

### HAPPY HOUR [ Dine-In Only ]

Monday – Friday 3:00 p.m. – 7:00 p.m. 3:00 p.m. - 6:00 p.m. Saturday



Domestic Beer (12 oz.)	 	 ÷	 ì	 į,	\$1.50	
Rudweiser						

**Bud Lite** 

House White Wine \$4.00

Asahi Dry Kirin Kirin Lite



Edamame (boiled soy bean)

**Agedashi Tofu** (fried tofu with fish flakes)

Hiyayakko (cold tofu with kani)

**Ika Tempura** (fried squid)

Vegetable Tempura

**Pickle Tempura** 

Kani Salad (crab salad with Japanese salad dressing)

Kani Sunomono (crab and cucumber salad in vinaigrette)

**Cucumber Sunomono** (cucumber salad in vinaigrette)

Miso Soup & Green Salad (creamy or ginger dressing)

**Onion Rings** 

**French Fries** 

**Seafood Pancake** 

California Roll (6 pcs)

Vegetable Tempura Roll (5 pcs)

Spicy Salmon Roll (6 pcs)

Cucumber & Avocado Roll (6 pcs)

Spinach Roll (6 pcs)

**Dynamite Roll** (mixed raw fish, 6 pcs)

Oshinko Roll (pickle radish, 6 pcs)

Kanpyo Roll (squash, 6 pcs)

Vegetable Harumaki (fried egg roll)

**Pork Egg Roll** 

**Gyoza** (fried pork dumplings)

**Fried Banana** 

Happy Hour Appetizer is for dine-in only. To-go box will not be provided for any unfinished Happy Hour Appetizer. No separate check during Happy Hour.

### DINNER MENU



### APPETIZERS

Edamame \$3.50 boiled green soy beans	Croquette . \$3.50 fried cream corn
Shumai \$3.50 choice of shrimp or edamame steamed dumplings	<b>Ebi Tempura</b> . \$4.00 deep fried shrimp (3) & vegetables (3) in tempura batter
<b>Tako Yaki</b> \$3.50 grilled octopus in flour balls	Ika Tempura   \$3.50     deep fried squid in tempura batter
<b>Yakitori</b> . \$3.50 grilled chicken skewers	<b>Vegetable Tempura</b> \$3.50 deep fried mixed vegetable in tempura batter
<b>Ika Teriyaki*</b> . \$4.50 grilled squid with teriyaki sauce	Chicken Tempura
<b>Beef Negimaki*</b> \$7.95 sliced rib-eye steak rolled with green onion & asparagus	Jalapeno Tempura. \$3.50 deep fried Jalapeno filled with cream cheese
<b>Hiyayakko</b> \$3.50 cold tofu with chef's special sauce & kani	Seafood Pancake Tempura
Agedashi Tofu \$3.50 deep fried tofu with chef's special sauce with bonito flakes	<b>Tempura Combination</b> \$8.95 shrimp, chicken, squid & mixed vegetable tempura
Fried Oysters \$5.95 deep fried whole oyster	Spider
<b>Baked Mussel*</b> (5 pcs)	<b>Gyoza</b> \$3.50
Fried Cod Fillets	fried pork dumplings
Chicken Wings*	Harumaki \$3.50 choice of deep fried pork (3 pcs) or vegetable (5 pcs)
Fried Pickles	spring rolls
<b>French Fries</b>	<b>Onion Rings</b>

\*Ika Teriyaki, Beef Negimaki, Baked Mussel and Chicken Wings take 15 minutes to prepare.





Cucumber Sunomono \$3.50 cucumber in vinaigrette	Seaweed Salad \$3.50 marinated seaweed
<b>Ebi Sunomono</b> \$3.50 shrimp with cucumber in vinaigrette	Baby Tako \$3.50 marinated baby octopus
Hokkigai Sunomono \$3.50 surf clam with cucumber in vinaigrette	Ika Salad . \$3.50 marinated squid
Kani Sunomono \$3.50 crab with cucumber in vinaigrette	Kani Salad \$3.50 crab meat with Japanese salad dressing
<b>Tako Sunomono</b> \$3.50 octopus with cucumber in vinaigrette	House Green Salad \$1.50 (ginger or creamy dressing)
<b>Sunomono Combination</b> \$4.00 octopus, shrimp, crab & surf clam with cucumber sunomono	



Miso Soup	. \$1.50	<b>Clam Soup.</b> \$2.00
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	Sashimi Plate \$31.95	Maguro Tataki
	assorted sashimi (32 pcs)	lightly seared tuna served with ponzu sauce (15 pcs)
	Oishii Sashimi	Chirashi
	Ikura Don	
	salmon roe over a bed of sushi rice	
特別な寿		
初かる女	<del>[</del>	
$\mathcal{I}$	LCIAL DUDIN	
	Hana Nokoyi	Ika Uni
	love flower salmon with flying fish egg	sea urchin over squid
	Rosemary \$5.00 love flower white fish with salmon roe	
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5	SHI / SASHIM	
	Amaebi (sweet shrimp) \$3.50/pc	Hirame (flounder) \$1.00/pc
	Blue Amaebi (Australian sweet shrimp) \$3.50/pc	Suzuki (sea bass) \$1.00/pc
	Toro (fatty tuna) sushi \$3.50/pc	Tai (red snapper) \$1.00/pc
	sashimi \$4.00/pc	Saba (mackerel) \$1.00/pc
	Uni (sea urchin) sushi \$3.50/pc	<b>Ika</b> (squid)\$1.00/pc
	sashimi \$4.00/pc	<b>Ebi</b> (shrimp)
	Monk Fish Liver	<b>Kani</b> (crab)
	Ocean Trout	Hokkigai (surf clam). \$1.00/pc
	Real Crab\$2.00/pc	<b>Tako</b> (octopus)
	Tsubu Gai (whelk clam)	Wasabi Tako (raw octopus) sushi \$1.00/pc
	Hotategai (whole scallop)	sashimi \$2.00/pc
	Kanpachi (Amber Jack)	<b>Tamago</b> (egg custard)
	Unagi (eel)	Goma Wakame (seaweed salad) \$1.00/pc
	Ikura (salmon roe)sushi \$1.50/pcsashimi \$3.00/pc	Hourensou (spinach) \$1.00/pc
	Chopped Tako (chopped octopus) sushi \$1.25/pc	Kanpyo (pickled gourd) \$1.00/pc
	sashimi \$2.50/pc	Inari (sweet fried tofu skin)
	Chopped Hotategai (chopped scallop) sushi \$1.25/pc	<b>Tobiko</b> (flying fish egg) sushi \$1.00/pc sashimi \$2.00/pc
	sashimi \$2.50/pc	Black Tobiko (original favor flying fish egg) sushi \$1.00/pc
	Anago (salt water eel)	sashimi \$2.00/pc
	Hamachi (yellowtail)	Wasabi Tobiko (wasabi flying fish egg) sushi \$1.00/pc
	Bonito (Spanish tuna)	sashimi \$2.00/pc
	Peppercorn Maguro (peppercorn tuna) \$1.25/pc	Masago (smelt fish egg) sushi \$1.00/pc
	<b>Maguro</b> (tuna)	sashimi \$2.00/pc
	Abako (white tuna) \$1.00/pc	<b>Habanero Masago</b> (habanero smelt fish egg)
	Escolar (super white tuna) \$1.00/pc  Sake (salmon) \$1.00/pc	sashimi \$2.00/pc
	Smoked Sake (smoked salmon) \$1.00/pc	Jalapeno Masago (jalapeno smelt fish egg) sushi \$1.00/pc
	- Silloked Sake (Silloked Salilloll)	sashimi \$2.00/pc
手巻寿司	A A 1 Z 1	
	NAKI	
	Baked Crawfish Hand Roll \$2.50	Tempura Hand Roll
	Baked Mussel Hand Roll \$2.50	Tuna Hand Roll. \$2.50
	California Hand Roll \$2.50	Yellowtail Hand Roll \$2.50
	Ebi & Asparagus Hand Roll \$2.50	Eel Hand Roll \$3.00
	Salmon Hand Roll \$2.50	Son Hand Roll \$3.00
	Salmon Skin Hand Roll \$2.50	soft shell crab, cucumber, avovado & cream cheese
		Soft Shell Crawfish Hand Roll \$4.00
	Chopped Scallop Hand Roll. \$2.50	Worm Hand Roll \$5.00
	Chopped Tako Hand Roll \$2.50	sea urchin, salmon roe & avocado
	Spicy Salmon Hand Roll \$2.50	JD Hand Roll
	Spicy Tuna Hand Roll \$2.50	chopped scallop, chopped tako, avocado, & habanero masago
	Cnidor Hand Poll \$2.50	

Spider Hand Roll. . . . . . . . . . . . . . . . . \$2.50

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	Eel Roll	•	California Roll	\$3.00/6 pcs	
	Salmon Skin Roll	\$3.75/6 pcs	Cucumber & Avocado Roll	\$3.00/6 pcs	
	Baked Mussel Roll.	\$3.75/6 pcs	Spicy Salmon Roll	·	
	Ebi & Asparagus Roll	•	Spicy Tuna Roll	•	
	Futo Roll	\$3.75/5 pcs	Yellowtail Roll	\$3.00/6 pcs	
	egg, crab & mixed vegetable		Salmon Roll	\$3.00/6 pcs	
	Philadephia Roll	\$3.75/6 pcs	Tuna Roll	\$3.00/6 pcs	
	Rock'n Roll	\$3.75/5 pcs	Avocado Roll	•	
	shrimp tempura, cucumber & avocado		Black Mushroom Roll	•	
	Smoke Salmon Roll	•	Carrot Roll	•	
	Spider Roll	\$3.75/5 pcs	Cucumber Roll	•	
	Vegetable Roll	\$3.75/5 pcs	Kanpyo Roll	•	
	Vegetable Tempura Roll	\$3.75/5 pcs	Oshinko Roll	\$2.50/6 pcs	
	Chicken Tempura Roll	\$3.75/5 pcs	Spinach Roll	\$2.50/6 pcs	
特別な寿	Skydiver Maki	\$11.00/6 pcs	Oishii Maki*	\$6.50/6 pcs	
	soft shell crab roll with eel, avocado, mayo & ee  Alaska Maki	eel sauce on top . \$9.00/6 pcs b & crunch on top	shrimp & asparagus roll with chopped baked m (baked with mayo on top)	aked mussel on top	
	snow crab & avocado roll with extra snow crab		Crazy Maki		
	Crazy Sunny Maki	salmon on top	Crunch Maki		
	Sumo Maki*.  smoke salmon, cream cheese, shrimp tempura in tempura style topped with flying fish egg	\$8.50/6 pcs on top \$8.50/6 pcs oo on top	Fuji Maki* smoked salmon, cream cheese & avocado roll (baked with mayo on top)		
	New Orleans Maki* crawfish roll with pepper corn tuna & avocado o Shaggy Dog Maki		Snow White Maki soft shell crab, scallop, asparagus & cream chee	•	
	shrimp tempura roll with kani & spicy sour may		<b>Tiger Eye Maki</b>	•	
	Sasa Roll salmon skin roll with salmon on top  Crawfish Maki*	·	Volcano Maki*		
	baked crawfish roll with more crawfish on top (baked with mayo on top)	\$7.00/3 pcs	Pink Lady Maki	·	
	Sakura Maki	•	Moon Maki	\$5.00/5 pcs	
	Houston Maki* shrimp tempura, eel & cucumber roll in tempur spicy mayo & eel sauce on top		Cajun Maki*. fried oyster & avocado roll with chili	\$4.00/5 pcs	
	*n	night take 10-15 m	inutes to prepare		
龍巻き寿	TAGON MA	(KI			
	Rainbow Dragon red snapper, salmon & tuna with California roll	\$7.50/6 pcs	White Dragon	\$7.50/6 pcs	
	Red Dragon	\$7.50/6 pcs	Golden Dragon	\$7.50/6 pcs	
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eel roll with avocado on top

# 顧客の寿司ロール OMERMAKI

Kennedy Roll* \$24.00/6 pcs baked lobster roll with avocado, chopped lobster & tobiko	<b>June Roll</b> \$9.00/6 pcs tuna roll with peppercorn tuna on top
on top <b>Joseph Roll</b>	<b>Kush Roll</b> . \$9.00/6 pcs spicy tuna, cream cheese & jalapeno roll with salmon on top
red snapper & avocado roll with toro (fatty tuna) & tobiko on top	Ralph Roll* \$9.00/6 pcs baked mussel roll with eel on top
<b>Kyle Roll</b> \$19.00/6 pcs salmon, shrimp tempura & cucumber roll with fatty tuna & crunch on top	<b>Roll Out</b>
J.V. Roll	<b>David Roll</b>
crab, spicy tuna & tobiko. (seaweed salad in the middle.)  Go Deep Roll \$12.00/6 pcs	Rosi Roll
snow crab, avocado, cucumber & jalapeno roll, topped with escolar, crunch, masago & spicy mayo	YaYa Roll \$8.50/6 pcs spicy tuna roll with crunch & escolar on top
Mark Roll. \$11.00/6 pcs shrimp tempura roll with crab, avocado, tobiko & wasabi tobiko	Cindi Roll \$8.00/6 pcs spicy salmon roll with tuna on top
Big Ryan Roll	Raquel & Scott Roll \$7.50/6 pcs California roll with salmon & tuna on top
shrimp tempura roll with lightly seared yellow tail & avocado on top	Stella Roll
Rickesh Roll \$10.00/6 pcs spider & Rock'n Roll with salmon & chopped jalapeno on top	Thomas Roll. \$7.50/6 pcs mixed vegetable roll with squid tempura & wasabi mayo on top
<b>Roll with Keith</b> \$10.00/6 pcs soft shell crab, cucumber & avocado roll with tuna & eel sauce on top	John/Steph Roll \$7.00/6 pcs black mushroom & escolar roll with jalapeno fish egg
A.M.Y. Roll	<b>Justin &amp; Kasey Roll</b>
Arif Roll	<b>Lunden &amp; Damian Roll</b> \$7.00/5 pcs chopped scallop, shrimp tempura & avocado roll with soy paper
Holly Roll	<b>Tiger Eye Rock'n Roll</b>
James Roll	Mike Roll. \$5.50/6 pcs squid tempura roll with wasabi mayo on top
*might take 10-15 m	inutes to prepare



弁当	Each combination box se	erved wit	h 6 pieces of sushi (raw), salad, rice & miso soup. ]
	<b>Beef Teriyaki</b>		Salmon Teriyaki
	Chicken Katsu		Shrimp Tempura \$12.95 deep fried shrimp in tempura batter
	Chicken Teriyaki		Shrimp Teriyaki



照り焼き   YAK   [ Served with	rice & soup	o. ]
Scallop Teriyaki grilled scallop with teriyaki sauce	. \$13.95	<b>Salmon Teriyaki</b> \$12.95 grilled salmon fillet with teriyaki sauce
Beef Negimaki	. \$12.95	Shrimp Teriyaki \$10.95 grilled shrimp with teriyaki sauce
<b>Beef Teriyaki</b>	. \$12.95	Una Ju \$15.95 grilled eel fillet
Chicken Teriyaki	. \$10.95	

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	A t	3 F	IVI		[ Served with rice. ]

Ishikari Nabe*	.95	Torinabe*	\$11.95
<b>Sukiyaki*</b> \$11 thinly sliced rib-eye steak in vermicelli soup		Yosenabe*	\$11.95

\*might take 10-15 minutes to prepare

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Nebeyaki Udon \$8.50 shrimp tempura, chicken & egg in Japanese style noodle soup	<b>Tonkatsu Udon</b>
Beef Udon \$7.50 thinly sliced rib-eye steak in Japanese style noodle soup	Cha Soba. \$7.50 traditional Japanese cold buckwheat noodle
<b>Tempura Udon</b> \$7.50 shrimp tempura in Japanese style noodle soup	<b>Chicken Udon</b> \$7.50 broiled chicken in Japanese stye noodle soup

### TONBURI MONO

Curry Chicken Katsu Don \$8.50 deep fried chicken cutlet with curry rice bowl	Curry Don \$7.50 beef with curry rice bowl
Curry Tonkatsu Don. \$8.50 deep fried pork cutlet with curry rice bowl	Oyako Don \$7.50 chicken & egg rice bowl
<b>Tonkatsu Don</b> . \$8.50 deep fried pork cutlet with egg & vegetable rice bowl	<b>Ten Don</b> \$7.50 shrimp tempura rice bowl
Beef Don. \$7.50 thinly sliced rib-eye steak rice bowl	

## 肉/魚料理 A L A C A R T E

Chicken Katsu	Sake Shioyaki*
<b>Tonkatsu</b>	Yaki Udon
Shrimp Tempura	Fried Rice shrimp or chicken
Hamachi Kama*	beef \$9.00 combo (2 meat) \$9.00 combo (3 meat) \$12.00
Saba Shioyaki* \$7.50 grilled mackerel	<del></del>

<sup>\*</sup>might take 10-15 minutes to prepare

Fried Banana with Ice-cream \$4.50   Ice-cream
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