

LUNCH SPECIAL 11:30AM - 3:00PM (MON-FRI)



PLAIN UDON COMBO

\$18.90



Paitan Ramen

RAMEN COMBO

Paitan, Tokyo Shoyu or Miso Ramen

\$21.90



Chicken Teriyaki

LUNCH BENTO BOX
(Served with miso soup)

CHICKEN TERIYAKI \$17.90
SALMON TERIYAKI \$19.90
BEEF TERIYAKI \$19.90

CHICKEN KATSU \$18.90
MIX TEMPURA \$19.90

DINNER BOX

(Served with miso soup)

CHICKEN TERIYAKI \$21.90
SALMON TERIYAKI \$23.90
BEEF TERIYAKI \$23.90
CHICKEN KATSU \$22.90
MIX TEMPURA \$22.90



Mix Tempura (Dinner)

Limit of 4 split bills.
18% Gratuity will be added for parties of six (6) or more.

**Some ingredients may be raw/undercooked.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

CARPACCIO

ORANGE SALMON CARPACCIO 6PCS

\$23.50

Salmon Sashimi on top of Orange Slices topped off with Topiko (flying fish roe)



YELLOWTAIL CARPACCIO 6PCS

\$23.90

Yellowtail Sashimi with Topiko (flying fish roe), Avocado and jalapeno



BELLY TRIO CARPACCIO 6PCS

\$28.50

Blufin Chu Toro, O-toro and Yellowtail Belly with Sturgeon Caviar, Truffle Ponzu



BLUEFIN TUNA CARPACCIO 6PCS

\$23.90

Bluefin Tuna Sashimi with Truffle Ponzu



MADAI CARPACCIO 6PCS

\$23.90

Madai Sashimi with Washabi Topiko (flying fish roe) with Special Ponzu



SEARED SALMON CARPACCIO 6PCS

\$23.50

Seared Salmon Sashimi with Salmon Row, Yuzu Ponzu



SUSHI & SASHIMI

	SUSHI 2PCS	SASHIMI 6PCS
TUNA (MAGURO)	\$8.50	\$21.50
SALMON (SAKE)	\$7.90	\$19.90
ALBACORE (BINCHO MAGURO)	\$7.90	\$19.90
ESCOLAR (ONO)	\$7.90	\$19.90
YELLOWTAIL (HAMACHI)	\$8.90	\$22.90
FATTY YELLOWTAIL (BURI TORO)	\$10.90	\$27.90
MACKEREL (SABA)	\$8.90	\$18.90
SHRIMP (EBI)	\$7.90	\$17.90
FRESH WATER EEL (UNAGI)	\$7.90	\$22.90
SMELT FISH ROE (MASAGO)	\$7.90	N/A
FLYING FISH ROE (TOBIKO)	\$8.90	N/A
SALMON FISH ROE (IKURA)	\$9.90	N/A
OCTOPUS (TAKO)	\$7.90	\$19.90
CALAMARI (IKA)	\$7.90	\$19.90
BAY SCALLOP (HOTATEGAI)	\$7.90	N/A
EGG OMELET (TAMAGO)	\$6.90	N/A

SASHIMI PLATE

12 PCS	\$45	
18 PCS	\$55	
27 PCS	\$99	Includes an assortment of distinctive selected fish by our chefs.
SPECIAL	\$125	

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CLASSIC ROLL

	HAND ROLL	CUT ROLL
CALIFORNIA ROLL	\$7.90	\$8.90
SPICY CALIFORNIA ROLL	\$8.50	\$9.90
CUCUMBER ROLL	\$6.90	\$7.90
AVOCADO ROLL	\$7.90	\$9.90
VEGGIE ROLL	\$7.90	\$8.90
SPICY ALBACORE ROLL	\$7.90	\$9.90
SHRIMP TEMPURA ROLL	\$8.90	\$9.90
TUNA ROLL	\$8.90	\$9.90
SALMON ROLL	\$8.90	\$9.90
PHILADELPHIA ROLL	\$9.90	\$10.90
EEL & CUCUMBER ROLL	\$9.90	\$10.90
SPICY TUNA ROLL	\$8.90	\$10.90
SPICY SALMON ROLL	\$8.90	\$10.90
YELLOWTAIL GREEN ONION ROLL	\$10.90	\$11.90

SIGNATURE ROLL

OCEAN LOBSTER \$25.00

in: steamed lobster tail, avocado
top: spicy tuna, eel sauce



IMPERIAL \$23.50

in: panko soft shell crab, avocado, cucumber,
crab meat
top: fresh water eel, eel sauce



RED SEA \$20.50

in: shrimp tempura, avocado, jalapeño, spicy tuna
top: tuna, crunch flakes, special spicy sauce



SUNDAY MORNING \$22.50

in: tuna, salmon, albacore, avocado
top: eel sauce, special baked sauce, seasoned
sesame seed



TUNA LOVER \$19.50

in: spicy tuna, cucumber
top: seared tuna and ono, ponzu, tobiko



DOUBLE EBI \$18.50

in: four shrimp tempura, cream cheese, avocado,
cucumber
top: sushi ebi, eel sauce, spicy mayo, sriracha dot



HARLEY \$20.50

in: shrimp tempura, cream cheese, spicy tuna,
crab meat, jalapeño
top: beef teriyaki, eel sauce



HAMACHI LOVER \$22.50

in: california roll
top: diced yellowtail, DADA salsa, avocado,
ginger soy, furikake



CEVICHE \$21.50

in: california roll
top: assorted sashimi, DADA salsa, lemon, ponzu,
avocado, cilantro



RAINBOW \$19.50

in: california roll
top: tuna, salmon, albacore, ono, sushi shrimp,
ponzu



DRAGON \$18.50

in: california roll
top: fresh water eel, avocado, eel sauce



BAKED ROLL \$18.50

(lobster, salmon, or scallop)
in: california roll
top: DADA salsa, eel sauce, spicy mayo



HAWAIIAN \$18.50

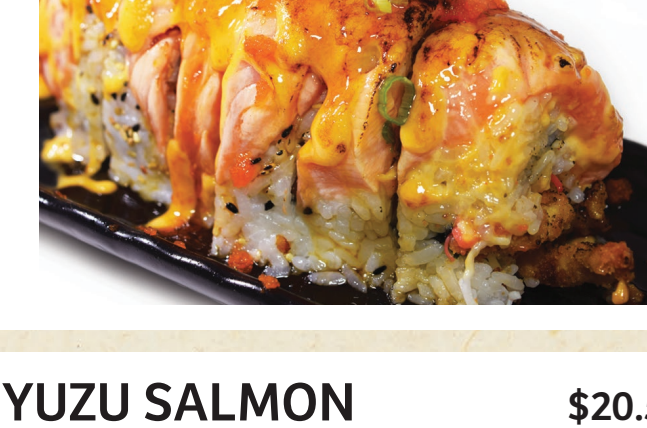
in: california roll
top: tuna, avocado, ponzu



POPCORN LOBSTER \$20.50

in: california roll
top: deep fried lobster, eel sauce, spicy mayo



CRUNCH **\$14.90**in: shrimp tempura, crab meat, avocado, cucumber
top: crunch flakes, eel sauce**GREEN TRAIN** **\$18.50**in: shrimp tempura, spicy crab meat, cucumber
top: avocado layered, eel sauce, sweet mayo, sriracha dot**SPICY TUNA SALMON** **\$19.50**in: spicy tuna, cucumber
top: salmon, avocado, ponzu**CRISPY RICE SPICY TUNA** **\$16.50**in: crispy rice
top: spicy tuna, jalapeño, eel sauce, spicy mayo, sriracha**SPICY TUNA ALBACORE** **\$18.50**in: spicy tuna, cucumber
top: albacore, avocado, mustard soy, jalapeño, sriracha**CATERPILLAR** **\$19.50**in: fresh water eel, cucumber, gobo
top: avocado layered, eel sauce, spicy mayo, sriracha**SOFT SHELL CRAB** **\$19.50**in: panko fried soft shell crab, avocado, cucumber, gobo, crab meat
top: eel sauce, spicy mayo, masago, green onion**VEGAS** **\$19.50**in: spicy salmon, jalapeño, cream cheese, deep fried
top: avocado layered, masago, green onion, eel sauce, spicy mayo**MUCHO POWER** **\$21.50**in: shrimp tempura, spicy tuna, avocado, jalapeño
top: tuna, salmon, shredded crab meat stick, crunch, fried garlic, eel sauce, spicy mayo**CAJUN TUNA** **\$20.50**in: spicy tuna, seaweed salad, cucumber
top: cajun tuna, garlic ponzu, green onion**BANANA CRUNCH** **\$17.50**in: cream cheese, shrimp tempura, avocado, crab meat
top: fresh banana, crunch flakes, eel sauce, spicy mayo**BEEF TERI ROLL** **\$19.50**in: marinated beef, jalapeño, cream cheese, deep fried
top: eel sauce, spicy mayo**DOUBLE TUNA** **\$19.50**in: spicy tuna, cucumber
top: tuna, ponzu**ARIGATO** **\$20.50**in: shrimp temp, spicy tuna, jalapeño
top: seared albacore, avocado, red onion, garlic ponzu, topiko**TIGER** **\$18.50**in: shrimp tempura, crab meat, avocado, cucumber
top: sushi ebi, avocado, eel sauce, spicy mayo**RED TRAIN** **\$17.50**in: shrimp tempura, spicy crab meat, avocado, cucumber
top: spicy tuna, eel sauce, green onion**SPICY TUNA TEMPURA** **\$17.50**in: spicy tuna, avocado
top: deep fried whole roll, eel sauce, spicy mayo, green onion**911** **\$16.50**in: spicy california
top: spicy tuna, eel sauce, green onion**ALASKAN** **\$20.50**in: spicy salmon roll
top: diced salmon, DADA salsa, ginger soy, lemon, furikake**MAMA FE** **\$19.50**in: albacore, cucumber, gobo
top: seaweed salad, thin sliced lemon, masago, mustard soy**SOY WRAP** **\$22.50**in: spring mix, asparagus, avocado, cucumber, gobo, crab meat, spicy tuna, salmon
top: spicy ponzu**420 ROLL** **\$24.50**in: shrimp tempura, crab meat, cream cheese, spicy tuna
top: marinated beef, french fries, eel sauce, spicy mayo**SUPER SPIDER** **\$22.50**in: deep fried soft shell crab, spicy tuna, avocado, gobo
top: seared salmon, masago, green onion, eel sauce, spicy mayo**YUZU SALMON** **\$20.50**in: tempura salmon, avocado
top: salmon, topiko, spicy mayo, yuzu ponzu**OISHI CRUNCH** **\$18.50**in: shrimp tempura, avocado, cream cheese, spicy tuna
top: spicy crab meat, crunch flakes, eel sauce, spicy mayo**ONO LOVER** **\$19.50**in: spicy tuna, avocado, cilantro
top: seared ono, garlic ponzu, sriracha dot**MEXICAN ROLL** **\$16.50**in: spicy crab meat, spicy tuna, cucumber
top: avocado layered, spicy mayo, sriracha**PEARL VEGGIE** **\$15.50**in: avocado, cucumber, gobo
top: rice cracker, ponzuLimit of 4 split bills.
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NOODLES

- PLAIN UDON** \$15
FISH CAKE, BROCCOLI, GREEN ONION, SEAWEEED
- TEMPURA UDON** \$19
FISH CAKE, SHRIMP & VEGGIE TEMPURA
- CHICKEN UDON** \$19
FISH CAKE, CHICKEN & BROCCOLI
- PAITAN RAMEN** \$18.90
MILKY PORK BROTH, CHACHU, FISH CAKE, BEAN SPROUTS, EGG, SCALLION, SEAWEEED
- TOKYO SHOYU RAMEN** \$18.90
CHICKEN BROTH, CHACHU, FISH CAKE, BEAN SPROUTS, EGG, SCALLION, SEAWEEED
- MISO RAMEN** \$18.90
MISO BROTH, CHACHU, FISH CAKE, BEAN SPROUTS, EGG, SCALLION, SEAWEEED
- BLACK GARLIC PORK KATSU RAMEN** \$21
MILKY PORK BROTH, PORK KATSU, EGG, SCALLION, SEAWEEED
- SPICY SEAFOOD RAMEN** \$21
PORK BROTH, FISH CAKE, EGG, MUSSELS, BAY SCALLOPS, BAY SHRIMPS, BEAN SPROUTS, SCALLIONS, SEAWEEED

RAMEN OPTIONS

NOODLE	+\$3	TOFU	+\$1	GYOZA (3 PCS)	+\$3
FISH CAKE	+\$1	SOFT BOILED EGG	+\$1	SCALLIONS	+\$0.25
CHASHU PORK	+\$3	BEAN SPROUTS	+\$0.50	SEAWEEED	+\$0.50

YAKISOBA

JAPANESE STYLE STIR FRIED NOODLE



CHICKEN YAKISOBA	\$24
SEAFOOD YAKISOBA	\$26
VEGETABLE YAKISOBA	\$21

DONBURI (RICE BOWL)

CHICKEN TERIYAKI BOWL	\$19
CHICKEN KATSU BOWL	\$19
PORK KATSU BOWL	\$19
BEEF TERIYAKI BOWL	\$20
SHRIMP TEMPURA BOWL	\$18
SALMON TERIYAKI BOWL	\$20
CHIRASHI BOWL	\$34

SIDE

MISO SOUP	\$4
BOWL OF RICE	\$4
FRESH WASABI	\$3

KIDS MEAL

(Served with rice & 2pcs of gyoza)

CHICKEN STRIPS WITH FRIES	\$12
CHICKEN TERIYAKI	\$12
CHICKEN KATSU	\$12
BEEF TERIYAKI	\$14
BAKED SALMON TERIYAKI	\$13

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