



COLD APPETIZER

- Sesame Spinach - boiled spinach in black sesame paste 9
- Hijiki - simmered hijiki seaweed with carrot and bean curd 9
- Sesame Chicken - shredded steamed chicken breast and sliced cucumbers in sesame vinaigrette 10
- Spicy Kani Salad- kanikama, cucumber, tempura crunch with spicy mayo 10
- Tuna & Shrimp Avocado Boat - chopped tuna and shrimp in avocado salad 16
- Tuna or Salmon Tartar - chopped salmon or tuna in original spicy sauce with avocado and tempura crunch 20
- Peppered Tuna Tataki - grilled peppered thin slice tuna with ponzu sauce 20
- Rainbow Cucumber Wrap - variety of sashimi wrapped in thin sliced cucumber 20
- Carpaccio Tuna or Salmon - thin sliced sashimi in citrus ponzu wasabi sauce 20
- T.Y.S. Sashimi - tuna, yellowtail, and salmon sashimi 18
- Usuzukuri - finely sliced fluke in citrus ponzu sauce 18

HOT APPETIZER

- Edamame - lightly salted steamed baby soybean 7
- Shumai - steamed shrimp dumpling 9
- Eggplant with Yuzu Miso - grilled eggplant and citrus yuzu miso sauce 10
- Gyoza - pan fried pork and vegetable dumpling 10
- Crispy Spring Roll - deep fried vegetable spring roll 10
- Tatsuta Age - fried chicken thigh with citrus dipping sauce 13
- Shrimp Agedashi Tofu - fried tofu in broth with shrimp and scallions 10
- Grilled Whole Squid - Japanese surume ika with ginger sauce 16
- Wasabi Shumai - strong wasabi flavor pork dumpling 10
- Spicy Chicken Tempura - chicken breast tempura with garlic spicy sauce 13
- Shrimp and Vegetable Tempura 12 // Shrimp Tempura - 3 piece shrimp tempura 12
- Popcorn Shrimp - bite-sized breaded shrimp with spicy sauce 14
- Grilled Duck - grilled duck with fresh wasabi 16
- Negimaki - scallions rolled with thin sliced beef grilled with teriyaki sauce 16
- Tontoro - grilled berkshire pork cheek 16

SOUP

- Miso Soup 3
- Red Miso Soup with Top Neck Clam 5 // Clear Soup with Clam 5
- Spicy Seafood Broth in Pot (for 2) 22
- Nabeyaki Udon - noodle in pot with shrimp tempura, chicken, vegetables, top neck clam, and egg 22
- White Rice 3 // Brown Rice or Sushi Rice 4

SALAD

- Field Greens - field greens salad with ginger dressing 6
- Seaweed Salad - marinated various seaweeds 8
- Avocado Salad - slice avocado in field green salad with ginger dressing 14
- Asian Grilled Chicken Salad - marinated spicy Asian style chicken breast over house greens 18
- Calamari Salad - seasoned fried calamari with field greens in house dressing 20
- Grilled Peppered Tuna Salad - grilled tuna and in-house greens with ponzu dressing 20

ENTREES

- \*served with rice and choice of miso soup or salad
- Vegetable Tempura - assorted vegetable tempura 22
- Mixed Tempura - 4 black tiger shrimp and vegetable tempura 26
- Shrimp Tempura - 7 black tiger shrimp tempura 28
- Negimaki - scallion rolled with thin sliced beef with teriyaki sauce 32
- Tonkatsu - deep fried breaded pork or chicken cutlet 30
- Una Don - grilled eel over rice 26
- Chicken Teriyaki - grilled chicken house blended teriyaki with vegetables 30
- Grilled Lamb Chop - marinated New Zealand lamb chop with ginger sauce 32
- Salmon Teriyaki - grilled Atlantic salmon in house blended teriyaki sauce 30
- Beef Teriyaki - grilled rib eye steak teriyaki with vegetables 34
- Black Cod Misozuke - marinated black cod in miso 34

SUSHI



SUSHI AND SASHIMI

- \*served with rice for sashimi, and choice of miso soup or salad
- Sushi Regular - 8 pc sushi and tuna or california roll 28
- Sushi Deluxe - 10 pc sushi and tuna or california roll 32
- Sushi For Two - 20 pc sushi and spicy tuna and california roll 60
- Sushi and Sashimi Combo - assorted sashimi and 5 pc sushi and tuna roll 34
- Sashimi Regular - assorted sashimi 32
- TYS Sashimi or Sushi - tuna, yellowtail, salmon sashimi or sushi 32
- Roll Combo - california, spicy tuna, and rainbow 28
- Bara Chirashi - assorted diced sashimi over sushi rice 28
- Chirashi - variety sashimi over sushi rice 32
- Tuna or Salmon Donburi - fresh tuna or salmon sashimi over sushi rice bowl 32

Omakase - leave it to the chef // sushi 60 and up // sashimi 70 and up // both sushi and sashimi 80 and up  
Omakase Course - soup, salad, appetizer, sashimi & sushi, and dessert (2 days advance notice needed) 100 and up

FAVORITE ROLLS

- Oshinko - pickled radish 7
- Umeshiso - mint leaves with plum paste 7
- Kappa Maki - cucumber 7
- California Roll - crab stick, avocado, cucumbers 8
- Tekka Maki - tuna 9
- Philadelphia - cream cheese, smoked salmon, avocado 10
- Spicy Tuna Roll - tuna, scallions, original spicy sauce 10
- Spicy Salmon Roll - salmon, scallions, original spicy sauce 10
- Boston - shrimp, cucumber, lettuce with mayo 10
- Alaskan Roll - salmon, avocado, cucumber 10
- Salmon Skin - salmon skin, cucumber, scallions 10
- Mexican Roll - tuna, avocado, tempura crunch, and Japanese spice 10
- Negihama - yellowtail with scallion 10
- Eel Avocado or Eel Cucumber - grilled eel with sweet eel sauce 12
- Futomaki - big roll with egg, crab fish cake, and vegetables 13
- Shrimp Tempura - shrimp tempura, avocado, cucumber, tobiko 15
- Spider Roll - softshell crab, avocado, cucumber, tobiko 16
- Dragon Roll - eel and cucumber, wrapped in avocado 16
- Rainbow Roll - california roll wrapped with a variety of fish 16
- Negitoro - fatty tuna with scallion m/p

ORIGINAL ROLLS

- 81 Allendale - salmon, crab, avocado, cream cheese, asparagus, and katsu crunch 18
- Cajun - spicy tuna, yellowtail, tobiko, and scallion topped with cajun shrimp 20
- Ocean Eleven - shrimp tempura, avocado, tuna and tobiko roll wrapped with soy paper 20
- Lucky Strike - spicy tuna, tempura crunch, and avocado topped with eel and salmon 20
- Crazy - tuna, yellowtail, tempura crunch, top chopped tuna, scallion, spicy sauce, and tobiko 22
- Masa Rainbow - tuna, salmon, shrimp, yellowtail, eel, crab, avocado, tobiko, egg custard, and cucumber 22

SUSHI-SASHIMI A LA CARTE

- Tuna - Maguro 4

Salmon - Sake 4

Fluke - Hirame 4

Shrimp - Ebi 4

Eel - Unagi 5

Squid - Ika 4

Scallop - Hotate 5

Sea Urchin - Uni m/p

Salmon Roe - Ikura 8

Smelt Roe - Tobiko 4
- Octopus - Tako 4

Crab Fish Cake - Kanikama 3

Fatty Tuna - Toro m/p

Albacore Tuna - Binchomaguro 4

Egg - Tamago 3.5

Spanish Mackerel - Sawara 4

Sweet Shrimp - Botan Ebi 8

Live Scallop / Live Abalone / Live Orange Clam m/p

FRESHLY IMPORTED FROM JAPAN

- Horse Mackerel - Aji 6
- Yellowtail - Hamachi 4
- Japanese Herring - Kohada 6
- Japanese Mackerel - Masaba 6
- Sea Eel - Anago 5
- Sardine - Iwashi 6
- Red Snapper - Madai 6
- Striped Jack - Shima Aji 6