



COLD APPETIZER

- Sesame Spinach - boiled spinach in black sesame paste 5
- Hijiki - simmered hijiki seaweed with carrot and bean curd 5
- Sesame Chicken - shredded steamed chicken breast and sliced cucumbers in sesame vinaigrette 7
- Kanisu - snow crab and cucumber with tosazu vinaigrette 12
- Nama Harumaki - fresh rice paper spring roll with tuna or shrimp and vegetables 12
- Tuna & Shrimp Avocado Boat - chopped tuna and shrimp in avocado salad 10
- Tuna or Salmon Tartar - chopped salmon or tuna in original spicy sauce with avocado and tempura crunch 12
- Peppered Tuna Tataki - grilled peppered thin slice tuna with Ponzu sauce 12
- Rainbow Cucumber Wrap - variety of sashimi wrapped in thin sliced cucumber 12
- Carpaccio Tuna or Salmon - thin sliced sashimi in citrus Ponzu wasabi sauce 13
- T.Y.S. Sashimi - tuna, yellowtail, and salmon sashimi 14
- Usuzukuri - finely sliced fluke in citrus ponzu sauce 13

HOT APPETIZER

- Edamame - lightly salted steamed baby soybean 4
- Shumai - steamed shrimp dumpling 6
- Young Eggplant with Yuzu Miso - grilled eggplant and citrus yuzu miso sauce 6
- Gyoza - pan fried pork and vegetable dumpling 7
- Crispy Spring Roll - deep fried vegetable spring roll 8
- Tatsuta Age - fried chicken thigh with citrus dipping sauce 8
- Shrimp Agedashi Tofu - fried tofu in broth with shrimp and scallions 7
- Grilled Whole Squid - Japanese surume ika with ginger sauce 12
- Wasabi Shumai - strong wasabi flavor pork dumpling 7
- Spicy Chicken Tempura - chicken breast tempura with garlic spicy sauce 9
- Shrimp and Vegetable Tempura 9 // Shrimp Tempura - 3 piece shrimp tempura 12
- Popcorn Shrimp - bite-sized breaded shrimp with spicy sauce 10
- Grilled Duck - grilled duck with fresh wasabi 12
- Negimaki - scallions rolled with thin sliced beef grilled with teriyaki sauce 12
- Tontoro - grilled berkshire pork cheek 10

SOUP

- Miso Soup 3
- Red Miso Soup with Top Neck Clam 5 // Clear Soup with Clam 5
- Spicy Seafood Broth in Pot (for 2) 15
- Nabeyaki Udon - noodle in pot with shrimp tempura, chicken, vegetables, top neck clam, and egg 15
- White Rice 2 // Brown Rice or Sushi Rice 3

SALAD

- Field Greens - field greens salad with ginger dressing 5
- Seaweed Salad - marinated various seaweeds 6
- Avocado Salad - slice avocado in field green salad with ginger dressing 8
- Asian Grilled Chicken Salad - marinated spicy Asian style chicken breast over house greens 12
- Calamari Salad - seasoned fried calamari with field greens in house dressing 12
- Grilled Peppered Tuna Salad - grilled tuna and in-house greens with Ponzu dressing 14

ENTREES

- *served with rice and choice of miso soup or salad
- Vegetable Tempura - assorted vegetable tempura 18
- Mixed Tempura - 4 black tiger shrimp and vegetable tempura 22
- Shrimp Tempura - 7 black tiger shrimp tempura 24
- Negimaki - scallion rolled with thin sliced beef with teriyaki sauce 24
- Tonkatsu - pork or chicken cutlet served with fine sliced Japanese cabbage 18
- Una Don - grilled eel over rice 24
- Chicken Teriyaki - grilled chicken house blended teriyaki with vegetables 20
- Grilled Lamb Chop - marinated New Zealand lamb chop with ginger sauce 24
- Salmon Teriyaki - grilled Atlantic salmon in house blended teriyaki sauce 20
- Beef Teriyaki - grilled rib eye steak teriyaki with vegetables 24
- Skewered Chilian Seabass - marinated in light lemon teriyaki sauce 24
- Grilled Fresh Scallop - grilled scallop and Japanese mushroom with soy butter sauce 24
- Teriyaki Duck Breast - marinated grilled duck breast with wasabi teriyaki sauce 24
- Black Cod Misozuke - marinated black cod in miso 26

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 20
- Sushi Deluxe** - 10 pc sushi and tuna or california roll 25
- Sushi For Two** - 20 pc sushi and spicy tuna and california roll 46
- Sushi and Sashimi Combo** - assorted sashimi and 5 pc sushi and tuna roll 25
- Sashimi Regular** - assorted sashimi 24
- TYS Sashimi or Sushi** - tuna, yellowtail, salmon sashimi or sushi 26
- Roll Combo** - california, spicy tuna, and rainbow 20
- Bara Chirashi** - assorted diced sashimi over sushi rice 20
- Chirashi** - variety sashimi over sushi rice 24
- Tuna or Salmon Donburi** - fresh tuna or salmon sashimi over sushi rice bowl 24

- Omakase** - leave it to the chef // **sushi or sashimi** 50 and up // **both sushi and sashimi** 60 and up

Omakase Course - soup, salad, appetizer, sashimi & sushi, and dessert (2 days advance notice needed) 75 and up

FAVORITE ROLLS

- Oshinko** - pickled radish 5
- Umeshiso** - mint leaves with plum paste 5
- Kappa Maki** - cucumber 5
- California Roll** - crab stick, avocado, cucumbers 6
- Tekka Maki** - tuna 6
- Philadelphia** - cream cheese, smoked salmon, avocado 7
- Spicy Tuna Roll** - tuna, scallions, original spicy sauce 7
- Spicy Salmon Roll** - salmon, scallions, original spicy sauce 7
- Boston** - shrimp, cucumber, lettuce with mayo 7
- Alaskan Roll** - salmon, avocado, cucumber 7
- Salmon Skin** - salmon skin, cucumber, scallions 6
- Mexican Roll** - tuna, avocado, tempura crunch, and Japanese spice 7
- Negihama** - yellowtail with scallion 7
- Eel Avocado or Eel Cucumber** - grilled eel with sweet eel sauce 8
- Futomaki** - big roll with egg, crab fish cake, and vegetables 8
- Shrimp Tempura** - shrimp tempura, avocado, cucumber, tobiko 10
- Spider Roll** - softshell crab, avocado, cucumber, tobiko 12
- Dragon Roll** - eel and cucumber, wrapped in avocado 13
- Rainbow Roll** - california roll wrapped with a variety of fish 12
- Negitoro** - fatty tuna with scallion m/p

ORIGINAL ROLLS

- 81 Allendale** - salmon, crab, avocado, cream cheese, asparagus, and katsu crunch 14

Cajun - spicy tuna, yellowtail, tobiko, and scallion topped with cajun shrimp 15

Ocean Eleven - snow crab tempura, avocado, tuna, and tobiko roll wrapped with soy paper 15

Lucky Strike - spicy tuna, tempura crunch, and avocado topped with eel and salmon 15

Crazy - tuna, yellowtail, tempura crunch, top chopped tuna, scallion, spicy sauce, and tobiko 17

Masa Rainbow - tuna, salmon, shrimp, yellowtail, eel, crab, avocado, tobiko, egg custard, and cucumber 17

SUSHI-SASHIMI A LA CARTE

- Tuna** - Maguro 3.5

Salmon - Sake 3.5

Fluke - Hirame 3.5

Shrimp - Ebi 3.5

Eel - Unagi 4

Squid - Ika 3

Scallop - Hotate 4

Sea Urchin - Uni m/p

Salmon Roe - Ikura 5

Smelt Roe - Tobiko 3
- Octopus** - Tako 3

Crab Fish Cake - Kanikama 2.5

Fatty Tuna - Toro m/p

Albacore Tuna - Binchomaguro 3

Snow Crab - Zuwaigani 5

Egg - Tamago 2.5

Spanish Mackerel - Sawara 3

Sweet Shrimp - Botan Ebi 5

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

FRESHLY IMPORTED FROM JAPAN



- Horse Mackerel** - Aji 5
- Yellowtail** - Hamachi 4
- Japanese Herring** - Kohada 4
- Japanese Mackerel** - Masaba 5
- Sea Eel** - Anago 4
- Sardine** - Iwashi 5
- Red Snapper** - Madai 5
- Amber Jack** - Kanpachi 5
- Flying Fish** - Tobiuo 5