UZEN

Japanese Cuisine

TONIGHT'S SPECIALS

SUSHI

Satsuma Wagyu A5 - lightly seared beef - 2pcs $19.75 (Japan)
Tai - Sea Bream (Japan)
Uni - Sea urchin (Japan)
Ocean Trout (Scotland)
Bluefin Toro - Fatty Tuna
Toro Roll or Spicy Toro Roll
Anago - Sea eel
Tempura salmon - asparagus roll with jalepeno and jalepeno fish roe

APPETIZERS

Hamachi Kama - Grilled Yellowtail Collar
Gindara - Grilled, miso marinated black cod
Sake Kama - Grilled Salmon Collar
Agedashi Tofu - deep fried tofu with soy sauce and dashi based sauce
Deep fried marinated baby octopus
Nasu dengaku - Japanese eggplant w/ miso sauce

DINNER

Grilled Chilean Seabass -
    topped with a shitake-teriyaki sauce

Ten Zaru Soba -
    Cold buckwheat noodles with a side of tempura & dipping sauce

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No.	ITEM	PRICE	
1	TUNA maguro	6.50	
2	YELLOW TAIL hamachi	6.50	
3	SALMON sake	6.50	
4	SALMON ROE ikura	7.95	
5	SHRIMP ebi	5.95	
6	SWEET SHRIMP amaebi	9.95	
7	FLYING FISH EGG tobiko	5.95	
8	FRESH WATER EEL unagi	6.95	
9	ALBACORE TUNA shiro maguro	6.50	
10	SCALLOP hotate	6.95	
11	SNOW CRAB kani	7.50	
12	EGG tamago	4.50	
13	WILD SOCKEYE SALMON sake	6.95	
14	SQUID ika	6.95	
15	OCTOPUS tako	6.95	
16	MACKEREL saba	5.95	
17	SEA URCHIN uni		
18	OYSTER kaki	6.50	
19	HALIBUT hirame	6.95	
	with 2 quail eggs	1.50	
20	CALIFORNIA ROLL	6.95	
21	TUNA ROLL tekka	5.95	
22	CUCUMBER ROLL kappa	4.50	
23	YELLOW TAIL ROLL	5.95	
24	VEGETABLE ROLL	4.95	
	ask the chef for other rolls		

TOTAL

Uzen roll
Inside: cucumber, unagi
Outside: avocado

Rock n roll
Inside: unagi, avocado, hamachi

Spider roll
Inside: soft shell crab w/ tobiko, sesame

Dragon roll
Inside: shrimp tempura
Outside: unagi, avocado

Lion King roll
Inside: crab, avocado
Outside: seared salmon

Rainbow roll
Inside: crab, avocado
Outside: assorted sashimi

49er roll
Inside: avocado
Outside: salmon w/ lemon

Crunchy roll
Inside: spicy tuna
Outside: avocado & tempura batter chips

LA roll
Inside: tuna & avocado deep fried

Alaska roll
Inside: salmon, avocado

Tempura roll
Inside: Shrimp tempura w/ tobiko, sesame