



*Appetizer

Small Dishes

Edamame Boiled Soybeans	6.95
Garlic Chilly Edamame Boiled soybeans sauteed with a garlic chili sauce	8.95
Shishito Sauted shishito peppers	8.95
Gyoza Beef and vegetables fried dumplings (6 pcs)	8.95
Dynamite Scallop, lobster, mushroom and onion sauteed	12.95
Baked Green Mussel Green mussels baked in a creamy sauce	10.95
Garlic Green Beans Deep fried green beans tossed in garlic puree	9.95
Yellowtail Collar Broiled yellowtail collar	13.95
Salmon Collar Broiled salmon collar	11.95
Calamari Stick Seasoned fried calamari	10.95
Tokyo Chicken Karaage Seasoned fried chicken	11.95
Temple Crispy Rice Top: Spicy tofu, avocado Bottom: Deep fried rice	12.95
Crispy Rice Top: Spicy tuna, avocado Bottom: Deep fried rice	14.95
Popcorn Lobster Deep fried lobster bites	13.95



Baked Green Mussel



Yellowtail Collar

Tempura

Agedashi Tofu Lightly fried tofu with sauce	8.95
Vegetable Tempura Deep fried assorted vegetables	10.95
Assorted Tempura Shrimp and vegetable tempura	12.95
Shrimp Tempura 5 pcs of deep fried shrimps	12.95



Assorted Tempura

*Salad

Mixed Sashimi Salad Assorted fresh fishes diced and tossed in a tangy dressing over mixed green salad	19.95
Albacore Sashimi Salad 7 pcs of albacore sashimi over mixed green salad	19.95
Salmon Skin Salad Fried salmon skin tossed in a sweet dressing over mixed green salad	15.95
Spicy Tuna Salad Spicy tuna tossed in a spicy sauce over mixed green salad	16.95
Tofu Salad Diced fried tofu tossed in a special dressing over mixed green salad	11.95
Seaweed Salad A light vinegared salad made with seaweed	6.95



Albacore Sashimi Salad

Cucumber Salad Cucumber salad dressed with a sweet vinegar dressing	6.95
House Green Salad Mixed green salad with house dressing	4.95

*Please notify your server of any allergies when you order

*These food items are served raw or undercooked, or contain or may contain raw or undercooked ingredients

*Noodles and Soup

Udon Noodle soup in dashi broth, topped with fried tofu, fish cake, and scallions	10.95
Shrimp Udon Regular udon with 2 pcs of shrimp tempura	12.95
Nabeyaki Udon Udon noodle served in savory dashi soup, topped with vegetables, shrimp tempura, fish cake and egg	15.95
Miso Ramen Thick cut noodles in a miso pork bone broth. Topped with chashu pork belly along with egg and bean sprouts	15.95
Tonkotsu Ramen (Spicy) Thick cut noodles in a signature pork bone broth. Topped with chashu pork belly along with egg, seaweed paper	15.95
Vegetable Yakisoba A classic Japanese stir fry noodles dish with vegetables, seasoned with a sweet & savory sauce	15.95
Chicken Yakisoba A classic Japanese stir fry noodles dish with chicken, seasoned with a sweet & savory sauce	16.95
Seafood Yakisoba A classic Japanese stir fry noodles dish with seafood, seasoned with a sweet & savory sauce	18.95
Miso Soup A traditional Japanese soup made of miso paste mixed in dashi stock, filled with silken tofu, wakame, and scallions	2.95



Nabeyaki Udon

*Entree

Served with miso soup, house salad, and rice

Chicken Teriyaki	17.95
Sesame Chicken	19.95
Salmon Teriyaki	19.95
Bulgogi (Beef marinated in K-BBQ Sauce)	19.95
Assorted Tempura Dinner	17.95
Shrimp Tempura Dinner	17.95



Sesame Chicken

*Bento Special

*All meals come with steamed rice and 2 pcs of Gyoza

20.95

Choose Entrée

- 1. Chicken Teriyaki
- 2. Sesame Chicken
- 3. Bulgogi Beef (+2)
- 4. Salmon Teriyaki (+2)
- 5. Salmon Shioyaki (+2)

Choose 1st Side

- 1. 4 pcs Sushi Roll
(California, Spicy tuna, Avocado or Cucumber)
- 2. 6 pcs Mixed Tempura
(2 pcs Shrimp & 4 pcs of Mixed Vegetables)
- 3. 3 pcs Nigiri Sushi or Sashimi (+5)
(Bluefin Tuna, Salmon and Albacore Tuna)

Choose 2nd Side

- 1. Miso Soup & House Salad
- 2. Udon
(Mini Size)

*Donburi

Serve with miso soup

Mixed Sashimi Don Assorted fresh fishes diced and tossed in a tangy sauce over sushi rice	27.95
Unagi Don 7 pcs of fresh water eel over sushi rice	28.95
Chirashi A rice bowl covered in slices of fishes	36.95



Chirashi

*Kid's Menu

Chicken Teriyaki	9.95
Bulgogi (Beef marinated in K-BBQ Sauce)	12.95
Salmon Teriyaki	12.95
Udon with Bean Curd Sushi	9.95

*Chef's Specialty Roll

Fresh Rolls

Wagyu Roll	23.95
Lemon Splash Roll	19.95
Princess Roll	19.95
Protein Roll (No Rice)	19.95
Yellow Fever Roll	18.95
2261	17.95
Wild Salmon Roll	18.95
Hot Zone	18.95
Special Library	20.95
Seared Ahi Tuna Roll	20.95
Anoush Roll	20.95
Boston Roll	16.95
In & Out Roll	16.95
Rainbow Roll	19.95
Alaska Roll	16.95
Red Mountain Roll	20.95
Superman Burrito (Soy Paper, 2 pcs)	18.95
Candy Cane Roll (Soy Paper)	19.95



Johnny Roll

Baked Rolls

Raging Crab Roll	17.95
Baked Salmon Roll	18.95
Baked Yellowtail Roll	19.95
Lady Bug Roll	18.95
Dynamite Roll	17.95
Fire Roll	18.95
Dragon Roll	19.95
Caterpillar Roll	17.95
Monster Roll	21.95
Godzilla Roll	19.95



Baked Salmon Roll

Tempura Rolls

Tiger Tail Roll	17.95
Golden California Roll	11.95
Golden Spicy Tuna Roll	12.95
Golden Philadelphia Roll	12.95
White Roll (Soy Paper)	15.95
Las Vegas Roll	16.95
Honolulu Roll	15.95
Heart Attack	12.95
Popcorn Lobster Roll	17.95
Shrimp Tempura Roll	16.95
Vegetable Tempura Roll	15.95
Spider Roll	17.95
Thai Shrimp Roll (Soy Paper)	16.95
Shat Love	18.95
Johnny Roll	17.95
Rock & Roll (Soy Paper, No Rice)	17.95
Red & Sweet Roll	18.95
Red Dragon Roll	17.95
Sunset Roll	19.95



Dragon Roll



Rock & Roll

*For descriptions, please refer to the order form

Sushi Rolls	cut or hand rolls		CUT	HAND	CUT	HAND
Bluefin Tuna Roll	12.95	11.45	Cucumber Roll	6.95	5.45	
Salmon Roll	8.95	7.45	Vegetable Roll	7.95	6.45	
Yellowtail Roll	9.95	8.45	Avocado Roll	7.95	6.45	
Albacore Roll	8.95	7.45	Baked Lobster Roll	9.45	7.95	
Shrimp Roll	8.45	6.95	Spicy Tuna Roll	8.95	7.45	
Scallop Roll	8.95	7.45	Spicy Salmon Roll	8.95	7.45	
Blue Crab Roll	10.95	9.45	Spicy Yellowtail Roll	9.95	8.45	
Salmon Skin Roll	8.45	6.95	Spicy Albacore Roll	8.95	7.45	
EEL Roll	9.45	7.95	Spicy Shrimp Roll	8.95	7.45	
Philadelphia Roll	8.95	7.45	Spicy Scallop Roll	8.95	7.45	
California Roll	7.95	6.45				

Dessert

Mango Sorbet	6.95	Coconut Sorbet	6.95
Tempura Cheesecake	4.95	Green Tea Ice Cream	3.95

*Please notify your server of any allergies when you order

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

*Sushi & Sashimi

	Sushi 2 pcs	Sashimi 5 pcs		Sushi 2 pcs	Sashimi 5 pcs
Bluefin Tuna	12.95	28.95	Fresh Water Eel (Unagi)	8.95	21.95
Ora-King salmon	10.95	26.45	Jumbo Scallop (Hotate)	9.95	23.95
Salmon	8.45	18.95	Scallop	7.95	—
Salmon Belly	9.45	21.95	Spicy Scallop	8.45	—
Yellowtail	8.95	19.95	Sweet Shrimp	12.95	30.95
Yellowtail Belly	10.95	23.95	Shrimp	5.95	—
Albacore	8.45	18.95	Squid	6.95	—
Halibut	10.95	23.95	Octopus	7.95	18.95
Amberjack (kanpachi)	8.95	21.95	Smelt Egg (Masago)	7.45	—
Black Snapper (Kurodai)	7.95	18.95	Salmon Egg (Ikura)	8.45	—
Red Snapper (Madai)	8.95	21.95	Sea Urchin (Uni)	M/P	M/P
Yellow Stripe Jack (Shima Aji)	9.95	23.95	Fatty Tuna (Chu Toro)	M/P	M/P
Mackerel	6.95	16.95	Seaperch (Nodoguro)	M/P	M/P
Egg	5.95	14.95	Golden Eye Snapper (Kinmedai)	M/P	M/P
Blue Crab	8.95	—	Wagyu	M/P	

*Sushi & Sashimi Combo

Chef Choice, No Substitution

5 Pcs Sushi & Sushi Rolls	24.95	Small Sashimi (12 pcs)	35
7 Pcs Sushi & Sushi Rolls	32.95	Medium Sashimi (24 pcs)	70
5 Pcs Sushi Combo	20.95	Large Sashimi (36 pcs)	99
7 Pcs Sushi Combo	27.95	Sashimi Sampler (8 pcs) <i>4 kinds of premium fish</i>	30

*Specialty Sashimi

Salmon Carpaccio (9pcs)	23.95	Yellowtail Carpaccio (9pcs)	23.95
Yuzu Salmon (7pcs)	21.95	Yellowtail Jalapeño (7pcs)	21.95
Salmon Belly Truffle Oil (9pcs)	23.95	Albacore Crispy Onion (9pcs)	25.95
Wagyu Tataki (Seared 5pcs)	34.95		

*Drink

Japanese Craft Beer

Hitachino Nest White Ale - Belgian White Ale, 5.5%	11	Kyoto Matcha IPA - Pilsner 8.5%	9
Brewed in the traditional Belgian white style with coriander, nutmeg, orange peel and orange juice.		Brewed with Matcha(green tea) from Kyoto. Citrus aroma and bitterness, refreshing.	
Ginga Kogen - Hefeweizen, 5%	11	Lucky Cat - White Ale, 5%	8
A "hefeweizen" style beer: A yeast wheat top-fermented with more than 50% of wheat malt. Fruity aroma and pale color.		Light body, delicate flavor, yuzu aroma, and hidden hint of Japanese Sansho will draw out the flavor of your paired cuisine.	
Yo-Ho Sorry Umami - IPA, 6.5%	11		
A unique Japanese brew flavored with yuzu peels and rock salt creating an aroma of summer fruits and earthiness with distinct notes of grapefruit and mango.			

Japanese Beer

	small	large		small	large
Kirin Ichiban - 355ml, 650ml	6	11	Sapporo - 355ml, 600ml	6	11
Kirin Light - 355ml, 650ml	6	11	Orion Draft - 350ml, 720ml	6	11
Asahi - 330ml, 630ml	6	11			

Sake

Hot Sake	small	large		small	large
Shochikubai - 5 oz, 7.5 oz	7	10			
Cold Sake	small	large		small	large
Tsu no - Junmai, 180ml	8		\$ - Junmai Daiginjo, 180ml, 500ml	12	30
Tsu no - Junmai Daiginjo, 180ml	10		Kizakura 45 - Junmai Daiginjo, 720ml	45	
Shochikubai Nigori Sake - Unfiltered, 375ml		17	Kubota Black Dry - Junmai Daiginjo, 720ml	60	