chicken Katsu Japanese breaded and fried chicken cutlet	15.50

Maki Lunch Served with Miso Soup

Any 2 Rolls \$13.00 | Any 3 Rolls \$16.00

Cucumber Roll	Philadelphia Roll	* Spicy Crunch Tuna Roll
Avocado Roll	* Alaska Roll	★Spicy Crunch Salmon Roll
AAC Roll	Salmon Skin Roll	*Spicy Crunch Yellow Tail Roll
* Tuna Roll	Oshinko Roll	Spicy Crunch Crabmeat Roll
* Salmon Roll	Asparagus Tempura Roll	Eel Cucumber Roll
California Roll	Sweet Potato Tempura Roll	Shrimp Tempura Roll

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