

SIGNATURE ROLLS



CLASSIC ROLLS

AFRICAN SPIDER _____ 23

IN: Soft-Shell Crab, Fried Cajun Salmon and Yellowtail
TOP: Avocado, Eel Sauce, Chili Sauce

ALBACORE DREAM _____ 20

IN: Spicy Tuna, Avocado
TOP: Albacore Sashimi, Spicy Garlic Sauce, Scallions

BIG ISLAND _____ 25

IN: Assorted Sashimi, Spicy Tuna, Kanikama, Tobiko,
Avocado (rolled in thinly-sliced cucumber , no rice)

BILLIE JEAN (GF) _____ 22

IN: Langostino, Cucumber, Avocado
TOP: Salmon (rolled in soy paper)

C-2 _____ 22

IN: Langostino, Avocado, Cucumber, Aioli
TOP: Shrimp tempura, Eel sauce

CROUCHING TIGER HIDDEN DRAGON – 21

IN: Shrimp tempura, Avocado, Cucumber, Aioli
TOP: Unagi, Eel sauce

HAWAIIAN BREEZE (GF) _____ 20

IN: Avocado, Fuji Apple
TOP: Tuna, Macadamia Nuts, Cilantro Pesto

M&L FOREVER _____ 20

IN: Spicy Tuna, Tuna Sashimi, Kanikama, Cajun-Fried
Salmon & Yellowtail, Avocado, Tempura Flakes
TOP: Scallions, Garlic sauce

MONSTER IN LAWS _____ 23

IN: Spicy Albacore, Cucumber
TOP: Yellowtail, Jalapeños, Chili Sauce, Ponzu

OMEGA-3 _____ 18

IN: Deep-fried Cajun Salmon & Yellowtail, Avocado,
TOP: Albacore & Salmon Sashimi, Tobiko, Negi, Garlic Soy

ROCK N' ROLL _____ 22

IN: Kanikama, Avocado
TOP: Baked Hokkaido Scallops, Aioli

SEXY SCALLOP _____ 23

IN: Spicy Albacore, Salmon, Avocado, Cucumber
TOP: Spicy Scallop Tobiko, Scallions (rolled in soy paper)

THE NEW LEGEND _____ 21

IN: Shrimp Tempura, Avocado, Aioli, Cucumber
TOP: Albacore, Garlic Soy, Scallions

RED DEVIL _____ 20

IN: Yellowtail tempura, Aioli, Avocado, Cucumber
TOP: Spicy Tuna, Scallions, Ginger and Chili sauce

WATERMELON MAN (GF) _____ 20

IN: Spicy Tuna, Fuji apple
TOP: Avocado, Macadamia nuts, Aioli

THE PRESIDIO ROLL _____ 24

IN: Salmon, Oshinko, Avocado
TOP: Tuna, Tempura Flakes, Wasabi Aioli, Scallions

NOTORIOUS V.E.G. (V) _____ 15

IN: Inari, Cucumber, Oshinko
TOP: Avocado, Garlic Ponzu served on the side

VEGGIE VIXEN (V) _____ 14

IN: Avocado, Cucumber, Shitake,
Oshinko, Tempura Sweet Potato

CRUNCHY VEGGIE (V) _____ 14

IN: Sweet Potato and Kubocha Squash Tempura
TOP: Tempura Flakes, Sweet Soy

RAINBOW _____ 21

IN: Kanikama, Avocado
TOP: Assorted sashimi

SPIDER _____ 20

IN: Soft-Shell Crab, Tobiko, Cucumber, Avocado

CRUNCHY _____ 14

IN: Shrimp tempura, Avocado, Cucumber, Aioli
TOP: Eel sauce, Tempura Flakes

CATERPILLAR _____ 19

IN: Unagi, Cucumber
TOP: Avocado, Eel sauce

NEGI-HAMA (GF) _____ 15

IN: Yellowtail, Cucumber, Scallions

RUBY RAINBOW (GF) _____ 21

IN: Spicy Tuna, Avocado, Cucumber
TOP: Assorted sashimi

49ER (GF) _____ 20

IN: Avocado
TOP: Tobiko, Salmon, Thinly sliced lemon

CALIFORNIA _____ 11

IN: Kanikama, Avocado

SPICY TUNA (GF) _____ 12

IN: Spicy Tuna, Cucumber, Avocado

PHILADELPHIA (GF) _____ 12

IN: Fresh Salmon, Avocado, Cream Cheese,

SHITAKE (V) _____ 12**OSHINKO (GF)** _____ 11**AVOCADO (GF)** _____ 11**CUCUMBER (GF)** _____ 11

SOMETHING UNIQUE

AHI TUNA POKE SPECIAL (GF) _____ 29

Cubed Ahi Tuna in garlic-soy marinade, served
over organic baby greens, avocado, and crispy
potato vermicelli

Y.T. JALAPEÑO (GF) _____ 28

Yellowtail Sashimi, thinly-sliced Jalapeños, sea
salt and lemon juice

DOUBLE JEOPARDY _____ 24

Salmon, Albacore, and Avocado tartare with
Wasabi Aioli, Spicy Garlic Soy, served with
Shrimp Chips

CAUCASIAN AFRO (GF) _____ 18

Spicy Tuna Mixed with Japanese Salsa and
Avocado, Crispy Potato Vermicelli & Scallions

LETTUCE WRAPS

(served individually)

SPRING – Shrimp Tempura, sushi rice,
avocado & house sauce 9

SUMMER – Unagi, Salmon, Albacore,
Avocado, Sushi rice, Aioli, Eel sauce 13

WINTER – Spicy Tuna, Shrimp Tempura,
Avocado, Aioli 11

EQUINOX – Shrimp Tempura, Unagi,
Avocado, Sushi rice, Spicy eel sauce 12

(V) = VEGETARIAN (GF) = GLUTEN FREE



OMAKASE SPECIAL

Chef's choice of our best selections

6 PIECES ————— 39
Choice of Nigiri, Sashimi, or Chirashi

10 PIECES ————— 64
Choice of Nigiri, Sashimi, or Chirashi

HAND ROLLS

CALIFORNIA HANDROLL	9
SPICY TUNA HANDROLL	9
PHILADELPHIA HANDROLL	9
UNAGI HANDROLL	10
NEGI-HAMA HANDROLL	10
TEMPURA HANDROLL	9
SALMON SKIN HANDROLL	9
SPICY SCALLOP HANDROLL	13
BABY LOBSTER HANDROLL	11

NIGIRI & SASHIMI

2 peices per order

TUNA	11	EBI	10
TORO	M.P.	IKURA	12
YELLOWTAIL	12	TOBIKO	10
YELLOWTAIL BELLY	13	UNI	M.P.
SALMON	11	AMAEBI	M.P.
SEARED SALMON	12	WHOLE SCALLOP	15
ALBACORE	10	SPICY SCALLOP	15
ALBACORE TATAKI	10	INARI	7
UNAGI	10	TAMAGO	7

P.S. – Ask us about today's specials! We might have something special in stock.

RICE PLATES

TERIYAKI BOWLS

Served with rice and sauteed seasonal veggies

Chicken	25
Beef	32
Salmon	32

CURRY BOWLS

Served with curry over rice

Grilled chicken	26
Chicken katsu	29
Tofu	26

CHICKEN KATSU

Served with rice and salad

UDON SOUPS

NABEYAKI

Chicken, shrimp tempura, seasonal veggies, egg

TEMPURA

Shrimp and vegetable tempura with seasonal veggies

CHICKEN

Grilled chicken breast with seasonal veggies

BEEF

Grilled ribeye beef with seasonal veggies

VEGGIE

Seaweed, japanese pumpkin, spinach, grilled zucchini and shitake mushroom

CHICKEN CURRY

Rich curry broth, grilled chicken breast

DRINKS

YUZU LEMONADE

————— 7

RAMUNE SODA

————— 5

Original, Grape, Melon, Peach, Strawberry

PELLEGRINO SPARKLING

————— 5

Orange, Lemon

SPARKLING WATER

————— 5

LILIKOI JUICE

————— 4

ORANGE PINEAPPLE JUICE

————— 4

COKE/SPRITE/DIET COKE

————— 3

ICED MATCHA GREEN TEA

————— 4

ICED TEA (UNSWEETENED)

————— 4

JAPANESE GENMAI TEA

————— 2

MINT TEA (DECAF)

————— 3

APPS + SALADS

PORK GYOZA

————— 12

VEGGIE GYOZA

————— 12

SOFT-SHELL CRAB

————— 16

SPRING ROLLS (V)

————— 12

SAKE KAMA

————— 18

HAMACHI KAMA

————— 20

EDAMAME

————— 5

MISO SOUP

————— 4

RICE

————— 4

TEMPURA APPETIZER

————— 18

2pc shrimp & veggie or veggie only

SESAME CHICKEN

————— 13

Fried sesame-soy marinated chicken breast, served with sweet soy dipping sauce

AGEDASHI TOFU

————— 12

Lightly-fried tofu with scallions, bonito flakes, and tempura sauce

DUMPLING SOUP

————— 18

Pork dumplings and seasonal veggies in clear mushroom broth

BISTRO SALAD

————— 14

Mixed greens, avocado, cucumber, creamy house dressing

BABY LOBSTER SALAD

————— 24

Langostino, avocado, cucumber, mixed greens, creamy house dressing

TOFU SALAD

————— 19

Mixed greens, tempura tofu, cucumber, ginger carrot dressing

CUCUMBERSALAD

————— 8

SEAWEED SALAD

————— 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Not all ingredients are listed on the menu so please inform us of any food allergies.

SAKE MENU

JUNMAI

- KIKUSUI** *Nama Genshu* (200ml) — 18
Unpasteurized, Undiluted. Clean, clear and dry
- SUIGEI** *Drunken Whale* (300ml) — 29
Smooth, dry, long finish

JUNMAI GINGO

- KIRAKUCHO** *Fox Bottle* (300ml) — 28
Juicy citrus flavor, soft acidity, smooth finish
- FUKUJU** *Blue Label* (300ml) — 33
Silky, light and delicate with fruity aromas
- KIKUSUI** *Chrysanthemum Mist* (300ml) — 28
Light, crisp, fruity
- JOZEN WHITE** (720ml) — 45
light clean & crisp with pear and apple notes
- NABESHIMA** (720ml) — 59
Delicate, refreshing and lightly floral
- MAKIRI** *Demon Cutter* (720ml) — 75
Clean, deep flavor, sharp aftertaste, extra dry
- SHICHIDA CLASSIC** (720ml) — 92
aromatic, slightly dry with white peach notes

JUNMAI DAIGINGO

- TOMOJU** (375ml) *Friend Longevity* — 52
Medium dry elegant sake with tart flavor
- BORN GOLD** (720ml) — 80
Layered, smooth and bright with citrus notes
- DASSAI BLUE 35** (720ml) — 82
Soft, round, firm and elegant

HONJOZO

- KARATAMBA**, *Dry Wave* (200ml) — 14
Extra dry, crisp, refreshing, light-bodied
- HAKKAISAN**, *8 Peaks* (300ml) — 31
Refreshing, clean, mellow classic sake

NIGORI

Nigori — A cloudy unfiltered sake, with a sweet and milky texture

- KUROSAWA** *Black Creek* (300ml) — 19
Elegant, gentle, sweet & semi-dry
- SHO CHIKU BAI** (750ml) — 32
Creamy, sweet with mild fruit flavor

HOT SAKE
Sho Chiku Bai
brewed in Berkeley
12

YUZU BREEZE
Soju cocktail with mint,
honey, and bubbles
13

WINE + BEER

- SAUVIGNON BLANC** 1749, France — 13
- CHARDONNAY** *Girsaole, Mendocino* — 13
- ROSE** 1749, France — 12
- PINOT NOIR** *Sand Point, California* — 12
- CABERNET**, *Girsaole, Mendocino* — 13
- SPARKLING BRUT** *Cristalino, Spain* — 12

- ASAHI PREMIUM DRAFT** — 8
- ASAHI PREMIUM PITCHER** — 26
- LARGE SAPPORO** — 9
- SMALL SAPPORO** — 7
- ECHIGO FLYING IPA** — 7
- ECHIGO KOSHIHIKARI** (Rice Lager) — 12
- BAEREN SCHWARZ** (Black) — 10
- BAEREN DORTMUND** (Lager) — 10
- ASAHI 0.0%** (NA) — 7
- ATHLETIC IPA** (NA) — 7



DESSERT MENU

TEMPURA MATCHA ICE CREAM 12

Matcha ice cream rolled in pound cake,
fried and topped with strawberry syrup

MATCHA ICE CREAM 3

JAPANESE CHEESECAKE 7

Yuzu, Matcha, Black Sesame, Mango

MOCHI ICE CREAM 3

Strawberry, Mango, Vanilla
Chocolate, Black Sesame,
Green Tea, Red Bean