

## Starters

<b>EDAMAME</b> GF V... 7 Lightly salted soybean pods.
<b>CRISPY SPRING ROLLS</b> V (3)... 6 Fried wonton wrapped vegetables with Ponzu and Teriyaki drizzle.
<b>AGEDASHI TOFU</b> V... 6 Tofu coated in potato starch deep fried with Tempura sauce.
<b>FRIED GREEN BEANS</b> V... 8 Tempura fried green beans with Okane sauce.
<b>KANI KAMA RANGOONS</b> (5)... 10 Housemade with Coconut Amai sauce.
<b>COCONUT SHRIMP</b> (5)... 13 Fried Panko/coconut breaded shrimp with Coconut Amai sauce.
<b>CHICKEN TEMPURA</b> ... 13 Freshly Fried chicken in tempura batter with Tempura sauce..
<b>BACON SHRIMP</b> (5)... 15 Tempura fried, bacon wrapped shrimp, with Okane sauce.
<b>TAKO YAKI</b> (3)... 10 Deep fried octopus dumplings topped with bonito flakes, housemade sauce, and Japanese mayo.

<b>DUMPLINGS</b> (5)... 8 Japanese styled pork and chicken dumplings served with Sweet Asian sauce. (Option of Steamed, Fried or Pan-fried)
<b>SHUMAI</b> (6)... 8 Japanese styled shrimp dumplings served with Sweet Asian sauce. (Option of Steamed, Fried or Pan-fried)
<b>TEMPURA MORI</b> ... 10 Freshly Fried assorted vegetables and nobashi shrimp in tempura batter with Tempura sauce.
<b>PITA PIZZA</b> ...
<b>CHEESE</b> V... 7
<b>SPICY CRAB</b> ... 13
<b>SPICY TUNA</b> ... 15 Lightly fried pita bread topped with mozzarella cheese. Also topped with spicy crab or tuna, avocado, shiitake mushroom and baked until warmed, topped with eel sauce.

## Salads

<b>SIDE</b> GF V... 5
<b>HOUSE</b> GF V... 9
<b>SEAWEED</b> V... 8
<b>CALAMARI</b> ... 9

\*HOUSE GINGER, RANCH, BASALMIC, VINEGAR AND OIL\*

<b>GRILLED SALMON SALAD</b> 22 Lightly seasoned and broiled salmon over mixed greens and asparagus with house ginger dressing.
<b>GRILLED SHRIMP SALAD</b> 22 Lightly seasoned hibachi styled shrimp over mixed greens and asparagus with house ginger dressing.

## Soups and Udon

<b>MISO</b> GF... 5 House made white miso broth with tofu, wakame, and green onion.
<b>SPICY VEGETABLE</b> V... 8 Mixed vegetables and tofu boiled in a spicy housemade dashi broth.
<b>WONTON</b> V... 10 Mixed vegetables and (2) dumplings boiled in a dashi based broth with chili oil.

<b>PLAIN UDON</b> ... 7
<b>HOUSE UDON</b> ... 12
<b>TEMPURA UDON</b> ... 15
<b>CHICKEN TEMPURA UDON</b> ... 18

\*UDON: THICK JAPANESE NOODLES IN A DASHI BASED BROTH\*

\*\* May be raw or undercooked: Consumption of raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.

Please ask your server for details: GF Available Gluten Free IF REQUESTED V Vegetarian V Very Spicy

\*Parties of 6 or more qualify for 20% auto-gratuity.

## Entrées

All entrées come with a choice of a side salad or a miso soup. Upgrade to fried rice or yaki soba for an additional \$3.5.

### TERIYAKI...

Protein served with a sweet teriyaki sauce, and a side of steamed rice, sautéed bell peppers and onions.

10 OZ. CHICKEN <sup>GF</sup> ...	23
9 OZ. SALMON <sup>GF</sup> ...	28
10 OZ. SIRLOIN <sup>GF</sup> ...	30
12 OZ. RIBEYE <sup>GF</sup> ...	32

### VEGETABLE FRIED RICE

Housemade vegetable fried rice mixed in with your choice of protein topped with sesame and scallions.

10 OZ.. CHICKEN <sup>GF</sup> ...	18
7 OZ.. SHRIMP <sup>GF</sup> ...	22
8 OZ.. SIRLOIN <sup>GF</sup> ...	22

### CHICKEN KATSU...

23

Panko crusted chicken breast (2) served with a side of dressed cabbage and steamed rice.

### BULGOGI DON...

18

Marinated Korean bulgogi (8 oz) over a bowl of steamed rice and fresh greens, dressed with a Sweet Asian sauce.

### GRILLED SHRIMP PLATTER<sup>GF</sup>...

27

Lightly seasoned jumbo white shrimp (7 oz.) over a bed of fresh greens served with a side of steamed rice, bell peppers and onions.

\*FOR SIRLOIN AND RIBEYE, PLEASE LET US KNOW WHAT TEMPERATURE YOU WOULD LIKE IT COOKED: RARE, MEDIUM RARE, MEDIUM, MEDIUM WELL, OR WELL.

## Sides and Sushi Additions

YAKI SOBA <sup>V</sup> ...	6
FRIED RICE <sup>GF</sup> <sup>V</sup> ...	5
STEAMED RICE <sup>GF</sup> <sup>V</sup> ...	3.5
EXTRA PROTEIN...	10
TEMPURA SHRIMP (1)	1.5

SUSHI RICE <sup>GF</sup> <sup>V</sup> ...	3.5
SOY PAPER <sup>GF</sup> <sup>V</sup> ...	1
CREAM CHEESE <sup>GF</sup> <sup>V</sup> ...	1
TEMPURA/PANKO FRIED <sup>V</sup> ...	2
TEMPURA CRUNCH <sup>V</sup> ...	1
EXTRA VEGETABLE <sup>GF</sup> <sup>V</sup> ...	1

### CHIRASHI<sup>\*\*GF</sup>...

36

14 pieces of chef's choice sashimi over sushi rice.

### TOBIKO DON<sup>\*\*GF</sup>...

27

Sizzling rice with assorted roe, shiitake mushrooms, kanpyo, and tamago, served in hot stone bowl.

### SASHIMI RICE SALAD<sup>\*\*GF</sup>...

28

(Hwedupbop) Korean style of assorted sashimi over rice and mixed greens with a sweet and spicy sauce.

### TATAKI<sup>\*\*GF</sup>...

24

Choice of fresh tuna, escolar, or albacore seared and served over organic spring mix and cucumber with yuzu.

### LOVE BOAT<sup>\*\*GF</sup>...

100

(Choice of two miso soups or side salads)

14 Pieces of Chef choice nigiri, 14 pieces of chef choice sashimi, an Alaska roll and calamari salad.

## Sushi Entrées

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

### SUSHI COMBO A<sup>\*\*GF</sup>...

27

5 Pieces of chef choice nigiri and a California roll.

### SUSHI COMBO B<sup>\*\*GF</sup>...

35

8 Pieces of chef choice nigiri and a California roll

### SASHIMI COMBO A<sup>\*\*GF</sup>...

38

12 Pieces of chef choice fresh cut sashimi.

### SASHIMI COMBO B<sup>\*\*GF</sup>...

42

18 Pieces of chef choice fresh cut sashimi.

### SUSHI and SASHIMI COMBO<sup>\*\*GF</sup>...

44

6 pieces of chef choice nigiri and 9 Pieces of chef choice fresh cut sashimi.

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## Nigiri or Sashimi

TUNA** (Maguro)...	4
SALMON** (Sake)...	4
FATTY SALMON** (Sake Toro)...	4.5
TILAPIA** (Tai)...	3
YELLOWTAIL** (Hamachi)...	4
ALBACORE** (Binnaga Maguro)...	3.5
ESCOLAR** (Shiro Maguro)...	3.5
SCALLOP** (Hotate)...	7
SWEET SHRIMP** (Ama Ebi)...	5

SMELT ROE** (Masago)...	3.5
FLYING FISH ROE** (Tobiko)...	3.5
SALMON ROE** (Ikura)...	7

### 1 PIECE PER ORDER

SHRIMP (Ebi)...	3
OCTOPUS (Tako)...	3.5
MACKEREL (Saba)...	3
EEL (Unagi)...	4.5
SQUID (Ika)...	3
SMOKED SALMON...	3.5
SURF CLAM (Hokkigai)...	3
CRAB STICK (Kani Kama)...	3
SWEET TOFU (Inari)...	3
SWEET EGG (Tamago)...	3

### NIGIRI (4)/ SASHIMI (5)

ASSORTED SUSHI\*\*GF... 15 17  
Four freshly cut variety of chef choice

TUNA\*\*GF... 16 18  
Four pieces of fresh tuna

SALMON\*\*GF... 16 18  
Four pieces of fresh Scottish Salmon

YELLOWTAIL\*\*GF... 16 18  
Four pieces of premium hamachi

SMALL CHIRASHI\*\*GF... 16  
Four pieces of sushi grade fish over rice.

SALMON IKURA CHIRASHI\*\*GF... 19  
Three pieces of salmon sashimi with salmon roe served over rice.

\*\* PLEASE MAKE SURE TO TELL YOUR SERVER ABOUT ANY ALLERGIES BEFORE YOU ORDER\*\*

## Maki / Rolls

### VEGETARIAN ROLLS

TUNA**...	8
SALMON**...	7
YELLOWTAIL NEGI**...	8
TUNA / AVO**...	9
SALMON / AVO**...	9
TUNA / CUC**...	9
SALMON / CUC**...	9
SPICY TUNA**...	9
SPICY SALMON**...	8
SPICY HAMACHI**...	9
SPICY SCALLOP**...	10

AVOCADO...	7
CUCUMBER...	6
ASPARAGUS...	6
AVOCADO / CUCUMBER...	8
FRESH VEGETABLE...	6
MIXED VEGETABLE TEMPURA...	7
SWEET POTATO TEMPURA...	7

### SEAMONSTER... 16

Fresh vegetable roll topped with avocado, seaweed salad, and sunshine sauce.

### YOUNG GRASSHOPPER... 17

Fried asparagus, cream cheese, shiitake mushrooms and greens topped with avocado, green onion and ponzu.

CALIFORNIA ...	8
SPECIAL CALIFORNIA...	8
SPICY CALIFORNIA...	8
CREAM CHEESE / CRAB...	6
PHILADELPHIA...	8
EEL / AVO / CUC...	9
EEL / AVOCADO...	8
EEL / ASPARAGUS...	8
EEL / CUCUMBER...	8
SHRIMP / CUCUMBER	9
SHRIMP TEMPURA...	8
SOFT SHELL CRAB...	9
BEEF TERIYAKI...	10
CHICKEN TERIYAKI	7
CHICKEN TEMPURA...	7

\*\*ADDITIONS AND SUBSTITUTIONS ARE AVAILABLE BUT MAY BE SUBJECT TO AN UPCHARGE\*\*

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## Specialty Rolls

🌶️ SPICY ROLLS 🌶️

<b>VOLCANO 2...</b>	17
Tempura shrimp and crab salad topped with grilled salmon and spicy crab salad, baked to perfection.	
<b>CRUNCH MUNCH 2...</b>	17
Tempura shrimp and crab salad topped with shrimp, sweet eel sauce and housemade volcano sauce.	
<b>DYNAMITE**...</b>	16
Tuna, salmon, tilapia, masago and scallion with spicy mayo and sriracha.	
<b>RED DRAGON**...</b>	18
Shrimp tempura, cucumber and crab stick topped with tuna spicy mayo and sriracha.	
<b>FIRE CRUNCH**...</b>	18
Spicy tuna, cucumber and shiitake mushroom rolled in masago, topped with sweet eel sauce, sriracha and tempura crunch.	
<b>FLYIN' HAMACHI**...</b>	19
Tuna, diced Thai chili and cucumber topped with yellowtail, scallions, furikake and citrus ponzu.	
<b>FIRE MOUNTAIN**...</b>	18
Spicy salmon, crab salad, cream cheese and tempura shrimp topped with albacore and avocado with eel sauce, sriracha, spicy mayo and furikake. Delivered on fire.	
<b>PLAYBOY**...</b>	18
Spicy tuna, tempura shrimp, cream cheese and asparagus topped shrimp, eel sauce, Japanese mayo, sriracha and furikake. Delivered on fire.	

<b>VOLCANO...</b>	16
California topped with grilled salmon, and spicy crab salad, baked to perfection.	
<b>RAINBOW**...</b>	18
California topped with tuna, salmon, snapper, shrimp, eel and avocado.	
<b>RAINBOW 2**...</b>	17
Special California topped with tuna, snapper, shrimp, avocado, tamago and citrus ponzu.	
<b>ALASKA**...</b>	17
California topped with salmon and tobiko.	
<b>HAWAII**...</b>	18
California topped with tuna and tobiko.	
<b>HIGH ROLLER**...</b>	18
California topped with seared salmon, miso aioli, masago, scallions, furikake sweet eel sauce and almonds.	
<b>CRUNCH MUNCH...</b>	16
Spicy crab salad and crunch topped with shrimp and sweet eel sauce.	
<b>DRAGON...</b>	17
Tempura shrimp and crab salad topped with eel, avocado and a sweet eel sauce.	

<b>TIGER**...</b>	17
Spicy tuna and avocado topped with eel, shrimp and sweet eel sauce.	
<b>WAVE**...</b>	16
Spicy tuna, shrimp tempura, cucumber and avocado topped with sweet eel sauce.	
<b>ICELAND VOLCANO**...</b>	17
Spicy salmon and cucumber topped with seared salmon, sweet citrus mayo, and potato crunch.	
<b>SUNSHINE**...</b>	17
Spicy salmon and cucumber topped with salmon, thin lemon slices and sweet citrus mayo.	
<b>JUMBO SPIDER**...</b>	18
Deep fried soft shell crab, cucumbers, crab stick and scallion rolled in masago and topped with sweet wasabi mayo.	

<b>LAS VEGAS**...</b>	17
Panko fried roll with tuna, salmon, tilapia, and cream cheese topped with eel sauce our housemade Vegas sauce.	
<b>MAKI 7**...</b>	16
Tempura fried roll with tuna, salmon, shrimp, spicy crab salad, cucumbers, masago and scallions topped with eel sauce.	
<b>FLYING JAPAN...</b>	17
Tempura fried roll with crab stick, avocado, cream cheese, cut into four pieces, laid on a bed of greens topped with furikake, eel and sweet wasabi sauce.	

<b>TOKYO TOWER**...</b>	21
A tower of layered sushi rice, spicy tuna, spicy salmon, spicy crab salad, avocado, and shiitake mushroom surrounded by fresh greens, seaweed and calamari salad topped with spicy mayo, eel sauce, sweet wasabi mayo and furikake.	

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