

## COLD APPETIZERS

|  |      |  |       |
|--|------|--|-------|
| <b>Grenade *</b>   | 7.95 | <b>Yellow Fever *</b>  | 9.95  |
| Choice of tuna & salmon marinated & stuffed w/ avocado           |      | Yellow tail topped w/ ponzu sauce & thai chili   |       |
| <b>Black Albacore *</b>  | 8.95 | <b>Poke Nachos*</b>  | 10.95 |
| Seared albacore tuna topped w/ ponzu sauce & black garlic        |      | Nacho chips w/ marinated tuna, avocado, spicy mayo, eel sauce, seasoning & shredded nori |       |
| <b>Heavenly Esoclar *</b>  | 8.95 | <b>Tokyo Tower*</b>  | 12.95 |
| Esoclar topped w/ spicy ponzu, salt, honey wasabi & garlic chips |      | Rice, crab delight, cucumber, avocado, honey wasabi, tobiko, tuna (+\$1 sub. salmon)     |       |

\*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 | <b>Steamed Chashu Bun</b>   | 8.95 |
| Steamed soybeans w/salt  |      | Japanese braised pork belly on hitata bun w/ cabbage, eel sauce & kewpie mayo                               |      |
| <b>Sautéed Edamame</b>   | 4.95 | <b>Shrimp Tempura</b>   | 8.95 |
| Sautéed soy beans w/ unsalted butter, garlic, & soy sauce (+\$1 spicy)                                   |      | Deep fried shrimp & onion served w/ tempura sauce   |      |
| <b>Takoyaki</b>  | 5.95 | <b>Calamari Tempura</b>   | 8.95 |
| Deep fried octopus ball topped w/ eel sauce, kewpie mayo, & bonito flakes                                |      | Deep fried squid served w/ yuzu sauce   |      |
| <b>Idako Yaki</b>  | 5.95 | <b>Veggie Tempura</b>  | 8.95 |
| Marinated baby octopus   |      | Variety of deep fried vegetables served w/ tempura sauce  |      |
| <b>Agedashi Tofu</b>  | 5.95 | <b>Gyoza</b>  | 5.95 |
| Japanese style deep fried tofu w/ dashi sauce & radish topped w/ nori kizami                             |      | 6 pieces of pan fried dumplings (choice of veggie, chicken, or seafood)                                     |      |
| <b>Chicken Karrage</b>   | 7.95 | <b>Deep Fried Gyoza</b>   | 6.95 |
| Japanese style deep fried chicken served w/ yuzu sauce   |      | 6 pieces of deep fried dumplings (choice of veggie, chicken, or seafood)                                    |      |

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## ENTRÉE

**Curry & Rice** 9.95

Japanese-style curry over rice

**Chicken Katsu** 12.95

Deep fried breaded chicken served w/  
rice & cabbage (+\$1 fried egg +\$2 curry)

**Don Katsu** 12.95

Deep fried breaded pork loin served w/  
rice & cabbage (+\$1 fried egg +\$2 curry)

**Bulgogi-Don** 10.95

48 hour marinated beef ribeye, egg,  
caramelized onions, carrots, sesame  
seeds, green onion & gydon sauce served

**Chashu-Don** 12.95

Grilled pork belly, egg, caramelized  
onions, carrots, sesame seeds, green  
onion & gydon sauce served over rice

**Chicken Teriyaki** 11.95

Marinated chicken thigh w/ teriyaki  
sauce, sesame seeds, & green onions

**Salmon Teriyaki** 13.95

Salmon filet w/ teriyaki sauce,  
sesame seeds, & green onions

**Spicy Pork** 12.95

Thin sliced pork belly marinated in  
spicy Korean sauce, onions, carrots,  
topped w/ sesame seeds & green onion

**Bulgogi Dish** 13.95

48 hour marinated beef ribeye topped  
w/ sesame seeds and green onion

**Galbi** 15.95

48 marinated beef short rib topped w/  
sesame seeds & green onion

**Veggie Platter** 11.95

Vegetable roll & 5 pieces of vegetable  
nigiri sushi

## SALAD

**House Salad** 3.95

Mixed vegetables w/ miso dressing

**Seaweed Salad** 4.95

Seaweed salad w/ ponzu dressing  
topped w/ radish

**Wasabi Cucumber Salad** 4.95

Sliced cucumber w/ sunomono  
dressing topped w/ radish sprouts  
& wasabi tobiko

## NOODLES + SOUP

**Miso Soup** 1.95

Soy bean based soup

**Spicy Ramyun** 6.95

Spicy Korean-style noodles mixed w/  
vegetables, eggs & chicken dumplings

**Spicy Seafood Ramyun** 9.95

Spicy Korean-style spicy noodles  
mixed w/ vegetables, eggs, shrimp,  
mussels & seafood dumplings

**Udon** 9.95

Japanese-style thick wheat noodles  
served hot w/ soy bean & fish broth

**Tempura Udon** 11.95

Japanese-style thick wheat noodles  
served hot w/ soy bean & fish broth  
w/ shrimp tempura

**Seafood Udon** 12.95

Japanese-style thick wheat noodles  
served hot w/ soy bean & fish broth  
w/ shrimp & clams

**Yaki Udon** 10.95

Stir-fried noodles w/ vegetables &  
yaki udon sauce

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# BOWLS

## Veggie Bowl

Avocado, carrot, corn, cabbage, cucumber, green onion, tofu & choice of sauce

11.95

## Poke Bowl

Choice of tuna, salmon, or both w/ avocado, crab sticks, corn, cabbage, green onion, cucumber, sesame seeds, nori, & choice of sauce  
(+\$3 extra fish)

12.95

## Protein Bowl

Choice of tuna, salmon, or both w/ avocado, corn, seaweed salad, sesame seeds, nori & choice of sauce  
(+\$3 extra fish)

14.95

## Beef Bowl

Marinated beef ribeye w/ avocado, carrot, corn, cabbage, cucumber, green onion, & gochujang sauce  
(+\$3 extra beef)

14.95

### Sauce

Spicy Mayo  
Eel Sauce  
Soy Sauce  
Gochujang  
Yuzu  
Ponzu



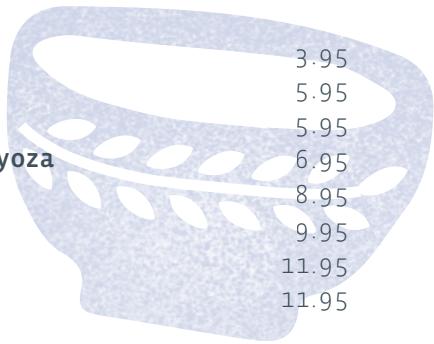
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# VEGAN OPTIONS

|                         |       |
|-------------------------|-------|
| 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

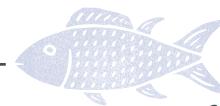
**Six-Five\*** 13.95

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 |

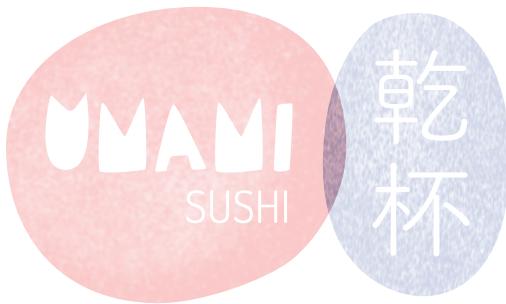
## UMAMI SPECIALTY ROLL



|                          |                      |  |    |
|--------------------------|----------------------|--|----|
| <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     |

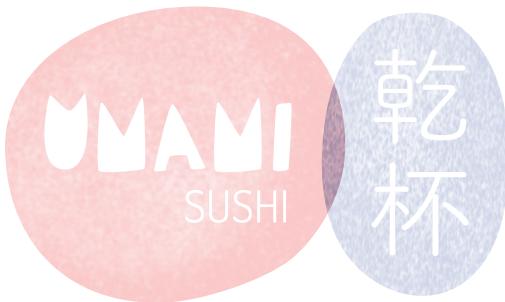


## BEER

|                        |                             |       |
|------------------------|-----------------------------|-------|
| <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     |

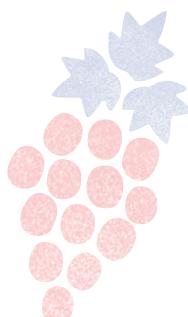


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## WHITE WINE

|                       |             |   |
|-----------------------|-------------|---|
| 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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