

MENU

SIDE DISH

ASPARAGUS SALAD grilled asparagus in sesame dressing	\$6.00
CHILI OIL	\$2.00
CREAMY GINGER DRESSING	\$2.00
EEL SAUCE	\$2.00
EXTRA GINGER	\$3.00
EXTRA WASABI	\$1.00
FRESH WASABI	\$2.00
GINGER DRESSING	\$2.00
GLUTEN FREE SOY SAUCE temari	\$Varies
GYOZA SAUCE	\$2.00
HOT SAUCE our special blend of hot sauce	\$2.00
JALAPENO SLICES sliced jalapenos	\$1.00
LEMON SLICES sliced lemon	\$1.00
NORI SHEETS two full sheets per order	\$1.00
OSHINKO MORI	\$6.00
SIDE OF TOFU in same container as extra ginger	\$1.00
SPICY MAYO	\$2.00
STEAMED WHITE RICE	\$2.00
SUSHI RICE	\$2.00
SWEET POTATO caramelized sweet potato	\$6.00
TEMPURA CRUMBS	\$2.00
	\$2.00
TEMPURA SAUCE	\$2.00
	\$2.00
TERIYAKI SAUCE	\$2.00
WASABI MAYO	\$2.00
	\$2.00

APPETIZER

ANGRY SALMON 3 or 4 piece: fresh salmon wrapped around sushi rice with toasted dynamite sauce on top	\$14.00
ASPARAGUS BEEF asparagus wrapped with beef tenderloin with teriyaki sauce	\$10.00
CARPACCIO 5 pcs of fish in sashimi style topped with garlic olive oil, jalapeno, and cilantro. drizzled with lime juice garnished with mixed greens with garlic balsamic dressing	\$15.00
EDAMAME boiled soybeans	\$5.00

EXOTIC TEMPURA (A) taro, lotus root, sweet corn, shiso leaf, squash, asparagus, shiitake mushrooms	\$10.00
FRIED TOFU (A) fried tofu with 2 sauces: teriyaki and garlic soy dressing	\$7.00
GOMAAE boiled spinach with sesame dressing	\$5.50
GYOZA pan fried shrimp and vegetable pot stickers	\$6.50
MIXED TEMPURA (A) shrimp and vegetable tempura	\$11.00
SALMON SPRING ROLL fried salmon wrapped in wonton skin with green curry dipping	\$10.00
SASHIMI PONZU sashimi with citrus ponzu sauce, jalapeno, scallion	\$15.00
SAUTEED SCALLOP 4 sea scallop sauteed in a garlic olive oil, placed on top of boiled spinach and topped with japanese hollandaise sauce	\$20.00
SCALLOP TERIYAKI 3 pan fried scallops with teriyaki sauce	\$16.00
SESAME CRUSTED SCALLOP seared with garlic balsamic vinaigrette	\$16.00
SHRIMP TEMPURA (A) 4 shrimp	\$10.00
SMOKED SALMON SALAD crispy smoked salmon skin, daikon, kaiware, masago, mesclun greens	\$8.00
SOFT SHELL CRAB fried soft shell crab with mango salsa	\$11.00
SPICY CRAB CAKE STICK crispy homemade spicy crab cake in wonton skin on top of crispy vermicelli noodle with our mango salsa and served with creamy ginger dressing	\$14.00
SUNNY SIDE SHIITAKE fresh shiitake mushrooms stuffed with garlic egg yolk sauce	\$8.00
TROPICAL CEVICHE tako, ebi, scallop marinated in lime mango jalapeno with sesame chip	\$12.00
TUNA TARTARE tuna cubes in ginger wasabi sauce with sesame chip	\$10.00

SALAD

AGEDASHI TOFU SALAD fried tofu, scallion, bonito flakes on fresh baby spinach with warm dashi dressing	\$7.00
FRESH GOMAAE fresh baby spinach with sesame dressing	\$6.00
GINGER SALAD mesclun greens with ginger dressing	\$5.50
KANI SU QURI SU cucumber salad.	\$18.50 \$5.00
SEAWEED SALAD seaweed and cucumber in sesame vinaigrette	\$5.50
SMOKED SALMON SALAD crispy smoked salmon skin, daikon, kaiware, masago, mesclun greens	\$8.00
TAKO SU	\$14.00

SOUP

MISO	\$2.00
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soy bean soup with tofu and scallion

NIKU

(for 1 person) beef, egg, onion, scallion, udon in dashi broth

\$7.00

OYAKO

(for 1 person) chicken, egg, onion, scallion, udon in dashi broth

\$7.00

SEAFOOD SOUP

(for 1 person) shrimp, scallop, white fish, egg, onion, scallion, udon in dashi broth

\$10.00

SPICY MISO

spicy soy bean soup with tofu, scallion, jalapeno

\$2.50

TOFU SOUP

(for 1 person) fried tofu, egg, onion, udon in dashi broth

\$6.50

KITCHEN

SEARED TUNA

seared wasabi ginger tuna served with warm sesame soba, caramelized sweet potato and miso

\$26.00

TAMARID DUCK

spicy orange tamarind glazed duck breast cooked medium rare on baby spinach served with rice and miso

\$19.00

TEMPURA DINNER

choice of shrimp, exotic vegetables, or mixed served with rice, tempura sauce, and miso

\$18.00

TERIYAKI >

choice of chicken, n.y. strip steak, shrimp, or salmon served with grilled asparagus, rice and miso

\$18.00

YAKISOBA

stir-fried buckwheat noodles with fresh shitake mushroom and asparagus with chicken, beef, shrimp, or fried tofu, served with miso

\$17.00

SUSHI ENTREE

CHIRASHI

chef's choice of fresh sashimi on sushi rice, and miso

\$28.00

HAMACHI DON

yellowtail on sushi rice, and miso

\$26.00

NAMASAKE DON

fresh salmon on sushi rice, and miso

\$26.00

SASHIMI PLATE

chef's choice of fresh seafood of the day, 12 pieces, comes with miso and rice

\$30.00

SUSHI PLATE

california roll with 9 pieces of sushi, comes with miso

\$30.00

TEKKA DON

red tuna on sushi rice, and miso

\$26.00

UNAGI DON

fresh water eel on steamed rice, and miso

\$26.00

WHITE TUNA DON

white tuna on sushi rice, and miso

\$26.00

NIGIRI

AMAEBI

sweet shrimp with fried head

\$5.00

ANAGO

sea eel

\$4.00

CREAMY SCALLOP

fresh scallop and avocado with masago sauce

\$4.50

EBI

cooked shrimp

\$3.00

FATTY HAMACHI belly cut of hamachi	\$5.00
FATTY SALMON belly cut of salmon	\$5.00
FRESH SAKE fresh salmon	\$3.50
HAMACHI yellowtail	\$3.50
HIRAME flounder	\$3.00
HOKKIGAI surf clam	\$2.00
HOTATE fresh sea scallop	\$4.50
IKA squid	\$3.00
IKURA salmon roe	\$3.50
KAMABOKO imitation crabstick	\$2.50
KANI cooked king crab	\$4.50
LOBSTER with ginger sauce	\$4.50
MAGURO (RED) big eye tuna	\$3.50
MASAGO smelt roe	\$3.00
NEGI TORO fatty tuna and scallion	\$9.00
RICE NIGIRI 4 pcs per order	\$2.00
SABA mackerel	\$3.00
SAKE smoked salmon	\$3.50
SPICY CREAMY SCALLOP fresh scallop in spicy avocado, masago sauce	\$4.50
SUPER WHITE super white tuna (escolar)	\$3.50
SUZUKI sea bass	\$3.00
TAKO octopus	\$3.00
TAMAGO sweet omelet	\$2.00
TOBIKO flying fish roe	\$3.50
TORO fatty tuna	\$9.00
UNAGI fresh water eel	\$3.00
UNI sea urchin	\$5.00
WHITE FISH TEMP white fish wrapped in shiso tempura	\$4.00

WHITE TUNA \$3.50
white tuna (albacore)

SASHIMI

AMAEBI (SA) \$5.00
sweet shrimp comes with fried shrimp head

ANAGO (SA) \$4.00
sea eel

AVOCADO (SA) \$2.00
4 pieces of avocado sashimi style

EBI (SA) \$3.00
cooked shrimp

FATTY HAMACHI (SA) \$5.00
belly cut of yellowtail

FATTY SALMON (SA) \$5.00
belly cut of salmon

FRESH SAKE (SA) \$3.50
fresh salmon

HAMACHI (SA) \$3.50
yellowtail

HIRAME (SA) \$3.00
flounder

HOKKIGAI (SA) \$2.00
surf clam

HOTATE (SA) \$4.50
sea scallop

IKA (SA) \$3.00
squid

IKURA (SA) \$7.00
salmon roe

KAMABOKO (SA) \$2.50
imitation crabstick

KANI (SA) \$4.50
king crab

LOBSTER (SA) \$4.50
with ginger sauce

MAGURO (RED) (SA) \$3.50
big eye tuna

MASAGO (SA) \$6.00
smelt roe

NEGI TORO (SA) \$18.00

SABA (SA) \$3.00
mackerel

SAKE (SA) \$3.50
smoked salmon

SUPER WHITE (SA) \$3.50
super white tuna (escolar)

SUZUKI (SA) \$3.00
sea bass

TAKO (SA) \$3.00
octopus

TAMAGO (SA) \$2.00
sweet omelet

TOBIKO (SA) \$7.00
flying fish roe

TORO (SA) \$9.00

fatty tuna

UNAGI (SA) fresh water eel	\$3.00
UNI (SA) sea urchin	\$5.00
WHITE TUNA (SA) white tuna (albacore)	\$3.50

SIGNATURE MAKI

CEVICHE (R) lime marinated scallop, ebi, tako with mango, jalapeno, cilantro	\$12.00
COAST CRAB (R) king crab, scallion, spicy mayo with tempura crumb, red tobiko	\$16.00
FIRECRACKER (R)[/X] crabstick, avocado, jalapeno, and cream cheese rolled; flash fried tempura style and topped with spicy tuna, lotus root tempura, eel sauce, spicy mayo, scallions and tempura crumbs.	\$21.00
MAINE (R) lobster, cucumber, and ikura on the inside topped with avocado, black tobiko, tempura crumbs, and spicy mayo	\$19.00
PO BOY (R) white fish tempura, unagi, cream cheese, masago, spicy sauce, scallion, avocado, tempura crumb, eel sauce	\$16.00
RED V (R)[/X] grilled asparagus roll with red tobiko on the outside, topped with panko crusted sea scallop and a dollop of smoked salmon aioli	\$16.00
SMOKIN PUMPKIN (R)[/X] japanese pumpkin tempura topped with seared smoked salmon, mayo and masago	\$16.00
SUNRISE (R) ginger seared tuna, mint, wrapped with mango	\$14.00
TUNA ON TOP (R)[/X] super white tuna, cream cheese, jalapeno, scallion, and hot sauce; topped with spicy tuna, slices of jalapeno, wasabi mayo and tempura crumb	\$19.00
ULTRAMAN (R)[/X] shiitake tempura with hot sauce topped avocado, super white tuna and tempura crumb	\$16.00
VOLCANO (R) white tuna in hot volcano sauce with tempura crumb	\$14.00
WASABI (R) yellowtail, grilled asparagus rolled in wasabi tobiko and wasabi mayo	\$14.00
WHITE DRAGON (R) shrimp tempura, wasabi tobiko, cream cheese avocado, scallion spicy sauce, wasabi dressing, eel sauce, tempura crumb	\$14.00

MAKI

ALASKA (R) king crab, avocado, cucumber, masago	\$10.00
CALIFORNIA (R) crab stick, avocado, cucumber, masago	\$7.00
CREAMY (R) super white, avo, mayo, masago	\$8.00
CRUNCHY (R) spicy tuna, avocado, cucumber, tempura crumb	\$10.00
CRUNCHY SP SALMON (R) fresh salmon with avocado, cucumber, scallion, and spicy mayo, topped with tempura crumbs	\$10.00
DRAGON (R) shrimp tempura, cream cheese, spicy mayo, unagi, avocado, masago, eel sauce	\$14.00
EBI AVO (R)	\$9.00

cooked shrimp, avocado	
EBI Q (R) cooked shrimp, cucumber	\$9.00
EBI TEMPURA (R) shrimp tempura, avocado, cucumber, mayo, masago	\$9.00
FRESH PHILLY (R) fresh salmon, avocado, cream cheese	\$8.50
FUTO (R) tamago, crab stick, spinach, gourd, cucumber, fish powder	\$7.00
HAMACHI AVO (R) yellowtail, avocado	\$9.00
HAMACHI J (R) yellowtail, jalapeno	\$9.00
HAMACHI Q (R)	\$9.00
KANI RAINBOW (R) alaska maki wrapped with salmon, yellowtail, tuna, avocado, masago	\$18.00
NAMA AVO (R) fresh salmon, avocado	\$8.50
NAMA J (R) fresh salmon, jalapeno	\$8.50
NAMA Q (R) fresh salmon, cucumber	\$8.50
NEGI HAMA (R) yellowtail, scallion	\$9.00
NEGI SALMON (R) fresh salmon, scallions	\$8.50
NEGI SUPER WHITE (R) super white tuna (escolar), scallion	\$8.00
NEGI TORO (R) fatty tuna, scallion	\$18.00
NEGI TUNA (R) big eye tuna, scallion	\$8.00
NEGI WHITE TUNA (R) white tuna (albacore), scallion	\$8.00
PHILLY (R) smoked salmon, avocado, cream cheese	\$8.50
RAINBOW (R) california maki wrapped with salmon, yellowtail, tuna, avocado, masago	\$14.00
RICE MAKI sushi rice wrapped in nori (seaweed)	\$3.00
SALMON SKIN (R) crispy smoked salmon skin, cucumber	\$8.00
SCALLOP (R) scallop, avocado, mayo, masago	\$10.00
SPICY CREAMY (R) super white tuna, avocado, spicy mayo, masago	\$8.00
SPICY EBI (R) shrimp in spicy mayo, scallion, red tobiko	\$9.00
SPICY HAMA (R) yellowtail, spicy mayo, scallion	\$9.00
SPICY SALMON (R) fresh salmon, spicy mayo, scallion	\$8.50
SPICY SCALLOP (R) scallop, avocado, masago, spicy mayo	\$10.00
SPICY SUPER WHITE (R) super white tuna (escolar), spicy mayo, scallion	\$8.00
SPICY TAKO (R)	\$11.00

octopus, spicy mayo, orange tobiko, scallion

SPICY TORO (R) fatty tuna in spicy mayo, scallion	\$18.00
SPICY TUNA (R) tuna, scallion, spicy mayo	\$8.00
SPICY UNAGI (R) fresh water eel, scallion, spicy mayo, eel sauce	\$10.00
SPICY WHITE TUNA (R) white tuna (albacore), scallion, spicy mayo	\$8.00
SPIDER (R) fried soft shell crab, avocado, cucumber, mayo, black tobiko	\$11.00
SUPER WHITE AVO (R) super white tuna (escolar), avocado	\$8.00
SUPER WHITE J (R) super white tuna (escolar), jalapeno	\$8.00
SUPER WHITE Q (R) super white tuna (escolar), cucumber	\$8.00
TEK Q (R) big eye tuna, cucumber	\$8.00
TEKKA (R) big eye tuna, seaweed outside	\$8.00
TEKKA INOUT (R) big eye tuna, rice outside	\$8.00
TUNA AVO (R) big eye tuna, avocado	\$8.00
TUNA J (R) big eye tuna, jalapeno	\$8.00
UNA AVO (R) fresh water eel, avocado, eel sauce	\$8.00
UNA Q (R) fresh water eel, cucumber, eel sauce	\$8.00
W/TUNA AVO (R) white tuna (albacore), avocado	\$8.00
W/TUNA Q (R) white tuna (albacore), cucumber	\$8.00
WHITE TUNA J (R) white tuna (albacore), jalapeno	\$8.00

VEGETABLE MAKI

ASP AVO (R) grilled asparagus and avocado	\$7.00
ASP TEMP (R) asparagus tempura with mayo	\$7.00
ASPARAGUS (R) grilled asparagus	\$6.00
AVO (R) avocado	\$6.00
AVO Q (R) avocado and cucumber	\$7.00
KAMPYO (R) sweet gourd	\$6.00
KAPPA (R) cucumber	\$6.00
MOO (R)[/X]	\$12.00

tempura roll w/mixed greens, avocado, cucumber, asparagus, shiitake mushroom, topped w/ ginger dressing

OSHINKO (R)

japanese yellow pickle radish

\$6.00

SHIITAKE (R)

house marinated shiitake mushroom

\$6.00

SHIITAKE TEMP (R)

house marinated shiitake mushroom tempura with mayo

\$7.00

SP S. POTATO TEMP (R)

sweet potato tempura with spicy mayo

\$7.00

SWEET POTATO TEMP (R)

sweet potato tempura with mayo

\$6.00

VEGGIE WHITE DRAGON (R)

sweet potato or asparagus tempura with avocado, cream cheese, scallion and topped with wasabi mayo, spicy mayo and tempura crumbs

\$14.00