

RAW

CRISPY RICE	13
spicy tuna, jalapeño on crispy rice	
TUNA TATAKI	17
seared yellowfin tuna with karashi miso	
HAMACHI YUZU JALAPENO	15
yuzu ponzu dressing, yuzu tobiko	
SASHIMI THREE	17
2pcs each of tuna, salmon, yellowtail	
SASHIMI FIVE	21
2pcs each of tuna, salmon, yellowtail, squid, albacore	
NIGIRI FIVE	20
tuna, salmon, yellowtail, albacore, scallop	

SEAFOOD

SHRIMP TEMPURA	11
served with dipping sauce	

TAKOYAKI	7
octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori	



HAMACHI KAMA	17
grilled yellowtail collar, grated daikon with ponzu	

IKA GESO KARAAGE	11
crunchy squid legs with ginger, garlic soy flavor	

TAKOWASA	8
fresh diced octopus marinated in pickled wasabi	

FRIED OYSTER	10
4pcs, fried oyster with tonkatsu and tartar sauce	

GREEN

EDAMAME	6
green soy bean with sea salt	

ANKAKE MUSHROOM	9
crispy tofu, shimeji & enoki mushroom in thickened dashi, scallion	

AGEDASHI TOFU & MOCHI	8
crispy tofu, mochi, scallion, bonito flake, grated radish in soy-base sauce	



SAUTÉED SHISHITO	8
Japanese pepper sautéed in sukiyaki sauce, bonito flake	

VEGETABLE TEMPURA	9
sweet potato, carrots, pumpkin, dipping sauce	

SALAD & SOUP

SEAWEED SALAD	6
sesame seeds & oil	
HOUSE SALAD	6
homemade ginger dressing	
TOFU AVOCADO SALAD	11
firm tofu, crispy gobo root, bonito flake with roasted sesame dressing	
CALAMARI SALAD	12
crispy squid legs, garlic chips, scallion, masago, yuzu dressing	
WAKAME SUNOMONO SALAD	8.50
various seaweed, cucumber, greens, amazu dressing	
MISO SOUP	4
tofu, seaweed, scallion	
GYOZA SOUP	7
pork dumplings, shimeji, shiitake, napa, scallion in soy base soup	

MEAT

WASABI SHUMAI	8
steamed pork dumplings with karashi mustard	

PORK GYOZA	7
5pcs, pan fried dumplings	

CHICKEN KARAAGE	9
fried, soy garlic & ginger flavor	

CHICKEN NANBAN	10
fried, sweet and sour nanban sauce, tartar sauce	

CHICKEN TERIYAKI	8
homemade soy base glaze	

PORK or CHICKEN KATSU	11
panko breaded, deep fried, tonkatsu sauce	



RICE

ONIGIRI	6
rice ball with your choice of grilled salmon, grilled mentaiko, or pickled plum	

DESSERT

MOCHI ICE CREAM	8
1pc each of vanilla, strawberry, green tea	

GREEN TEA ICE CREAM	6.50
two scoops	

MATCHA CHEESE CAKE	7
matcha pocky, strawberry	



SIGNATURE ROLL

DEVIL'S BREATH 15
"AKUMA NO TOIKI"



spicy tuna, cucumber, jalapeño, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

KISS OF JUJU 15
"JUJU NO KISU"



crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry, yuzu vinaigrette

GREEN TYPHOON 16
"MIDORI NO TAIFU"



soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, kabayaki glaze, aonori, crispy onion

MIND OF ZEN 15
"ZEN NO KOKORO"



white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

FOUR SEASONS 16
"SHIKI"



four kinds of fish: (tuna, salmon, unagi, yellowtail) inside and outside, topped with fried gobo burdock, kabayaki glaze

TREASURE BOX 17
"TAMATE BAKO"



hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, kabayaki glaze

SWIRLING EEL 17



eel tempura, mayo, cucumber, topped with eel, avocado, kabayaki glaze

SALMON TRINITY 15



spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, roasted sesame dressing

ENDLESS LAVA 14



california roll baked with scallop, lobster and crab cream, shichimi pepper, chili string, spicy tobiko, served warm

YELLOW JACKET 17



yellow soy paper, soft shell crab, crab salad, cucumber, avocado, crawfish salad, topped with black tobiko

BAGEL TEMPURA 15



smoked salmon, cream cheese, avocado, flash fried, topped with spicy mayo, kabayaki glaze

CRISPY DOUBLE SHRIMP 14



shrimp tempura cream cheese topped with boiled shrimp, tempura cracker, kabayaki glaze

HOT RAINBOW 14



california roll topped with tuna, salmon, yellowtail, avocado, jalapeño, sriracha

CRUNCHY 14TH 14



tuna, salmon, white fish, cream cheese, panko fried, yuzu ponzu

FIRE CRACKER 13



spicy aioli, tempura flake, masago topped with spicy tuna, wasabi tobiko

NIGIRI & SASHIMI served with miso soup

chef's choice. Varies daily. NO SUBSTITUTIONS

SASHIMI BRONZE 28
13pcs

NIGIRI PLATTER 25
7pcs, california roll

MINI CHIRASHI 17
7pcs sashimi over rice

SASHIMI SILVER 33
18pcs

NIGIRI DELUXE 33
10pcs, tuna roll

SALMON OYAKO DON 21
7pcs, salmon roe over rice

SASHIMI GOLD 42
23pcs

TWO LAYER CHIRASHI 30
13pcs sashimi, rice, various toppings



A LA CARTE

RAW	Nigiri 2pcs	Sashimi 3pcs	SHELLFISH	Nigiri 2pcs	Sashimi 3pcs
TUNA	9	12	SHRIMP	7	
TORO	18	21	SWEET SHRIMP	12	18
SALMON	8	11	SCALLOP	10	13
YELLOWTAIL	9	12	COOKED		
ALBACORE TUNA	7.50	10.50	SMOKED SALMON	7.50	10.50
MACKEREL	7.50	10.50	FRESH WATER EEL	10	13
SQUID	7	10	TAMAGO	5	7
SALMON ROE	11	14	PICKLED WASABI 4	WASABI 1	GINGER 2 SAUCES 1

CLASSIC ROLL

TUNA ROLL	7.50	TUNA AVOCADO	8.50
SPICY TUNA ROLL	8	CALIFORNIA ROLL	7.50
CRUNCHY SALMON ROLL	8	EEL CUCUMBER ROLL	9
SALMON AVOCADO ROLL	8.50	CRUNCHY YELLOWTAIL ROLL	8
LOBSTER ROLL avocado, mayo, shichimi	8.50	YELLOWTAIL ROLL with scallion	7.50
PHILLY ROLL smoked salmon, avocado, cream cheese	8	SPICY CRUNCHY SHRIMP ROLL cucumber, spicy aioli, tempura crunch	8
SHRIMP TEMPURA ROLL cucumber, mayo	10	SPIDER ROLL soft shell crab, cucumber, avocado, mayo	12

VEGETABLE ROLL

SHIITAKE ROLL simmered in soy broth	6.50	AVOCADO CUCUMBER ROLL	6.50
VEGETABLE TEMPURA ROLL sweet potato, japanese pumpkin	8.50	CUCUMBER ROLL	5.50
BLESSING FROM THE OCEAN "UMI NO SACHI" seaweed salad, cucumber, avocado, topped with various seaweed, amazu dressing	11	UME SHISO ROLL pickled plum, shiso leaf	6.50
		VEGGIE DRAGON pickles, cucumber, carrot, topped with inari tofu skin, avocado	11

RAMEN

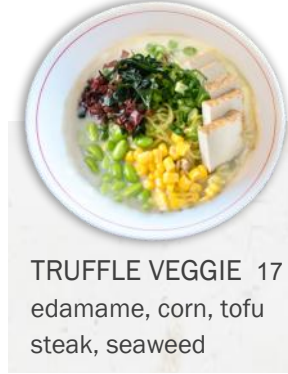
soft boiled egg, scallion, kikurage mushroom, fried onion, braised chashu pork belly



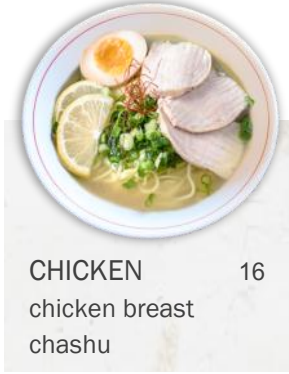
TONKOTSU 16
pork broth or spicy
broth with miso ball



SHOYU 16
soy sauce base broth



TRUFFLE VEGGIE 17
edamame, corn, tofu
steak, seaweed



CHICKEN 16
chicken breast
chashu



RAMEN + TWO 26

Pick one ramen

Tonkotsu, Shoyu, Veggie, or Chicken

Select two sushi rolls / 6pcs each

California Crunchy salmon
Spicy tuna Crunchy yellowtail

EXTRA

chashu 1ps	2
spicy miso ball	2
red sauce	1
black sauce	1
half egg	2
noodle	4
broth	5

RAMEN + MORE

Add green salad +\$5



RAMEN & KATSU 24

Pick one ramen

Tonkotsu, Shoyu,
Veggie +\$1 or Chicken

Pick one katsu

Pork or Chicken
Rice



RAMEN & SASHIMI 28

Pick one ramen

Tonkotsu, Shoyu,
Veggie +\$1 or Chicken

California roll or Nigiri 5pcs +\$4
Sashimi 6pcs
Rice



CHUKA 26

Pick one ramen

Tonkotsu, Shoyu,
Veggie +\$1 or Chicken

Gyoza dumpling
Karaage fried chicken
Rice

DINNER SET (served after 5pm)

Add green salad +\$5



DONBURI & UDON 22

Udon noodle soup

Pick one rice bowl

Gyudon Salmon Oyako +\$3
Katsudon Chirashi +\$3



TRADITIONAL 27

Sashimi 6pcs **Pick teriyaki**
Tempura Chicken
Miso soup Salmon +\$2
Rice
California roll or Nigiri 5pcs +\$4



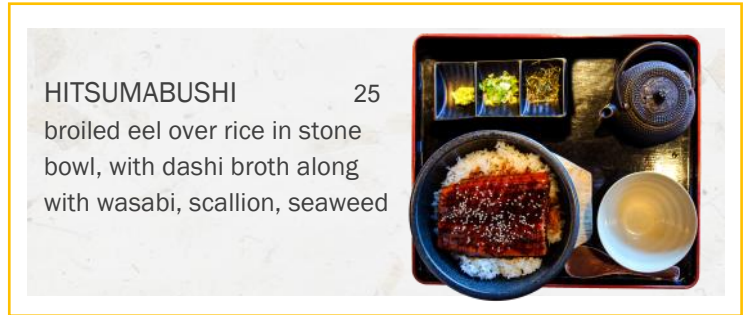
KAISEN 28

Sashimi 6pcs **Pick teriyaki**
Nigiri 5pcs Chicken
Miso soup Salmon +\$2
Rice

RICE with miso soup

- ISHIYAKI FRIED RICE 17
braised pork, scallion, egg, crab flake in stone bowl
- GYUDON 17
sliced beef, onion, scallion, tofu in sukiyaki broth
- KATSUDON 18
pork loin cutlet, egg, onion simmered in soy-base dashi
- BUKKAKE ISHIYAKI DON 25
tuna, natto, beef, cucumber, greens, soft boiled egg, spicy soy sauce

- SALMON IKURA CHAZUKE 26
grilled salmon, salmon roe over rice in stone bowl with broth along with wasabi, scallion, seaweed



- HITSUMABUSHI 25
broiled eel over rice in stone bowl, with dashi broth along with wasabi, scallion, seaweed

MEAT with miso soup

- TONKATSU 20
pork loin or chicken, panko breaded, deep-fried cutlet, tartar sauce, rice, tonkatsu sauce
- JAPANESE KATSU CURRY 19
pork loin or chicken, deep-fried cutlet, pickles, rice

NOODLE

- NABEYAKI UDON 16
egg, napa cabbage, scallion, chicken, shrimp and veggie tempura
- BEEF CURRY UDON 17
egg, napa cabbage, scallion, beef, shrimp and veggie tempura

Interesting Fact

“Did you know Japanese people eat more curry than sushi!?”



- SASHIMI & UDON 26
Sashimi 6pcs
Udon noodle soup
Tempura
California or Nigiri 5pcs +\$4



LUNCH SET (served until 3pm) with miso soup

Add green salad +\$5



- SALAD & ROLL 16

Pick one salad

Tofu avocado or
Sunomono seaweed

Pick two rolls

California Crunchy salmon
Spicy tuna Crunchy yellowtail



- TERIYAKI & ROLLS 16

Pick teriyaki

Chicken or Salmon (+\$2)

Pick two rolls

California Crunchy salmon
Spicy tuna Crunchy yellowtail



- THREE JEWELS 18

Pick three rolls

California Crunchy salmon
Spicy tuna Crunchy yellowtail



- NIGIRI SUSHI 16

4pcs Nigiri
Tuna, salmon, yellowtail, shrimp
California roll
Tempura



- TRADITIONAL 18

Pick teriyaki

Chicken or Salmon (+\$2)

Tempura & Rice
California roll



- SASHIMI JEWEL BOWLS 20

Rice, green, edamame, pickles,
cucumber, baby radish, poke
sauce