



# STARTERS & ENTREES

## STARTERS

**WAKAME (SEAWEED) SALAD 7**   
Sesame seasoned seaweed salad topped with carrot threads.

**SUNOMONO (CUCUMBER) SALAD 6**    
Cucumbers, carrots, and green onions, served in a sesame rice vinegar dressing.

**IKA (SQUID) SANSAI 10**  
Sweet and sesame spiced squid salad with bamboo shoots, mushrooms, and seaweed vegetables.

**SESAME GINGER ASIAN SLAW 7**    
Cabbage, carrots, bell pepper, scallions, & cilantro mixed with a sesame, garlic, ginger, soy vinaigrette.

**GREEN SALAD 7**    
Fresh lettuce and vegetables with sesame ginger vinaigrette on the side.

**EDAMAME (SOYBEANS) 7**    
Whole soy beans served warm and tossed with kosher salt.

**TERIYAKI EDAMAME 8**  
Whole soy beans served warm and tossed with Teriyaki sauce and kosher salt.

**MISO SOUP 6**   
Traditional Japanese broth served with scallions, and tofu.

**AGEDASHI 9**   
Silky soft deep fried tofu topped with green onions and sesame seeds. Served with dashi sauce on the side.

## DRINKS

**BOTTLED WATER 2**

**CANNED SODA 3**

**CANNED SPARKLING WATER 3**

**ICED GREEN TEA 3**

**THAI ICED TEA 5**  
Brewed red tea imported from Thailand mixed with half & half, that's lightly sweetened with condensed milk and topped with tapioca pearls.



## SIDES


**RICE 3 (SMALL) / 5 (LARGE)**


 **SPICY**  **GLUTEN FREE**  **VEGETARIAN**

## ENTREES

**CHICKEN TERIYAKI 15**  
Chicken, rice, teriyaki sauce, carrot, onion, mushroom, ginger, green onion, sesame seed.

**VEGGIE RICE BOWL 11**    
Rice, carrot, avocado, bell pepper, cabbage, blanched asparagus, cilantro, green onion, sunomono, sesame seed.


**PORK RICE BOWL 15**   
Pulled pork, rice, jalapeno, bell pepper, cilantro, radish, chili flake, chili oil, green onion, sesame seed.

**VEGGIE YAKISOBA 11**   
Yakisoba noodles, carrot, beets, onion, diakon radish, bell pepper, mushroom.


**PORK YAKISOBA 15**  
Pulled pork, yakisoba noodles, carrot, radish, bell pepper, onion, cilantro, green onion.



**KARAAGE 15**  
Marinated Japanese style fried chicken served with carrots, red bell pepper, radish, green onion & sesame seeds served over yakisoba noodles with rocket sauce.



## CHEF SPECIALS

**SALAD 15**   
Salad greens, carrot, cucumber, radish, avocado, nori, sesame seed, rice, choice of fish.

**CHIRASHI 16**  
Rice, salad, chef selections of vegetables and sashimi.

**SHRIMPAGASM 15**   
Ebi shrimp, pickled ginger, green onion, tobiko, mayo, chili oil, chili flakes, sweet soy, rice, nori.  
\*Check for availability

**POKE 16**    
Tuna, cucumber, avocado, green onion, sesame seed, chili flake, poke sauce, salad greens, rice.  
\*Check for availability

**CEVICHE 16**    
Yellowtail, albacore, avocado, cucumber, jalapeno, red onion, chili flakes, lemon, lime, salad greens.  
\*Check for availability

## DESSERTS

**MOCHI 4 (1 PC)/6 (2 PCS)/8 (3 PCS)**  
Mango or Green Tea ice cream inside a sweet rice dough.



# SUSHI



## NIGIRI & SASHIMI

*Nigiri - thin slices of fish over pressed sushi rice. 2 pcs/order.  
Sashimi - delicate strips of raw fish or meat of your choice.*

<b>ALBACORE (SHIRO-MAGURO)</b>	6	10	16
<b>ESCOLAR (WALU)</b>	6	10	16
<b>FLYING FISH ROE (TOBIKO)</b>	6	10	16
<b>FRESHWATER EEL (UNAGI)</b>	7	11	17
<b>HALIBUT (OHYO)</b>	7	11	17
<b>SALMON (SAKE)</b>	6	10	16
<b>SEARED BEEF (ABURI GYU)</b>	6	10	16
<b>SHRIMP (EBI)</b>	6	10	16
<b>TUNA (MAGURO)</b>	7	11	17
<b>YELLOWTAIL (HAMACHI)</b>	7	11	17

*Nigiri    Sashimi (SM)    Sashimi (LRG)*

## CLASSIC ROLLS

*Classic rolls are 8 pieces with rice on the outside and seaweed (nori) wrapped ingredients on the inside.*

### CALIFORNIA 13

*Krab, avocado, cucumber, mayo.*

### SPICY TUNA 14

*Tuna, cucumber, sprouts, green onion, chili oil, chili flakes.*

### SALMON 13

*Salmon, avocado, cucumber, green onion.*

### UNAGI 13

*Unagi (eel), cucumber, avocado, sweet soy, sesame seed.*

### PHILLY 14

*Smoked salmon, cream cheese, avocado, cucumber, green onion.*

### VEGGIE 10

*Lettuce, cucumber, avocado, sprouts, carrot, cabbage, peppers, tataki sauce, green onion.*

### SHRIMP TEMPURA 13

*Shrimp, asparagus, sweet potato, cream cheese, sweet soy, sesame seed.*

### VEGGIE TEMPURA 12

*Asparagus, sweet potato, bell pepper, cream cheese, sweet soy, sesame seed.*

## SPECIAL ROLLS

*Special rolls are 10 pieces with rice on the outside, seaweed (nori) wrapped ingredients on the inside, and topped with raw fish.*

### THE OMAKASE 19

*Chef's choice. Let us surprise you with the perfect ingredients to create a delicious custom roll just for you!*

### RAINBOW 19

*Krab, avocado, cucumber, mayo, tuna, salmon, yellowtail, and ebi.*

### CATERPILLAR 18

*Unagi, cucumber, cream cheese, avocado, sweet soy, and sesame seed.*

### ALASKA 17

*Krab, avocado, cucumber, mayo, salmon, tataki sauce, and green onion.*

### MEXICAN STANDOFF 19

*Krab, avocado, mango, jalapeno, tempura green onion, yellowtail, lemon, black pepper, cilantro.*

### DRAGON 18

*Krab, avocado, cucumber, mayo, unagi, sweet soy, and sesame seed.*

### TIGER 19

*Tempura shrimp, unagi, avocado, cream cheese, tuna, sweet soy, dijon soy, green onion, sesame seed.*

### MAUI WOWIE 19

*Tempura shrimp, krab, cream cheese, albacore, avocado, sweet soy, green onion.*

### MONTANA 19

*Tempura shrimp, krab, avocado, jalapeno, seared steak, tataki sauce, black pepper.*

## FRIED ROLLS

*Fried rolls are dipped in tempura and deep fried to golden perfection. Number of pieces varies by roll.*

### POPPER 16

*Smoked salmon, jalapeno, green onion, cream cheese, sweet soy, tobiko.*

### GODZILLA 18

*Spicy yellowtail, avocado, poke sauce, chili flake, sriracha, green onion, tobiko.*

### VEGAS 18

*Salmon, avocado, cream cheese, jalapeno, spicy mayo, sriracha.*

### FRIED VEGGIE 14

*Avocado, mango, bell pepper, cream cheese, cilantro, sweet soy, tataki sauce, green onion, sesame seed.*

 SPICY    GLUTEN FREE    VEGETARIAN



# SUSHI PLATTERS

Perfect for parties, meetings, and gatherings. Go for the easy win with our crowd-pleasing party platters. A delicious pre-configured assortment of sushi, sashimi, or nigiri for a great package price. We'll even deliver it! Please contact us directly for more information on large parties and catering services. All our food is made to order. Multiple platter orders may require longer than normal wait times. Please order ahead of time to ensure timely pick up or delivery.

## ROLL PLATTERS

A delectable combination of our most popular classic rolls, special rolls, and fried rolls.

### SPICY PLATTER 94

2x Godzilla Rolls, 2x Spicy Tuna Rolls, & 2x Mexican Standoff Rolls.

### CLASSIC PLATTER 112

3x California Rolls, 2x Philly Rolls, 2x Salmon Rolls, & 2x Shrimp Tempura Rolls.

### SPECIAL PLATTER 99

1x Tiger Roll, 1x Dragon Roll, 1x Caterpillar Roll, 2x Alaska Rolls, & 1x Montana Roll.

### FAVORITE PLATTER 111

2x Rainbow Rolls, 2x Unagi Rolls, 1x Salmon Roll, 1x Philly Roll, 1x Spicy Tuna Roll, & 1x California Roll.

### VEGGIE PLATTER 75

4x Veggie Rolls, 2x Veggie Tempura Rolls, & 1x Fried Veggie Roll.



## NIGIRI PLATTERS

A mouthwatering rainbow of your favorite nigiri.

### REGULAR PLATTER (12 PCS) 36

3x Tuna, 3x Salmon, 2x Yellowtail, 2x Escolar, 2x Albacore.

### DELUXE PLATTER (25 PCS) 75

5x Tuna, 5x Salmon, 5x Yellowtail, 5x Escolar, 5x Albacore.



## SASHIMI PLATTERS

A delicious arrangement of fresh, delicate, sashimi with all the fixings.

### REGULAR PLATTER (5X LRG) 80

1x Tuna, 1x Salmon, 1x Yellowtail, 1x Escolar, 1x Albacore.

### DELUXE PLATTER (8X LRG) 125

2x Tuna, 2x Salmon, 2x Yellowtail, 1x Escolar, 1x Albacore.

