



SUSHI & LOUNGE

Starters

Edamame 🍷🌱: Soybeans pods boiled in the pod and lightly salted.	5
Agedashi Tofu 🌱: Three pieces of tofu fried in potato starch and served in a sweet tempura sauce.	6
Kani Kama Rangoons : Five house-made crab and cream cheese filled rangoons with a side of Coconut Amai sauce.	8
Tempura Mori : Nobashi shrimp and assorted vegetables tempura fried with a sweet tempura sauce on the side.	9
Crispy Spring Rolls 🌱: Three mixed vegetables and shiitake mushrooms, wrapped in a crispy wonton skin with a teriyaki drizzle.	6
Bacon Shrimp : Five jumbo shrimp wrapped in bacon and tempura fried, topped with tobiko mayo and fresh tobiko.	13
Dumplings : Five Japanese style pork & chicken dumplings, served steamed or fried with house made Sweet Asian sauce.	7
Shrimp Dumplings (Shumai) : Three Japanese style shrimp dumplings, served steamed or fried with a Sweet Asian sauce.	7
Coconut Shrimp : Five jumbo shrimp breaded with panko and coconut, deep fried, with side of Coconut Amai sauce.	13
Chicken Tempura : 10oz of cubed chicken breast deep fried in a seasoned tempura batter with a sweet tempura sauce on the side.	13
Spicy Crab Pizza : A lightly fried 6" pita topped with spicy crab salad, avocado, shiitake, and melted mozzarella cheese finished with a sweet & savory sauce.	13
Spicy Tuna Pizza : A lightly fried 6" pita topped with spicy tuna salad, avocado, shiitake, and melted mozzarella cheese finished with a sweet & savory sauce.	13

Sushi Appetizers

	Nigiri (4) / Sashimi (5)	
Sushi ** 🍷🌱: Tuna, salmon, shrimp and one chef's choice.	15	17
Tuna ** 🍷🌱: Four pieces of fresh AAA grade tuna.	16	18
Salmon ** 🍷🌱: Four pieces of fresh Scottish salmon.	16	18
Yellowtail ** 🍷🌱: Four pieces of fresh premium yellowtail fish.	16	18
Small Chirashi ** 🍷🌱: Four pieces of sushi grade fish served over sushi rice.		17
Salmon Ikura Chirashi ** 🍷🌱: Three pieces of sushi grade salmon with salmon roe served over sushi rice.		18

Soup

Miso Soup 🍷: House made white miso broth with tofu, wakame, and green onion.	4
Spicy Vegetable Soup 🌱: Mixed vegetables and tofu boiled in a house made spicy dashi-based broth.	8
Wonton Soup 🌱: Mixed vegetables and pork & chicken gyoza boiled in a house made dashi broth with a touch of chili oil.	10

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Salads

House Salad 🍃🌶️: Fresh greens, carrots, cucumber, cabbage, tomatoes and radish served with our house made ginger dressing.	9
Seaweed Salad 🌿: Fresh seaweed marinated in sesame oil.	7
Calamari Salad : Steamed baby calamari and mixed mountain vegetables, marinated in soy and sesame oil.	8
Salmon Salad 🍣: Lightly seasoned and broiled salmon served over mixed greens and asparagus served with our house made ginger dressing.	22
Shrimp Salad 🍣: Lightly seasoned hibachi style shrimp served over mixed greens and asparagus served with our house made ginger dressing.	22
Tataki 🍣**: Choice of fresh tuna, white tuna, or albacore seared and served over organic spring mix and cucumber with yuzu ponzu citrus sauce.	20

Entrées

All entrées come with a choice of miso soup or side salad.

House Udon : House made broth with Japanese style noodles, cabbage, boiled egg, green onion, crab stick, and tempura shrimp.	16
Tempura Udon : Tempura fried shrimp & mixed vegetables with a bowl of Japanese style noodles in a house made dashi broth.	17
Chicken Tempura Udon : 10oz tempura fried chicken with a bowl of Japanese style noodles in a house made dashi broth.	18
Bulgogi Don : 8oz of house marinated Korean bulgogi over a bowl of rice and fresh greens.	18
Chicken Teriyaki 🍣: Grilled chicken breast topped with house made teriyaki sauce, served with side of sautéed bell peppers and onions and steamed rice. <i>(Upgrade to vegetable fried rice for additional \$3.5)</i>	23
Salmon Teriyaki 🍣: Grilled Norwegian salmon topped with house made teriyaki sauce, served with side of sautéed bell peppers, onions and steamed rice. <i>(Upgrade to vegetable fried rice for additional \$3.5)</i>	28
Sirloin Teriyaki 🍣: Grilled 10oz sirloin cooked to order, topped with house made teriyaki sauce, served with side of sautéed bell peppers, onions, and steamed rice. <i>(Upgrade to vegetable fried rice for additional \$3.5)</i>	30
Ribeye Teriyaki 🍣: Grilled 12oz ribeye cooked to order, topped with house made teriyaki sauce, served with side of sautéed bell peppers, onions, and steamed rice. <i>(Upgrade to vegetable fried rice for additional \$3.5)</i>	32
Grilled Shrimp Platter 🍣: 7oz of jumbo white shrimp served with side of sautéed bell peppers, onions, and steamed rice. <i>(Upgrade to vegetable fried rice for additional \$3.5)</i>	27
Chicken Katsu : Panko breaded chicken breast (2) served with a side of tobiko mayo dressed cabbage and steamed rice	23
Chicken Fried Rice 🍣: House vegetable fried rice mixed with 10oz of chicken breast.	18
Sirloin Fried Rice 🍣: House vegetable fried rice mixed with 8oz of cubed sirloin.	22
Shrimp Fried Rice 🍣: House vegetable fried rice mixed with 7oz of jumbo white shrimp.	22

Sides

Yaki Soba 🌿: Japanese stir fried soba noodles with julienne carrots, shiitake mushrooms, cabbage, and scallions.	6
Fried Rice 🍣: Traditional fried rice made with butter, scallions, white onions, egg, carrots, and bean sprouts.	5

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Sushi Entrées

All entrées come with a choice of miso soup or side salad.

Sushi Combo A**	5 Pieces of chef choice nigiri sushi & a California Roll.	27
Sushi Combo B**	8 Pieces of chef choice nigiri Sushi & a California Roll.	33
Sashimi Combo A**	12 Pieces of chef choice fresh cut sashimi.	35
Sashimi Combo B**	18 Pieces of chef choice fresh cut sashimi.	38
Sushi & Sashimi Combo**	9 Pieces of chef choice sashimi & 6 pieces of chef nigiri sushi.	40
Chirashi Sushi**	14 Pieces of chef choice sashimi served over sushi rice in a bowl.	35
Tobiko Don**	Sizzling rice with assorted colorful fish roe, shiitake mushrooms, kanpyo and tamago served in a hot stone bowl.	27
Sashimi Rice Salad** (Hwedupbop)	Korean style of assorted sashimi over rice and fresh salad mix, served with a Korean sweet & spicy sauce.	28
Love Boat**	14 Pieces of Chef choice nigiri sushi, 14 pieces of chef choice sashimi, an Alaska roll and calamari salad. (Choice of two miso soups or side ginger salads)	100

Nigiri or Sashimi**

(1 piece)

Tuna (<i>Maguro</i>)	4	Octopus (<i>Tako</i>)	3.5	Smoked Salmon	3	Surf Clam (<i>Hokkigai</i>)	3
Salmon (<i>Sake</i>)	4	Eel (<i>Unagi</i>)	4.5	Mackerel (<i>Saba</i>)	3	Sweet Tofu (<i>Inari</i>)	3
Shrimp (<i>Ebi</i>)	3	Scallop (<i>Hotate</i>)	7	Fatty Salmon (<i>Sake Toro</i>)	4.5	Sweet Egg (<i>Tamago</i>)	3
Snapper (<i>Tai</i>)	3	Yellowtail (<i>Hamachi</i>)	4	Flying Fish Roe (<i>Tobiko</i>)	3.5	Salmon Roe (<i>Ikura</i>)	7
Albacore (<i>Binnaga Maguro</i>)	3.5	Squid (<i>Ika</i>)	3	Sweet Shrimp (<i>Ama ebi</i>)	5	Sea Urchin (<i>Uni</i>)	7
White Tuna (<i>Shiro Maguro</i>)	3.5	Snow Crab (<i>Kani</i>)	Mkt	Fatty Tuna (<i>Toro</i>)	Mkt		

Maki/Rolls

California Roll	8	Spicy Tuna Roll**	9	Tuna Roll**	8
Spicy California Roll	8	Spicy Salmon Roll**	8	Salmon Roll**	7
Special California Roll	8	Spicy Hamachi Roll**	9	Yellowtail Negi Roll**	8
Philadelphia Roll	8	Spicy Scallop Roll**	10	Avocado Roll	5
Eel Avocado Cucumber Roll	9	Shrimp Tempura Roll	8	Cucumber Roll	5
Eel Avocado Roll	8	Soft Shell Crab Roll	9		
Cream Cheese Crab Roll	6	Beef Teriyaki Roll	8		
Shrimp Cucumber Roll	6	Chicken Tempura (or) Teri Roll	7		
Eel Asparagus Roll	8	Sweet Potato Tempura Roll	6		
Tuna Avocado Roll**	9	Mixed Vegetable Tempura Roll	6		
Salmon Avocado Roll**	8	Fresh Vegetable Roll	6		
Avocado Cucumber Roll	6				

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Available as Gluten Free Vegetarian Very Spicy



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Specialty Rolls

Star Maki	16
A tempura fried roll with eel, cream cheese and asparagus topped with sweet eel sauce.	
Maki 7**	16
A tempura fried roll with tuna, salmon, shrimp, cucumbers, spicy crab salad, masago and scallions topped with sweet eel sauce.	
Dynamite Roll** 🌶️	16
A spicy roll with tuna, salmon, snapper, albacore rolled with our spicy mix of sriracha, spicy mayonnaise, masago and scallions.	
Caterpillar Roll	18
Eel and asparagus roll topped with thinly sliced avocado and sweet eel sauce.	
Crunch Munch Roll	16
Spicy crab salad mixed with tempura batter crunch topped with sushi grade butterfly shrimp and sweet eel sauce.	
Crunch Munch 2 🌶️	17
Shrimp tempura and crab salad roll topped with sushi grade butterfly shrimp, sweet eel sauce and house made Volcano sauce.	
Jumbo Spider	18
Deep fried soft shell crab with cucumbers, crab sticks and scallions rolled with masago and topped with sweet wasabi mayonnaise.	
Volcano Roll (Baked)	16
California roll topped with grilled salmon and spicy crab salad mix, baked to perfection.	
Volcano 2 (Baked) 🌶️	17
Shrimp tempura and crab salad roll topped with spicy crab salad, spicy salmon and house made volcano sauce, baked to perfection.	
Seamonster 🌿	16
Fresh vegetable roll topped with avocado, seaweed salad, and sweet citrus mayonnaise.	
Red Dragon** 🌶️	18
Shrimp tempura, cucumbers and crab stick roll topped with sashimi grade tuna, spicy mayonnaise and sriracha.	
Dragon Roll	17
Shrimp tempura roll topped with eel and thinly sliced avocado, served with sweet eel sauce.	
Tiger Roll**	17
Spicy tuna and avocado roll topped with eel and butterfly shrimp, served with sweet eel sauce.	
Rainbow Roll**	16
California roll topped with tuna, salmon, snapper, butterfly shrimp and eel with thinly sliced avocado in-between.	
Rainbow 2**	16
Special California roll topped with tuna, snapper, butterfly shrimp, thinly sliced avocado, tamago and citrus ponzu sauce.	
Alaska Roll**	17
California roll topped with sashimi grade salmon and tobiko.	
Hawaii Roll**	18
California roll topped with sashimi grade tuna and tobiko.	
Las Vegas Roll**	17
Panko fried sushi roll with tuna, salmon, snapper, white tuna, and cream cheese topped with sweet eel sauce and house made Vegas sauce.	
Fire Crunch** 🌶️	17
Spicy tuna, cucumber and shiitake mushrooms rolled with masago and topped with sweet eel sauce, sriracha and crunchy tempura batter.	
Iceland Volcano**	17
Spicy salmon and cucumber roll topped with seared sashimi salmon, sweet citrus mayonnaise, and crunchy deep fried potato chips.	
Sunshine Roll**	17
Spicy salmon and cucumber roll topped with sashimi salmon and thinly sliced lemons, paired with house made sweet citrus mayonnaise.	
Wave Roll**	16
Spicy tuna, shrimp tempura, cucumber and avocado roll topped with sweet eel sauce.	
The High Roller**	18
California roll topped with seared sashimi salmon, miso aioli, masago, scallions, rice seasonings, sweet eel sauce and sliced almonds.	
Flyin' Hamachi** 🌶️🌶️	19
Tuna and cucumber roll topped with sashimi yellowtail, scallions, rice seasonings, fresh cut Thai chilies and citrus ponzu.	
Tokyo Tower Dish**	21
A tower of sushi rice layered with spicy tuna, spicy salmon, shiitake mushrooms, avocado and spicy crab salad served with a mixture of fresh greens, seaweed salad and calamari salad topped with spicy mayonnaise, sweet eel sauce and sweet wasabi mayonnaise.	
Flying Japan	17
Tempura fried roll with avocado, cream cheese, crab sticks and masago on the inside, cut into 4 longer pieces and served on a bed of fresh greens and topped with sweet wasabi mayonnaise and sweet eel sauce.	
Fire Mountain** 🌶️	18
Spicy salmon, cream cheese, crab salad, and shrimp tempura roll topped with albacore, thinly sliced avocado, spicy mayonnaise, sriracha and sweet eel sauce. Served on a flaming tray.	
Playboy** 🌶️	18
Spicy tuna, cream cheese, asparagus, and shrimp tempura roll topped with butterfly shrimp, Japanese mayonnaise, sriracha and sweet eel sauce. Served on a flaming tray.	

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