



Sushi in the raw
Nevada City

大願成就

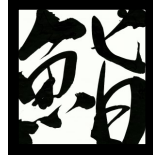
家内安全



福ノ神 仙臺 四郎

千客萬來
皆喜樂成

Co-owners Susan and Kaoru "RYU" Suzuki
Executive Chef Kaoru "RYU" Suzuki



Welcome to Sushi in the raw.

Since 2002, We deeply appreciate our loyal customers like you.
Our goal is to use the freshest ingredients to introduce the beauty and delicacy of classic style sushi, and innovating dishes, while respecting our health and environment.
Since opening, we are imposing more organic, sustainable, less mercury and other contaminate ingredients.

Just let you know, Sorry we don't serve Tuna.

Since 2006, we are no longer serving Tuna (Maguro). Which is classified as bluefin tuna, big eye tuna, and yellowfin tuna.

Due to

- 1), Over fishing. (90% population decline since 1970.).
- 2), Large amount of bycatch by loglines commonly used to catch tuna.
- 3), Mercury and other contaminants found in large, long lived predatory fishes like tuna.

We only serve Tuna species such as "Skip jack Tuna" (Bonito) and Albacore Tuna when it season.

We preferably use small species and sustainable fishes.

But we are NOT 100% organic or sustainable.
our goal is a fully sustainable sushi bar in the near future.

Warning

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness .

Also, infants have low immune system and should not eat uncooked fish or eggs.

Please inform your server of any food allergies

"Gluten Free Style" option available.

We are introducing fresh seasonable fish since 2002.

however fresh seasonable fishes are delicate and easily affected by weather and fisher men's / market and holiday schedules. Please note this menu and basic Information may change substitute ingredients, and /or

price may vary depending on market price and availability.

Ver,05/05/22

Thank you for your consideration and understanding.

Ryu and Susan

Appetizers

Organic Edamame \$6
Sea salted or spicy

**Try Sushi in the raw's famous
Crazy shooters!**

Sober from **\$4**, Drunken add only **\$1**
Trout mango, salmon mango, green mussel \$4,
quail egg \$5.

Wild shrimp Diablo \$17.50

Fully cooked wild shrimp lightly marinated in a lime Chili
sauce, grapes, Cherry tomatoes, avocado,
red onion, and cilantro in a Martini glass.

Truffled sashimi

Full \$19.50,(8pcs) Half \$13.50 (4pcs)

Delicate slices of best fish of the day
with Italian Truffle salt, organic white truffle oil,
Japanese soy vinaigrette, green onion.

Our truffle oil is made with white truffle from Umbria Italy
and organic olive oil .

Cucumber Split \$15.50

1/2 cucumber stuffed with *Fish cake, avocado, mango with
sweet soy graze. your choice of salmon, shrimp, or yellowtail.
With King crab add \$16.00

Japanese delicacy Fish Heads

When cooked fish, Best part is Head , Collar and bones.
Don't miss it! Order Early takes 30min+ to cook.

Ocean Trout kama (soy marinade) \$10.50

Kampachi kama (soy marinade) \$15.00

Hamachi kama (soy marinade) \$16.50

Sake kama (salt and Pepper) \$16.50

Baby Back Salmon (soy marinade spine) \$4.00

Sanga Yaki Fisher man's Fish cake \$5.00

Salads

House salad \$7.50 / with Salmon skin \$9.50

Seasonable organic green salad with Red onion dressing.
Baked Salmon skin

Japanese cabbage salad \$9.75

Finely shredded organic cabbage ,grapes, cucumber,
carrots, with sesame *miso* dressing.

Sunomono salad \$4.75

Japanese standard. Thin sliced cucumber and
Wakame kelp with rice vinegar .

Add octopus or shrimp \$8.50, King crab \$12.00

Seaweed salad \$7.75

Ogo,tosaka, wakame seaweed flavored with
sesame oil. Garnished with thin sliced cucumber and Tobiko.

Sashimi salads

Seared Salmon salad \$18.75 (8 pcs)

Seared Salmon sashimi on a bed of thinly sliced cucumber,
seaweed salad, cilantro and tobiko
with tangy sesame soy vinaigrette and cilantro.

Tako salad OR Salmon salad \$16.50

Famous spicy octopus /salmon salad.

Boiled octopus with shibazuke pickles , carrots, green onion,
shredded *Nori* seaweed and Ryu's famous spicy sauce.

Specialty Rolls

Susan roll \$16.75/Fresh Dungeness Crab add \$17

A Famous Susan roll. Beautifully layered , Salmon,
avocado, mango, and smelt roe, *Fish cake,
green onion, ginger, Served with spicy Rusan sauce. 10 pieces.

California roll with Fresh Dungeness crab \$17

Fresh Dungeness crab with avocado , cucumber.

Fire ball \$9.75

Spicy salmon with spicy Miso, Cucumber ,
Green onion, and Shiso leaf. 8 pieces.

Brazilian California roll \$9.75/

With Fresh Dungeness crab, add \$13

Wild Shrimp, mango, red onion, *fish cake,
cucumber and cilantro. 8 pieces.

Smiling Buddha \$15.75 /Hand Roll \$10.50

Baked cream cheese, soy marinade cooked Salmon, Mock Eel
with sweet soy graze.

Salmon skin roll \$12.50

The best Salmon skin roll ever! Baked salmon skin pickled
cucumber, and burdock roots, carrots, green onion ,seven
spieces . (8 pieces cut or Hand roll \$8.00)

Gold Rush \$15.00/Fresh Dungeness crab add \$16

Simple is pleasure. No sea weed, * Fish cake rolled with fresh salmon
with topped Thinly sliced lemon. 8 pieces.
With Yellow tail or Ocean trout \$16.00

Gold Rush Cal style\$19/Fresh Dungeness crab add \$13

No sea weed avocado rolled with fresh ocean trout, jalapeno, topped
thinly sliced lemon. Shiso,
and Japanese yuzu pepper for spicy kick.

Elegant \$16.00

Eel ,cream cheese, cucumber, avocado
with flying fish caviar. 8 pieces.

Sweetheart \$17.75/Fresh Dungeness crab add \$16

Salmon , Eel *fish cake, kaiware sprouts, green onion, ginger, avoca-
do, Flying fish eggs. 10 pieces.
Served with sweet and spicy Rusan sauce.

Tokyo rose \$16.50/Fresh Dungeness crab add \$16

Salmon, mango, and Flying fish eggs *fish cake, red onion, cilantro.
Served with citrus sauce.

Kappa Gino \$7.77

Ginger, avocado, cucumber.
Add Baked Cream cheese \$8.00

Special California roll \$8.75

With Fresh Dungeness crab add \$13

Fresh Salmon, fish cake with avocado, cucumber and Tobiko.

Classics and Hand rolls

Wild caught Dungeness crab (Oregon /Washington)
(market price) may be available when in
Season. For Substitution of fish cake.

Cut rolls (8pc) or Hand roll

| | |
|--|---------------|
| California roll *Fish cake, avocado, cucumber. | \$6.50 |
| Special California roll Above w/salmon and F,F,E. | \$8.75 |
| Salmon skin hand roll baked salmon skin , vegetables | \$7.50 |
| Amakara Hamachi Yellowtail, onion garlic soy glaze | \$8.50 |
| Negi hama Yellow tail, green onion | \$8.50 |
| Negi hama Toro Fatty Yellow tail, green onion | Market price |
| Hama toro taku above plus,shiso. Picled daikon,sesame | Market Price |
| Spicy Salmon | \$8.50 |
| Spicy Yellowtail | \$8.50 |
| Vegetable rolls | |
| Oshinko maki Pickled daikon | \$6.50 |
| Ume kyu Cucumber, plum | \$6.75 |
| Kappa maki Cucumber Roll | \$4.50 |

***Fish cake.** Surimi or kani kamaboko in Japanese. A,K,A. Fake Crab. made with Alaskan Pollack (white fish) ,egg
white and wheat flower. It is very traditional recipe in Japan (since 1115) and very popular food In Asian
countries. Also is on "Good alternatives" list **Monterey Bay Aquariums Sea food watch.** However we used in some
rolls for crab substitute due to many customers with shellfish allergies. Any case if you are not in to "Fish cake", we
have alternatives wild caught fresh Dungeness crab(market price) for substitute.

Classic style

Nigiri Sushi (2 pieces)

Or

Sashimi sample(2 pieces)

All fresh fish is

Seasonable and changes daily.

Prices subject to change pending on market.

| | | |
|---------------------------------------|------------------------------------|----------------|
| Kani Dungeness Crab spoon | Oregon wild us | \$16.00 |
| Sake Salmon | Sustainably farmed, Faroe Islands. | \$7.50 |
| Sake toro Fatty Salmon | Sustainably farmed, Faroe Islands. | Market price |
| Hamachi Yellow tail | Farmed, Japan. | \$8.75 |
| Hamachi toro Fatty yellow tail | Farmed, Japan. | Market price |
| Kampachi Hawaiian amberjack. | Sustainably Farmed, Hawaii | \$8.75 |
| Tako Cooked octopus | Wild, Sea of Japan. | \$6.00 |
| Suzuki Sea bass | Sustainably Farmed, Mediterranean | \$8.75 |
| Ebi Mexcan white shrimp | Wild ,Gulf of Mexico. | \$6.50 |
| Umimasu Ocean trout | Farmed, Scotland. | \$8.75 |
| Tobiko Flying fish roe | Wild Japan. | \$5.50 |
| Masago Smelt roe | Wild Iceland. | \$5.50 |
| Botan ebi Spotted shrimp | Wild, trap caught B.C. | Market price |
| Hotate Scallop | Suspension Farmed Hokkaido Japan. | Market price |
| Unagi Eel | Farmed, China | \$8.75 |

Seasonable items

| | | |
|-------------------------------------|-----------------------------------|------------|
| Ikura House cured Salmon roe | Wild Alaska | Seasonable |
| Uni Sea urchin roe | Wild, Hokkaido Japan | Seasonable |
| Aji Jack fish | Wild, pole, Japan. | Seasonable |
| Shima Aji Striped Jack | Wild, pole, Japan. | Seasonable |
| Mirugai Giant clam | Farmed, Washington. | Seasonable |
| Kamasu Japanese Baraccuda | Wild, Troll/pole, Japan. | Seasonable |
| Hirame Fluke | Wild Japanese ocean/Korea | Seasonable |
| Tai Tai Snapper | sustainably farmed Kumamoto Japan | Seasonable |

Heaven's Spoons!

- Spicy Salmon spoons \$7.5**
- Spicy Yellowtail spoons \$8.5**
- Fresh Dungeness Crab spoons \$16**
- Ikura Yellowtail spoon \$13**
- Ikura Scallop spoon \$13**
- Uni Scallop spoons market price**
- Uni Ikura spoons market price**

For true sushi lovers.

Fresh grated or Fresh Frozen Hon-Wasabi
Market price. Ask availability.

Sashimi

4 piece /8 piece

| | |
|--------------------------|-------------------------|
| Salmon | \$11.00 /\$22.00 |
| Yellow tail | \$13.00 /\$26.00 |
| Ocean trout | \$13.00 /\$26.00 |
| Japanese Kanpachi | \$15.00 /\$26.00 |

Toro (Fatty) Upgrade

Substitute to Fatty fishes may be available
with market price.

Morikomi Combination Sashimi

Today's Chef's choice

10piece From \$27.00~

20 piece From \$52.00~

**Price may change seasonal,
availability and market demand
And request.**

I don't eat raw fish

Appetizers

Try Sushi in the raw's famous

Crazy shooters!

Sober from \$4, Drunken add only \$1.

Mango, Avocado, Green mussel, Octopus.

Wild shrimp Diablo \$17.50

Fully cooked wild shrimp marinade with lime chili sauce,
grape, avocado,

and cilantro in a Martini glass.

Cucumber Split \$15.50

1/2 cucumber stuffed with *fish cake, fresh
avocado, mango with sweet soy graze.

your choice of Salmon, shrimp or yellowtail .

With King Crab add \$16

Salad

See previous page.

Japanese delicacy Fish Heads

When cooked fish, Best part is Head , Collar and bones.

Don't miss it! Order Early takes 30min+ to cook.

Ocean Trout kama (soy marinade) \$10.50

Kampachi kama (soy marinade) \$15.00

Hamachi kama (soy marinade) \$16.50

Sake kama (salt and Pepper) \$16.50

Baby Back Salmon (soy marinade spine) \$4.00

Sanga Yaki Fisher man's fish cake \$5.00

Nigiri Hand packed

Ebi Cooked Wild Shrimp **\$6.50**

Tako cooked octopus **\$5.00**

Unagi Cooked eel **\$8.75**

Specialty Rolls

Cut rolls (8pc) or Hand roll

Brazilian California roll

cut roll **\$9.75/\$6.50** hand roll
wild Shrimp, Mango, red onion, *fish cake,
cucumber and cilantro.

Elegant roll

cut roll **\$16.00/\$9.00** hand roll
Eel ,baked cream cheese, cucumber, avocado
with flying fish eggs.

Crab salad roll

Wild king crab, or *fish cake of your choice.
With Daikon, Mango, red onion and cilantro,
with squeeze Lime.

With Dungeness crab \$27.50

with *fish cake \$11.50

Salmon skin roll

cut roll **\$12.50/\$7.50** hand roll

California roll with fresh Dungeness crab \$17.00

Fresh Dungeness crab with avocado , cucumber.
cucumber and cilantro. 8 pieces.

Smiling Buddha \$15.75 /Hand Roll \$10.50

Baked cream cheese, soy marinade cooked Salmon, Eel
with sweet soy graze.

**Fish cake. Surimi or kani kamaboko in Japanese. A,K,A. Fake crab. made with Alaskan Pollack (whitefish) , egg white and wheat flower. It is very traditional recipe in Japan (since 1115) and very popular food In Asian countries. Also is on "Good alternatives" list Monterey Bay Aquariums Sea food watch. However we used in some rolls for crab substitute due to many customers with shellfish allergies. Any case if you are not in to "Fish cake", we may have alternatives wild caught fresh Dungeness crab(market price) for substitute .*

Vegetarian style

Appetizers

Organic Edamame \$6
sea salt or spicy

**Try Sushi in the raw's famous
Crazy shooters!**

Mango or avocado/mango shooter
Sober \$4.00, Drunken add only \$1.

Salad

House salad \$7.50

Seasonable organic green salad with Red onion dressing.

Veg. cabbage salad \$9.75

Finely shredded cabbage, cherry tomato,
cucumber, carrots, with sesame miso
or Ginger soy dressing.

(Sesame miso dressing contains egg.)

Sunomono salad \$4.75

Thin sliced cucumber and wakame kelp
marinade with rice vinegar.

Veg. Seaweed salad \$7.75

Ogo, tosaka, wakame seaweed flavored with
sesame oil. garnished with cucumber.

Sushi

Inari zushi \$4.75

Sushi rice in a sweet tofu pocket. 2 pieces.

Gourmet Inari \$7.75

Stuffed with mango, avocado, sushi rice In sweet tofu pockets . 2 pieces

Cut rolls (8 pc) or Hand roll

Lime light \$11

Daikon, shiso leaf, avocado, cilantro,
red onion, sriracha chili and fresh lime squeeze.

Ocean and mountain \$11

Pickled egg plant and cucumber, pickled
burdock root, carrots, shiso leaf, green onion,
seven spices.

Kappa maki Cucumber \$5.50

Kappa Gino Avocado, cucumber, ginger. **\$7.77**
Add baked cream cheese \$8.00

Avocado mango \$7.75

Shiso ume kyu \$7.50

Shiso leaf, ume paste, cucumber.
Add baked cream cheese \$9.00

Oshinko maki Pickled daikon **\$6.50**

Ume kyu Cucumber, Plum. **\$6.75**

Daikon ume shiso \$ 7.50

Summer's special. \$12.00

Mango, avocado, daikon, tomato, red onion, cilantro,
with garlic ponzu sauce.

Nigiri Hand packed

Mango Red onion, cilantro. **\$4.50**

Avocado just avocado **\$5.50**

Avocado Avocado with truffle salt. **\$6.50**

Moro kyu Cucumber, miso **\$4.50**

Oshinko Pickled vegetable **\$4.50**

Refresh and finish

Cucumber Split \$15.50

1/2 cucumber stuffed with *fish cake, fresh
avocado, mango with sweet soy graze. your choice of salmon,
shrimp, or yellowtail.

With Fresh Dungeness crab add \$16.00

Sake chazuke \$8.50

Rice soup with salted salmon.

Refreshing green tea broth.

For Japanese, Must have at end of the meal.

It's a Ryu favorite comfortable food.

Dessert

Mochi ice cream \$6.00

Thin rice pastry wrapped ice cream

Your choice of two flavors.

**Green tea, Vanilla, Mango, Coffee, Black sesame
And Red bean**

With dark chocolate and 23 karat gold leaf.

Side

**Sushi in the raw's famous
sauces and dressing.**

Extra sauces 2 oz/ \$2.00

Bowl of rice \$3.00

Koshihikari rice

Bowl of Sushi rice \$3.50

Sake lee Miso soup. \$3.50

Bonito Dashi stock, shiitake mushroom and cabbage with organic
miso and sake lee.

Ingredients May change with season.

Extra wasabi \$1.00 / ginger \$1.50

(Our pickled ginger is sweetened by
all natural ingredients.)

Frozen Grated preserved Wasabi. \$4.00

Fresh Grated Hon Wasabi market price

Tobiko \$3.00

Baked Cream cheese \$1.50

Genmai roasted rice \$0.50

Soy wrap \$1.50/1.00

**Taste of Sushi in the Raw
Perfect for Gift!**

Signature sauce 12 oz bottles \$12.00

**Rusan spicy sauce
Sesame Miso dressing
Yuzu Ponzu Sauce**

100% organic White Truffle oil 2 oz \$20

Black Truffle Salt 1.5 oz \$14

Sushi in the Raw T-shirts

The "Kick Ass Sushi "T. Adult \$20

Youth \$15

**Woman's Tissue, Baby Doll,
Mens and Youth size Available**

We use organic ingredients when ever available.

Some ingredients or prices may change depending on availability.

Any changes from menu items or extras may be subject to charge.

\$2.50 split fee may applies for some applications.

A 20% gratuity may be added for parties of five or more. Thank you.

Gluten free style

Please specify when you order from Gluten free style menu

WE try hard to make your Gluten free items not to contaminate. But please understand it's sushi bar soy sauce is every where!

G.F. style Specialty Rolls

G.F. Fire ball \$9.75

Spicy salmon with sriracha tamari, Cucumber, green onion and Shiso leaf. 8 pieces.

G.F. Gold rush \$15.00

Simple is pleasure. No sea weed, vinegar rice and avocado inside. Topped with fresh salmon with thinly sliced lemon. 8 pieces.

With Yellow tail or Ocean trout \$16.00

G.F. Gold rush Cal style \$19

No sea weed, vinegar rice and avocado rolled with fresh ocean trout, jalapeno, topped thinly sliced lemon. Shiso, And Japanese yuzu pepper for spicy kick.

G.F. California roll

with Dungeness crab \$17.00

Fresh Dungeness crab with avocado, cucumber.

G.F. Brazilian California roll \$9.75

Wild Shrimp, mango, red onion, avocado, cucumber and cilantro. 8 pieces.

G.F. Susan roll \$16.75

A Famous Susan roll. Beautifully layered Salmon avocado, mango, Avocado, green onion, ginger. Served with Gluten free spicy tamari sauce. 10 pieces.

G.F. Tokyo rose \$16.50

Salmon, mango, and, avocado, red onion, cilantro. Served with citrus sauce

Classics and Hand rolls

Cut rolls (8pc) or Hand roll

| | | |
|-----------------------|--|--------------|
| Salmon skin hand roll | baked salmon skin, vegetables | \$7.50 |
| Salmon skin roll | cut roll | \$12.50 |
| Kappa gino | Ginger, avocado, cucumber. | \$7.77 |
| Oshinko maki | Pickled daikon | \$6.50 |
| Ume kyu | Cucumber, plum | \$6.75 |
| Kappa maki | Cucumber Roll | \$4.50 |
| Negi hama | Yellow tail, green onion | \$8.50 |
| Negi hama Toro | Fatty Yellow tail, green onion | Market Price |
| Hama toro taku | above plus, shiso. Picled daikon, sesame | Market Price |
| Spicy Salmon | | \$8.50 |
| Spicy Yellowtail | | \$8.50 |

G.F. Soups

G.F. Sake chazuke \$8.50

Rice soup with salted salmon.

Refreshing green tea broth. For Japanese, Must have at end of the meal.

For Gluten free recipes we use
"Yamasa Organic Gluten free
Tamari Soy Sauce."

It's a Ryu's favorite comfort food.

G.F. Sake lee Miso soup. \$3.50

Bonito Dashi stock, shiitake mushroom and vegetable with organic miso and sake lee.

G.F. style Classic

Nigiri Sushi (2 pieces)

Or

Sashimi sample (2 pieces)

All fresh fish is

Seasonable and changes daily.

Prices subject to change pending on market.

Please specify when you order from Gluten free style menu

| | | | |
|--------------|---------------------|----------------------------------|----------------------------|
| Ichou Gani | Dungeness Crab | Wild Oregon | \$16.00 |
| Sake Salmon | Sustainably farmed, | Faroe Islands. | \$7.75 |
| Sake toro | Fatty Salmon | Sustainably farmed, | Faroe Islands. M,P. |
| Hamachi | Yellow tail | Farmed, Japan. | \$8.75 |
| Hamachi toro | Fatty yellow tail | Farmed, Japan. | M,P. |
| Kampachi | Hawaiian amberjack. | Sustainably Farmed, | Hawaii \$8.50 |
| Tako | Cooked octopus | Wild, Sea of Japan. | \$6.00 |
| Suzuki | Sea bass | Sustainably Farmed, | Mediterranean \$8.75 |
| Ebi | Mexcan white shrimp | Wild, Gulf of Mexico. | \$6.50 |
| Umimasu | Ocean trout | Farmed, Scotland. | \$8.75 |
| Umimasu Toro | Fatty Ocean trout | Farmed, Scotland. | M,P. |
| Botan ebi | Spotted shrimp | Wild, trap caught B.C. | M,P. |
| Hotate | Scalop | Suspension Farmed Hokkaido Japan | M,P. |
| Unagi eel | | Farmed, china | \$8.75 |

| | | | |
|-----------|----------------|--------------------------|------------|
| Uni | Sea urchin roe | Wild, Hokkaido japan | Seasonable |
| Aji | Jack fish | Wild, pole, Japan. | Seasonable |
| Shima Aji | Striped Jack | Wild, pole, Japan. | Seasonable |
| Mirugai | Giant clam | Farmed, Washington. | Seasonable |
| Katsuo | Bonito | Wild, Troll/pole, Japan. | Seasonable |
| Hirame | Fluke | Wild Atlantic | Seasonable |
| Tai | Red Snapper | Wild New Zealand | Seasonable |

Sashimi

| | |
|-------------|-------------------|
| | 4 piece / 8 piece |
| Salmon | \$11.00 / \$22.00 |
| Yellow tail | \$13.00 / \$26.00 |
| Ocean trout | \$13.00 / \$26.00 |
| Amber Jack | \$12.00 / \$24.00 |

Toro (Fatty) Upgrade

Substitute to Fatty fishes may be available with market price.

Morikomi Combination Sashimi

Today's Chef's choice

10 piece From \$25.00~

20 piece From \$48.00~

Price may change seasonal,
availability and market demand
And request.

Gluten free style

Please specify when you order from Gluten free style menu

WE try hard to make your Gluten free items not to contaminate. But please understand it's sushi bar soy sauce is every where!

Appetizers

Organic Edamame VEG \$6

Sea Salted or Spicy with Gluten free tamari

**Try Sushi in the raw's famous
Crazy shooters!**

Ask today's shooters.

Sober from \$4, Drunken add only \$1
trout, salmon w/mango \$4, quail egg \$5.

Salad

G.F. House salad \$7.50

Add Salmon skin +\$2

*Seasonable organic green salad with
Red onion dressing.*

G.F. cabbage salad \$9.75 VEG

*Finely shredded cabbage, cherry tomato,
cucumber, carrots, with Ginger tamari dressing
Or Original sesame miso dressing.*

G.F. Sunomono salad \$4.75 VEG

*Thin sliced cucumber and wakame kelp
marinade with rice vinegar.*

G.F. Seaweed salad \$7.75 VEG

*Ogo, tosaka, wakame seaweed flavored with sesame
oil. garnished with cucumber.*

G.F. Seared Salmon salad

\$18.75 (8 pc)

*Seared salmon on a bed of thinly sliced cucumber,
seaweed salad, cilantro with sushi vinegar
and sesame oil.*

G.F. Tako or Salmon salad \$16.50

Famous spicy octopus salad.

Japanese delicacy Fish Heads

*When cooked fish, Best part is Head,
Collar and bones. Don't miss it!
Order Early takes 30min+ to cook.*

G.F. Salmon head \$16.50

*Baked Salmon cheek with sea salt
and tri pepper cone.*

*Boiled octopus, carrots, green onion, shredded
Nori seaweed and spicy tamari sauce.*

- ◆ We use organic ingredients when ever available.
- ◆ Some ingredients or prices may change depending on availability.
- ◆ Any changes from menu items or extras may be subject to charge.
- ◆ \$2.50 split fee may applies for some applications.
- ◆ A 20% gratuity may be added for parties for five or more.

Veg Specialty Rolls

Lime light \$11 VEG

*Daikon, shiso leaf, avocado, cilantro,
red onion, sriracha chili and fresh lime squeeze.*

Summer's special. \$12.00 VEG

*Mango, avocado, daikon, tomato, red onion,
cilantro, with garlic ponzu sauce.*

Ocean and mountain \$11.00 VEG

*Pickled cucumber, carrots, shiso leaf, green onion,
seven spices.*

Kappa Gino \$7.77 VEG

Avocado, cucumber, ginger.

Add baked cream cheese \$8.00

Avocado mango \$7.75 VEG

Shiso ume kyu \$7.50 VEG

Shiso leaf, ume paste, cucumber.

Daikon ume shiso \$7.50 VEG

Oshinko maki Pickled daikon \$6.50 VEG

Ume kyu Cucumber, plum \$6.75 VEG

Kappa maki Cucumber Roll \$5.00 VEG

Veggie Nigiri

Mango Red onion, cilantro. \$4.50

Avocado \$5.50

Avocado Avocado with truffle salt. \$6.50

Moro kyu Cucumber, miso \$4.50

Oshinko Pickled vegetable \$4.50

Dessert

Mochi ice cream \$6

Thin rice pastry wrapped ice cream

Green tea

Red beans

Vanilla

Black sesame

With dark chocolate and 23 karat gold leaf.

Side

Bowl of rice \$3.00

Premium Koshihikari rice

Bowl of Sushi rice \$3.50

Extra wasabi \$1.00 / **ginger** \$1.50

*(Our pickled ginger is sweetened by
all natural ingredients.)*

Baked Cream cheese \$1.00/\$1.50

Genmai roasted rice \$1

Soy wrap \$1.50/1.00



Sendai Shirou, 1860-1902

An actual person from the late 19th Century who was thought to bring good fortune to the businesses that he visited. He had an accident when he was 7 leaving him mentally disabled. He spoke only few words and people call him "Stupid Shirou" but every body loved him, because of his innocent kind personality and he was always smiling. He loved playing with small children and visiting shops. The children who played with him were happy and grew strong. The shops he visited became very successful businesses. So he was respected as a "living fortune god". He was not only worshiped by people but brought gifts ,food, and free train rides where ever he went.

