

## COLD APPETIZERS

<b>Grenade *</b>	8.95	<b>Miso Good *</b>	11.95
Choice of tuna & salmon marinated & stuffed w/ avocado & choice of sauce		Seared salmon tataki topped w/ sweet miso sauce & ikura	
<b>Black Albacore *</b>	9.95	<b>Poke Nachos*</b>	11.95
Seared albacore tuna topped w/ ponzu sauce & black garlic		Nacho chips w/ marinated tuna, avocado, spicy mayo, eel sauce, seasoning & shredded nori	
<b>Heavenly Escolar *</b>	9.95	<b>Tokyo Tower*</b>	13.95
Escolar topped w/ spicy ponzu, salt, honey wasabi & garlic chips		Rice, crab delight, cucumber, avocado, honey wasabi, tobiko, tuna (+\$1 sub. salmon)	
<b>Yellow Fever *</b>	10.95		
Yellow tail topped w/ ponzu sauce & thai chili			

\*Consuming raw or undercooked meat, poultry, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illnesses

A 20% gratuity will be added to parties of 5 or more

## HOT APPETIZERS

<b>Edamame</b> 	3.95
Steamed soybeans w/salt	

<b>Sautéed Edamame</b>	4.95
Sautéed soy beans w/ unsalted butter, garlic, & soy sauce (+\$1 spicy)	

<b>Takoyaki</b>	5.95
Deep fried octopus ball topped w/ eel sauce, kewpie mayo, & bonito flakes	

<b>Idako Yaki</b>	5.95
Marinated baby octopus	

<b>Agedashi Tofu</b> 	5.95
Japanese style deep fried tofu w/ dashi sauce & radish topped w/ nori kizami	

<b>Chicken Karrage</b>	8.95
Japanese style deep fried chicken served w/ yuzu sauce	

<b>Steamed Chashu Bun</b>	8.95
Japanese braised pork belly on hitata bun w/ cabbage, eel sauce & kewpie mayo	

<b>Shrimp Tempura</b>	8.95
Deep fried shrimp & onion served w/ tempura sauce	

<b>Calamari Tempura</b>	8.95
Deep fried squid served w/ yuzu sauce	

<b>Veggie Tempura</b> 	8.95
Variety of deep fried vegetables served w/ tempura sauce	

<b>Gyoza</b>	5.95
6 pieces of pan fried dumplings (choice of veggie, chicken, or seafood)	

<b>Deep Fried Gyoza</b>	6.95
6 pieces of deep fried dumplings (choice of veggie, chicken, or seafood)	

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## ENTREE

<b>Curry &amp; Rice</b>	9.95
Japanese-style curry over rice	
<b>Chicken Katsu</b>	12.95
Deep fried breaded chicken served w/ rice & cabbage (+\$1 fried egg +\$2 curry)	
<b>Don Katsu</b>	12.95
Deep fried breaded pork loin served w/ rice & cabbage (+\$1 fried egg +\$2 curry)	
<b>Bulgogi-Don</b>	10.95
48 hour marinated beef ribeye, egg, caramelized onions, carrots, sesame seeds, green onion & gydon sauce	
<b>Chashu-Don</b>	12.95
Grilled pork belly, egg, caramelized onions, carrots, sesame seeds, green onion & gydon sauce	
<b>Chicken Teriyaki</b>	11.95
Marinated chicken thigh w/ teriyaki sauce, sesame seeds, & green onions	
<b>Salmon Teriyaki</b>	15.95
Salmon filet w/ teriyaki sauce, sesame seeds, & green onions	
<b>Spicy Pork</b>	12.95
Thin sliced pork belly marinated in spicy Korean sauce, onions, carrots, topped w/sesame seeds & green onion	
<b>Bulgogi Dish</b>	13.95
48 hour marinated beef ribeye topped w/ sesame seeds and green onion	
<b>Galbi</b>	15.95
48 marinated beef short rib topped w/ sesame seeds & green onion	
<b>Veggie Platter</b>	11.95
Vegetable roll & 5 pieces of vegetable nigiri sushi	

## SALAD

<b>House Salad</b>	3.95
Mixed vegetables w/ miso dressing	
<b>Seaweed Salad</b>	4.95
Seaweed salad w/ ponzu dressing topped w/ radish	

<b>Wasabi Cucumber Salad</b>	4.95
Sliced cucumber w/ sunomono dressing topped w/ radish sprouts & wasabi tobiko	

## NOODLES + SOUP

<b>Miso Soup</b>	1.95
Soy bean based soup	
<b>Spicy Ramyun</b>	7.95
Spicy Korean-style noodles mixed w/ vegetables, eggs & chicken dumplings	
<b>Spicy Seafood Ramyun</b>	10.95
Spicy Korean-style spicy noodles mixed w/ vegetables, eggs, shrimp, mussels & seafood dumplings	
<b>Udon</b>	10.95
Japanese-style thick wheat noodles served hot w/ soy bean & fish broth	
<b>Tempura Udon</b>	11.95
Japanese-style thick wheat noodles served hot w/ soy bean & fish broth w/ shrimp tempura	
<b>Seafood Udon</b>	12.95
Japanese-style thick wheat noodles served hot w/ soy bean & fish broth w/ shrimp & clams	
<b>Yaki Udon</b>	10.95
Stir-fried noodles w/ vegetables & yaki udon sauce	

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# BOWLS

Build your own bowl

13.95

## i. Choose your protein

- Tofu
- Tuna
- Salmon
- Crab Delights
- Spicy Crab Delights
- Spicy Ground Tuna
- Spicy Chopped Salmon
- Beef Bugolgi (+2)
- Extra Fish (+3)
- Fried Egg (+1)

## ii. Choose your toppings

- Corn
- Carrot
- Cabbage
- Avocado
- Crab Stick
- Cucumber
- Green Onions
- Seaweed Salad

## iii. Choose your sauce

- Spicy Mayo
- Eel Sauce
- Gochujang
- Yuzu
- Ponzu
- Yum Yum

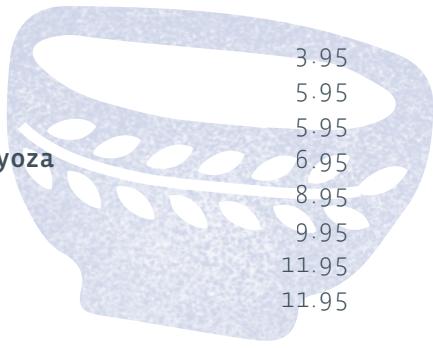


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# VEGAN OPTIONS 🌱

Edamame	3.95
Agedashi Tofu	5.95
Veggie Gyoza	5.95
Deep Fried Veggie Gyoza	6.95
Veggie Tempura	8.95
Curry & Rice	9.95
Veggie Platter	11.95
Veggie Bowl	11.95



Vegan Option 🌱

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**LUNCH**  
11AM - 2:30PM

## SUSHI COMBO

Each maki roll served w/ miso soup, salad & Chef's choice 5 pcs of nigiri

**Cali-Five \*** 10.95

Crab stick, cucumber & avocado

**Spicy Tuna-Five \*** 10.95

Spicy tuna, cucumber & avocado

**Spicy Salmon-Five \*** 10.95

Spicy salmon, cucumber & avocado

**Philly-Five \*** 10.95

Smoked salmon, cream cheese & avocado

**Texan-Five \*** 10.95

Tuna, cream cheese & avocado

**Spicy Flaky-Five \*** 10.95

Spicy crab, avocado, crunchy flakes & eel sauce

**Double Spicy-Five \*** 11.95

California roll w/ spicy tuna & salmon

**Dragon-Five \*** 12.95

California, eel, avocado & eel sauce

**Rainbow-Five \*** 11.95

California, tuna, escolar, salmon & shrimp

**Shrimp-Five \*** 11.95

Shrimp tempura, cucumber, avocado, radish sprout & pickled burdock

**Roll Combo\*** 10.95

**Choice of 2 rolls:** California, Spicy Tuna, Spicy Salmon, Philadelphia, Texan, Flaky, Spicy Flaky, Salmon, Tuna, Cucumber

## BENTO BOX

Each bento served w/ miso soup, salad, Fire Cracker & California Roll

**Chicken Teriyaki Bento** 10.95

Grilled chicken served over rice w/ teriyaki sauce

**Salmon Teriyaki Bento** 10.95

Grilled salmon served over rice w/ teriyaki sauce

**Bulgogi Bento** 11.95

Korean style marinated beef served over rice

**Chashu Bento** 13.95

Japanese style pork belly served over rice

**Shrimp Tempura Bento** 12.95

Deep fried shrimp & vegetables served over rice

## SASHIMI COMBO

Sashimi served w/ miso soup, salad, & Chef's choice 5 pcs of nigiri

**Three-Five \*** 12.95

3 pcs sashimi served w/ 5 pcs of nigiri

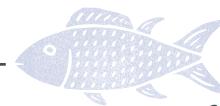
**Six-Five\*** 13.95

6 pcs sashimi served w/ 5 pcs of nigiri

**Nine-Five\*** 14.95

9 pcs sashimi served w/ 5 pcs of nigiri

## URAMAKI (RICE OUTSIDE)



6

<input type="checkbox"/>	<b>California</b>	Crab stick, cucumber, & avocado	6
<input type="checkbox"/>	<b>Spicy Tuna*</b>	Spicy tuna, cucumber, & avocado	8
<input type="checkbox"/>	<b>Spicy Salmon*</b>	Spicy salmon, cucumber, & avocado	8
<input type="checkbox"/>	<b>Philadelphia*</b>	Smoked salmon, cream cheese, & avocado	8
<input type="checkbox"/>	<b>Texan*</b>	Tuna, cream cheese, & avocado	8
<input type="checkbox"/>	<b>Flaky</b>	Crab delight, avocado topped w/ crunchy flakes & eel sauce	8
<input type="checkbox"/>	<b>Spicy Flaky*</b>	Spicy crab delight, avocado topped w/ crunchy flakes, spicy mayo & eel sauce	8
<input type="checkbox"/>	<b>Vegetable</b>	Cucumber, avocado, pickled radish & pickled burdock	8
<input type="checkbox"/>	<b>Double Spicy*</b>	California roll topped w/ spicy tuna & spicy salmon	10
<input type="checkbox"/>	<b>Rainbow*</b>	California roll topped w/ tuna, escolar, salmon & shrimp	10
<input type="checkbox"/>	<b>Dragon*</b>	California roll topped w/ eel, avocado & eel sauce	10

## DEEP FRIED ROLL



<input type="checkbox"/>	<b>Fire Cracker*</b>	Spicy chopped white fish w/ spicy mayo, eel sauce, avocado & green onion	10
<input type="checkbox"/>	<b>Mellow Yellow*</b>	Yellowtail, cream cheese, green onions & jalapeno	10
<input type="checkbox"/>	<b>Doctor Octopus*</b>	Deep fried tuna & jalapeno topped w/ octopus, bonito flakes, eel sauce & mayo	13
<input type="checkbox"/>	<b>Volcano*</b>	Deep fried salmon roll & jalapeno topped w/ spicy scallops, spicy mayo, eel sauce, & red tobiko	13

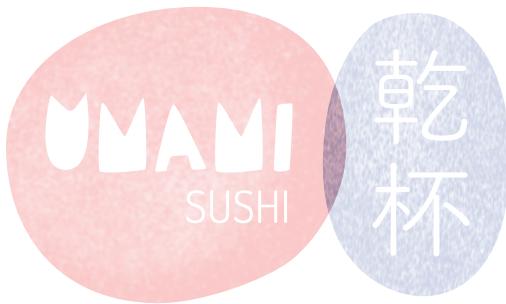
## UMAMI SPECIALTY ROLL



<input type="checkbox"/>	<b>Bob Cat*</b>	Spicy crab & avocado topped w/ tuna, avocado, spicy crunchy, spicy mayo, & eel sauce	12
<input type="checkbox"/>	<b>Texas State*</b>	Spicy tuna, cucumber, avocado, & albacore topped w/ spicy ponzo & green onions	12
<input type="checkbox"/>	<b>Little Tokyo*</b>	Spicy tuna, cucumber, avocado topped w/ tuna tataki, goat mayo & sweet wasabi topped w/ green onion	13
<input type="checkbox"/>	<b>Bang Bang*</b>	Shrimp tempura & avocado topped w/ spicy crawfish, spicy mayo, spicy crunchy flakes & green onion	13
<input type="checkbox"/>	<b>Umami*</b>	Albacore, mango, & avocado topped w/ salmon, tuna, escolar & green onion	13
<input type="checkbox"/>	<b>Bombshell*</b>	Shrimp tempura, cucumber, & avocado topped w/ spicy salmon, jalapeno & red tobiko	13
<input type="checkbox"/>	<b>El Diablo*</b>	Spicy crab, avocado, & thai chili topped w/ wasabi tobiko, spicy scallops, spicy flakes, tempura flakes, spicy mayo, & eel sauce	18

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## JAPANESE SAKE

<b>House Sake</b>	Ozeki, Junmai	5/8/10
<b>Sake Bomb</b>	Large Ozeki Sake w/20 oz Kirin Ichiban	12
<b>Moonstone</b>	Asian Pear, Ginjo	15
<b>Yuki Nigori</b>	Mango/Lychee	15
<b>Sho Chi Ku Bi</b>	Bai, Nigori	15
<b>Rei</b>	Junmai Daiginjo	24
<b>Black &amp; Gold</b>	Junmai	35

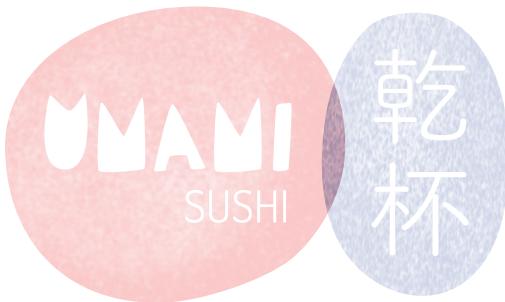


## BEER

<b>Asahi</b>	12 oz bottle	4.5
<b>Kirin Light</b>	12 oz bottle	4.5
<b>Kirin Ichiban</b>	12 oz bottle / 22 oz bottle	4.5/7
<b>Sapporo Light</b>	12 oz bottle	4.5
<b>Sapporo Premium</b>	12 oz bottle / 22 oz bottle	4.5/6
<b>Sapporo Reserve</b>	22 oz bottle	7
<b>Tiger Lager</b>	12 oz bottle	4
<b>Budlight</b>	12 oz bottle	3
<b>Budweiser</b>	12 oz bottle	3

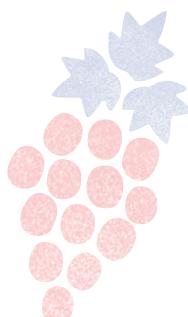


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## WHITE WINE

Cavit Rose	Italy	7
Cavit Riesling	Italy	7
Santa Rita Chardonnay	Chile	7
Nano Sauvignon Blanc	New Zealand	8
Cavit Pinot Grigio	Italy	7



## RED WINE

Cavit Merlot	Italy	7
Cavit Cabernet Sauvignon	Italy	7
Cavit Pino Noir	Italy	7
Woodbridge Cav Red Blend	California	6



## HAPPY HOUR

Everyday 4:30PM - 7PM

All Beer \$1 off

House Sake \$3 Small / \$5 Large

Sake Bombs \$10



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