

## APPETIZERS



**AGEDASHI TOFU** 8<sup>40</sup>  
DEEP FRIED TOFU IN TEMPURA SAUCE

**ANGRY CHICKEN WINGS\*** 12<sup>60</sup>  
WINGS DEEP FRIED AND TOSSED IN SPICY SAUCE

**AVOCADO TEMPURA** 10<sup>50</sup>  
BATTERED, DEEP FRIED AVOCADO

**CALAMARI TEMPURA** 12<sup>60</sup>  
BREADED, DEEP FRIED CALAMARI RINGS SERVED WITH LEMON-GARLIC AIOLI

**COCONUT PRAWNS** 15<sup>00</sup>  
PRAWNS TOSSED IN CREAMY SWEET COCONUT SAUCE WITH CANDY WALNUTS

**EDAMAME** 5<sup>00</sup>  
SALT-BOILED GREEN SOYBEANS IN THE POD



**GYOZA.** 9<sup>45</sup> (6 PCS) / 12<sup>60</sup> (10 PCS)  
PORK POT STICKERS  
DEEP FRIED OR PAN FRIED

**SALMON KAMA** 10<sup>50</sup>  
FRIED SALMON COLLAR WITH CREAMY MISO SAUCE



**HOTATE KOROKKE** (5 PCS) 16<sup>80</sup>  
CROQUETTES WITH SCALLOP, RICE, MUSHROOMS, ONION AND MOZZARELLA

**LETTUCE WRAP** 17<sup>85</sup>  
CHASHU PORK BELLY SERVED WITH FRESH VEGETABLE & SWEET DIPPING SAUCE

**SOFT SHELL CRAB** 16<sup>80</sup>  
DEEP FRIED SOFT SHELL CRAB



**SPICY TUNA NACHO+\*** 14<sup>70</sup>  
SPICY TUNA LAYERED WITH TOMATOES, ONION, SWEET PEPPER AND AVOCADO SERVED WITH FRIED WONTON CHIPS.  
EXTRA WONTON CHIPS (+3)

**STEAMED BROCCOLI** 6<sup>30</sup>

**SWEET POTATO FRIES** 8<sup>40</sup>

**TEBASAKI TERIYAKI** 12<sup>60</sup>  
TRADITIONAL JAPANESE TERIYAKI CHICKEN WINGS

**TEMPURA - APPETIZER** 12<sup>60</sup>  
SHRIMP (4 PCS)/VEGETABLE (8 PCS)/COMBO (6 PCS)

**TORI KARAAGE** 12<sup>60</sup>  
DEEP FRIED JAPANESE CHICKEN BITS MARINATED IN SWEET GINGER SOY SAUCE

**SASHIMI+ APPETIZER** 23<sup>10</sup>  
ASSORTED RAW FISH SLICES (7 PCS CHEF'S SELECTION)

**TATAKI+**  
SEARED SASHIMI SLICES WITH SOY-MUSTARD DRESSING, MASAGO, GREEN ONION AND SESAME SEEDS ON A BED OF MIXED GREEN

**TUNA / ALBACORE / HAMACHI** 21<sup>00</sup>  
**TORO** 26<sup>25</sup>

## SALADS & SOUP



**POKE SALAD+\*** 18<sup>90</sup>  
FRESH RAW TUNA\* OR SALMON\* WITH SAUCE (SPICY OR NON-SPICY) AND MIXED GREENS

**TERIYAKI CHICKEN SALAD** 16<sup>80</sup>  
CHAR-BROILED TERIYAKI CHICKEN, SERVED ON A BED OF MIXED GREENS WITH MISO DRESSING



**VERY GOOD SALAD+** 18<sup>90</sup>  
FRESH RAW TUNA, REAL CRAB MEAT AND TOBIKO ON TOP OF MIXED GREENS

**CUCUMBER SALAD** 7<sup>35</sup>  
THINLY SLICED CUCUMBER WITH SOY-MUSTARD DRESSING AND CRAB STICK

**SEAWEED SALAD** 7<sup>35</sup>  
GREEN WAKAME SALAD

**SUNOMONO+** 13<sup>65</sup>  
SHRIMP / OCTOPUS / GEODUCK (+3)  
CUCUMBER, WAKAME SALAD WITH SOY-MUSTARD DRESSING

**HOUSE SALAD** 4<sup>20</sup>  
DRESSING: GINGER / SESAME / MISO



**KIMCHI\*** 5<sup>25</sup>  
CABBAGE KIMCHI

**SIDE RICE** (WHITE / BROWN / SUSHI RICE) 3<sup>15</sup>

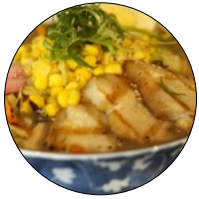
**MISO SOUP** 3<sup>15</sup>

\* SPICY

+ CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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# ENTREES



TONKOTSU RAMEN



YAKISOBA



CURRY DON  
WITH KATSU



BI BIM BOP



DINNER BENTO



SALMON TERIYAKI



SHRIMP TEMPURA

## NOODLE DISHES JAPANESE NOODLE DISHES - SERVED WITH SALAD

ADD: TOFU +3 / EXTRA VEGETABLES +3 / CHICKEN +4 / BEEF +5  
CHICKEN KATSU +5 / PORK KATSU +5 / SHRIMP TEMPURA, 2PCS +4

**HOUSE UDON** SEAWEED, TOFU SKIN, GREEN ONION, MUSHROOM, BOILED EGG 21<sup>00</sup>

**SPICY UDON\*** CABBAGE, BROCCOLI, BEAN SPROUT, GREEN ONION 23<sup>10</sup>

**MISO RAMEN** MISO BASED BROTH  
SEAWEED, TOFU SKIN, GREEN ONION, MUSHROOM, BOILED EGG 21<sup>00</sup>

**TONKOTSU RAMEN** PORK BONE BROTH - HEARTY PORK FLAVOR, RICH AND CREAMY  
BEAN SPROUT, CABBAGE, CORN, FISH CAKE, BOILED EGG, SLICED PORK BELLY, AND GREEN ONION 21<sup>00</sup>

**SHOYU RAMEN** CLEAR BROTH WITH SOY-SAUCE - TANGY, SALTY AND SAVORY  
BEAN SPROUT, CABBAGE, CORN, FISH CAKE, BOILED EGG, SLICED PORK BELLY, AND GREEN ONION 21<sup>00</sup>

**YAKISOBA** STIR-FRIED WHEAT NOODLE WITH VEGETABLES AND YAKISOBA SAUCE.  
GARNISHED WITH KATSUO BUSHI (FISH FLAKES)  
ADD: TOFU +3 / EXTRA VEGETABLES +3 / CHICKEN +4 / BEEF +5 26<sup>25</sup>

## RICE BOWLS SERVED WITH MISO SOUP AND SALAD

**DONBURI** SIMMERED IN DONBURI BROTH WITH ONION AND EGG OVER RICE  
ADD: TOFU +3 / CHICKEN +4 / BEEF +5 / CHICKEN KATSU +5 / PORK KATSU +5 22<sup>05</sup>

**CURRY DON** JAPANESE CURRY WITH ONIONS, ZUCCHINIS, CARROTS AND POTATOES  
ADD: TOFU +3 / CHICKEN +4 / BEEF +5 / CHICKEN KATSU +5 / PORK KATSU +5 22<sup>05</sup>

**BI-BIM-BOP** KOREAN DISH. RICE MIXED WITH SAUTÉED AND SEASONED VEGETABLES 25<sup>20</sup>

**STONE-POT BI-BIM-BOP** BI-BIM-BOP WITH BEEF, SERVED IN A SIZZLING STONE POT 30<sup>45</sup>

## DINNER BENTO SERVED WITH MISO SOUP, SALAD AND RICE 35<sup>70</sup>

DELIGHT IN THE TASTE OF JAPAN - COMBINING- TERIYAKI, KATSU, TEMPURA/SASHIMI AND YAKISOBA

### TERIYAKI

CHICKEN  
OR  
SALMON

+

### KATSU

PORK,  
CHICKEN  
OR  
SHRIMP

+

### TEMPURA

SHRIMP 2 PCS AND  
VEGETABLE 3 PCS

OR

### SASHIMI+

TUNA OR SALMON  
3 PCS

+

### YAKISOBA (SMALL)

STIR FRIED SOBA  
NOODLE WITH  
VEGETABLES

\* SPICY

+ CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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## DINNER DISHES

SERVED WITH MISO SOUP, SALAD AND RICE

<b>TEMPURA</b> (VEGETABLE / SHRIMP / COMBO) BATTERED AND DEEP FRIED	26 <sup>25</sup>
<b>KATSU</b> (TOFU / CHICKEN / PORK / SHRIMP) BREADED, DEEP FRIED CUTLET	26 <sup>25</sup>
<b>TERIYAKI</b> (CHICKEN / SALMON) GRILLED WITH HOMEMADE TERIYAKI SAUCE	26 <sup>25</sup>
<b>GINGER PORK</b> THIN SLICE OF PORK MARINATED IN GINGER-SOY AND STIR-FRIED	26 <sup>25</sup>
<b>N.Y. TATAKI</b> 10 OZ. CENTER CUT NY STEAK SERVED MEDIUM RARE THINLY SLICED ON A BED OF SPRING MIX WITH PONZU SAUCE	35 <sup>70</sup>
<b>BULGOGI BEEF</b> (KOREAN) TENDER MARINATED BEEF IN SWEET SOY SAUCE AND SAUTÉED WITH ONION	31 <sup>50</sup>
<b>GALBI BEEF</b> (KOREAN) BEEF SHORT RIBS (WITH BONES) MARINATED IN SWEET SOY SAUCE AND GRILLED	34 <sup>65</sup>
<b>BLACK COD MISOYAKI</b> BLACK COD MARINATED IN A SWEET MISO GLAZE AND GRILLED SERVED WITH SWEET MISO AND PONZU SAUCE	34 <sup>65</sup>



NY TATAKI



BLACK COD



CHIRASHI



KOREAN CHIRASHI



KAISEN DON



NIGIRI PLATE LARGE



SASHIMI PLATE LARGE

## FROM SUSHI BAR

SERVED WITH MISO SOUP AND SALAD

<b>UNAGI DON</b> BROILED EEL TOPPED WITH UNAGI SAUCE OVER SUSHI RICE	34 <sup>65</sup>
<b>TEKKA DON</b> <sup>+</sup> FRESH RAW TUNA SLICES OVER SUSHI RICE	34 <sup>65</sup>
<b>SALMON CHIRASHI</b> <sup>+</sup> FRESH RAW SALMON SLICES OVER SUSHI RICE	34 <sup>65</sup>
<b>CHIRASHI</b> <sup>+</sup> CHEF'S SELECTION OF FRESH SASHIMI OVER SUSHI RICE	35 <sup>00</sup>
<b>BUILD-YOUR-OWN CHIRASHI</b> <sup>+</sup> FRESH SASHIMI OVER SUSHI RICE CHOOSE FROM: TUNA, SALMON, YELLOWTAIL, ALBACORE, UNAGI AND AMA-EBI	35 <sup>00</sup>
<b>KAISEN DON</b> <sup>+</sup> A PREMIUM SELECTION OF FRESH FISH OVER SEASONED SUSHI RICE	50 <sup>00</sup>
<b>KOREAN CHIRASHI</b> <sup>+</sup> CHEF'S SELECTION OF FISH WITH MIXED GREEN OVER RICE SERVED WITH SPICY GOCHUJANG SAUCE (SERVED WITH MISO SOUP)	35 <sup>00</sup>
<b>NIGIRI PLATE</b> <sup>+</sup> (CHEF'S SELECTION 7 PCS + UNAGI + TAMAGO)	35 <sup>70</sup>
<b>NIGIRI PLATE</b> <sup>+</sup> , LARGE (CHEF'S SELECTION 10 PCS + UNAGI + TAMAGO)	47 <sup>25</sup>
<b>SASHIMI PLATE</b> <sup>+</sup> (CHEF'S SELECTION, 12 PCS EQUIVALENT)	47 <sup>25</sup>
<b>SASHIMI PLATE</b> <sup>+</sup> , LARGE (CHEF'S SELECTION, 17 PCS EQUIV.)	68 <sup>25</sup>
<b>SASHIMI PLATE</b> <sup>+</sup> , EXTRA LARGE (CHEF'S SELECTION, 25 PCS EQUIV.)	99 <sup>75</sup>



VEGETARIAN OPTION

<sup>+</sup> CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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# NIGIRI & SASHIMI - A LA CARTE

NIGIRI 1 PCS SASHIMI 3 PCS EQUIVALENT

	NIGIRI / SASHIMI	
<b>ABURI BEEF</b> (SEARED BEEF)	5 <sup>25</sup>	-
<b>SHIMA-AJI<sup>+</sup></b> (STRIPED JACK)	5 <sup>25</sup>	15 <sup>75</sup>
<b>ALBACORE<sup>+</sup></b>	4 <sup>50</sup>	13 <sup>50</sup>
<b>AMA-EBI<sup>+</sup></b> (SWEET SHRIMP) 2 PCS NIGIRI	12 <sup>60</sup>	19 <sup>80</sup>
<b>EBI</b> (SHRIMP, COOKED)	5 <sup>25</sup>	15 <sup>75</sup>
<b>ESCOLAR<sup>+</sup></b> (SNAKE MACKEREL)	4 <sup>50</sup>	13 <sup>50</sup>
<b>HAMACHI<sup>+</sup></b> (YELLOWTAIL)	5 <sup>25</sup>	15 <sup>75</sup>
HAMACHI <sup>+</sup> , BELLY	5 <sup>75</sup>	17 <sup>25</sup>
<b>HOKKIGAI</b> (SURF CLAM)	4 <sup>50</sup>	13 <sup>50</sup>
<b>HOTATE<sup>+</sup></b> (SCALLOP)	4 <sup>50</sup>	13 <sup>50</sup>
<b>IKA<sup>+</sup></b> (CALAMARI)	4 <sup>50</sup>	13 <sup>50</sup>
<b>IKURA<sup>+</sup></b> (SALMON ROE)	4 <sup>50</sup>	13 <sup>50</sup>
<b>INARI</b> (FRIED TOFU)	3 <sup>50</sup>	-
<b>KANI</b> (CRAB)	5 <sup>25</sup>	15 <sup>75</sup>
<b>MADAI<sup>+</sup></b> (GENUINE TAI / SEA BREAM)	5 <sup>25</sup>	15 <sup>75</sup>
JAPANESE SNAPPER		
<b>MIRUGAI<sup>+</sup></b> (GEODUCK)	7 <sup>35</sup>	22 <sup>05</sup>
FROM SUQUAMISH, WA		

<b>MAGURO<sup>+</sup></b> (TUNA)	5 <sup>25</sup>	15 <sup>75</sup>
BLUEFIN TUNA FROM SPAIN -AQUACULTURED		
FOR LEANER MEAT, ASK FOR YELLOWFIN TUNA		
<b>TORO<sup>+</sup></b> (BLUEFIN TUNA BELLY)		
<b>ABURI-TORO</b> (SEARED TORO)	8 <sup>40</sup>	-
<b>CHU-TORO</b> (MEDIUM FATTY TUNA)	8 <sup>40</sup>	25 <sup>20</sup>
<b>O-TORO</b> (FATTY TUNA)	9 <sup>45</sup>	28 <sup>35</sup>
<b>SABA<sup>+</sup></b> (MACKEREL)	4 <sup>50</sup>	13 <sup>50</sup>
<b>SAKE<sup>+</sup></b> (SALMON)		
ATLANTIC SALMON	4 <sup>50</sup>	13 <sup>50</sup>
ATLANTIC SALMON, BELLY	5 <sup>25</sup>	15 <sup>75</sup>
SOCKEYE SALMON (WILD)	5 <sup>25</sup>	15 <sup>75</sup>
<b>SMOKED SALMON</b>	4 <sup>50</sup>	13 <sup>50</sup>
<b>TAKO</b> (OCTOPUS)	4 <sup>50</sup>	13 <sup>50</sup>
<b>TAMAGO</b> (JAPANESE OMELETTE)	3 <sup>50</sup>	10 <sup>50</sup>
<b>TOBIKO<sup>+</sup></b> (FLYING FISH ROE)	4 <sup>50</sup>	13 <sup>50</sup>
<b>UNAGI</b> (FRESH WATER EEL)	5 <sup>25</sup>	15 <sup>75</sup>
<b>UNI<sup>+</sup></b> (SEA URCHIN) FROM JAPAN	12 <sup>60</sup>	25 <sup>20</sup>

## TUNA SAMPLER<sup>+</sup>

ALBACORE, YELLOWFIN TUNA,  
BLUEFIN TUNA AND TORO  
(NIGIRI 4 PCS)



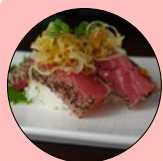
23<sup>10</sup>

## SALMON SAMPLER<sup>+</sup>

ATLANTIC, SOCKEYE,  
BELLY AND SEARED  
(NIGIRI 4 PCS)



21<sup>00</sup>



## BLACK PEPPER SEARED TUNA<sup>+</sup>

YELLOWFIN TUNA WITH BLACK PEPPER  
SEARED AND TOPPED WITH FRIED ONION

14<sup>70</sup>



## SEARED SALMON SET<sup>+</sup>

ATLANTIC SALMON SEARED  
WITH MISO OR SPICY MAYO SAUCE  
(NIGIRI 2 PCS)

14<sup>70</sup>

## ABURI SET<sup>+</sup>

SEARED NIGIRI SAMPLER (4 PCS)  
BEEF, TORO, SALMON AND BLACK PEPPER SEARED TUNA

26<sup>25</sup>



## REAL WASABI

AUTHENTIC WASABI PASTE

3<sup>15</sup>



\*: SPICY

KANIKAMA: IMITATION CRAB MEAT

TOBIKO: FLYING FISH ROE

# SUSHI ROLLS



**ALOHA** † 23<sup>10</sup>  
YELLOWTAIL, AVOCADO TOPPED WITH GROUND MACADAMIA NUTS, UNAGI (EEL), TOBIKO, UNAGI SAUCE, WHITE SAUCE.



**BAKED SCALLOP CALIFORNIA** 25<sup>20</sup>  
**BAKED** (SPICY OR NON-SPICY)  
IN: KANIKAMA MIX, AVOCADO, CUCUMBER  
TOP: SCALLOP, KANIKAMA MIX, MASAGO, UNAGI SAUCE, WHITE SAUCE AND SPICY MAYO



**BAINBRIDGE** † 23<sup>10</sup>  
SALMON AND AVOCADO ROLL TOPPED WITH TUNA, REAL CRAB MEAT AND MASAGO



**BLACK WIDOW** † 23<sup>10</sup>  
SOFT SHELL CRAB TEMPURA, CUCUMBER AND AVOCADO, KANIKAMA MIX TOPPED WITH TORCHED ESCOLAR, SPICY MAYO, BLACK TOBIKO AND UNAGI SAUCE



**B.N.B.** †\* 21<sup>00</sup>  
IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: CRAB-STICK, JALAPEÑO, MASAGO



**BOSS** †\* 26<sup>25</sup>  
SHRIMP TEMPURA, CUCUMBER, KANIKAMA MIX AND CREAM CHEESE TOPPED WITH AVOCADO, SPICY TUNA, TEMPURA CRUNCH AND 3 SAUCES



**CATERPILLAR** † 25<sup>20</sup>  
CUCUMBER, REAL CRAB MEAT, EEL, TOPPED WITH AVOCADO AND 3 SAUCES



**CHERRY BLOSSOM** † 22<sup>05</sup>  
SALMON AND AVOCADO ROLL TOPPED WITH TUNA



**CRAZY** † 21<sup>00</sup>  
TUNA, SALMON, YELLOWTAIL AND AVOCADO ROLL TOPPED WITH MASAGO



**DEEP FRIED SCALLION ROLL** 16<sup>80</sup>  
SCALLION TEMPURA, AVOCADO AND CUCUMBER WITH UNAGI SAUCE



**DRAGON** 26<sup>25</sup>  
AVOCADO, CUCUMBER, REAL CRAB MEAT, TOPPED WITH UNAGI, SESAME SEED AND UNAGI SAUCE



**DOUBLE DOUBLE** †\* 25<sup>20</sup>  
CUCUMBER, REAL CRAB MEAT, AVOCADO, SPICY TUNA ROLL TOPPED WITH TUNA AND ESCOLAR



**FOREST** † 23<sup>10</sup>  
YELLOWTAIL, CUCUMBER, TOPPED WITH FLAME TORCHED SCALLOP, SPICY MAYO, UNAGI SAUCE AND TOBIKO.



**FRESH YELLOWTAIL** † 26<sup>25</sup>  
IN: CUCUMBER, REAL CRAB MEAT, YELLOWTAIL TOP: YELLOWTAIL, AVOCADO, GREEN ONION



**GIANT** † 23<sup>10</sup>  
UNAGI, AVOCADO, DEEP FRIED CRAB-STICK TOPPED WITH SALMON, YELLOWTAIL, TOBIKO AND UNAGI SAUCE



**GO GO** \* 18<sup>90</sup>  
SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, SRIRACHA SAUCE TOPPED WITH CRUNCH POWDER AND UNAGI SAUCE



**HANNAH** † 22<sup>05</sup>  
KANIKAMA MIX, AVOCADO, CUCUMBER AND SHRIMP TEMPURA TOPPED WITH EEL, YELLOWTAIL, SALMON, TOBIKO AND 3 SAUCES



**HAWAIIAN** † 25<sup>20</sup>  
IN: REAL CRAB MEAT, CUCUMBER, AVOCADO TOP: TUNA, MANGO, MANGO SAUCE



**HYPNOTIC** **BAKED** 27<sup>30</sup>  
CUCUMBER, AVOCADO AND KANIKAMA MIX ROLL TOPPED WITH LANGOSTINO LOBSTER TAIL, SHRIMP, MOZZARELLA CHEESE, MASAGO, UNAGI SAUCE, SESAME SEEDS



**KAPPA SASHIMI** † 23<sup>10</sup>  
TUNA, SALMON, YELLOWTAIL AND SHRIMP WRAPPED WITH CUCUMBER (NO RICE). SOY-MUSTARD SAUCE, SESAME SEEDS



**KILLER SHRIMP** † 23<sup>10</sup>  
IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: SUSHI EBI, AVOCADO, UNAGI SAUCE, SESAME SEEDS



**KISS OF FIRE** †\* 25<sup>20</sup>  
IN: SPICY TUNA, REAL CRAB MEAT, CUCUMBER TOP: SEARED ESCOLAR, JALAPEÑO, SPICY MAYO, UNAGI SAUCE, SRIRACHA, SESAME SEEDS

ADD/REPLACE WITH: REAL CRAB MEAT (\$5), SOY PAPER (\$2), TOBIKO (\$1), AVOCADO (\$1)

MINIMUM SURCHARGES OF \$5 WILL BE ADDED FOR MULTIPLE SUBSTITUTIONS

† CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

# SUSHI ROLLS

\*: SPICY

KANIKAMA: IMITATION CRAB MEAT

TOBIKO: FLYING FISH ROE



**LAS VEGAS** 23<sup>10</sup>  
CREAM CHEESE, UNAGI (EEL), AVOCADO AND KANIKAMA MIX AND CRAB STICK. DEEP FRIED. UNAGI SAUCE



**MANGO PARADISE** † 23<sup>10</sup>  
SHRIMP TEMPURA, KANIKAMA MIX, CUCUMBER, AVOCADO TOPPED WITH MANGO, SALMON, TOBIKO, AND MANGO SAUCE AND WHITE SAUCE



**MARINERS** † 21<sup>00</sup>  
KANIKAMA MIX, CUCUMBER, AVOCADO AND SHRIMP TEMPURA TOPPED WITH UNAGI, TUNA, AVOCADO, TOBIKO, 3 SAUCES



**MIDNIGHT** †\* **BAKED** 23<sup>10</sup>  
IN: SPICY TUNA, CREAM CHEESE, CUCUMBER  
TOP: SPICY SALMON, UNAGI SAUCE, SPICY MAYO, JALAPEÑO



**MEDUSA** †\* 21<sup>00</sup>  
IN: SHRIMP TEMPURA, AVOCADO, KANIKAMA MIX, CUCUMBER TOP: INARI, DEEP FRIED CRAB STICK, UNAGI SAUCE, SRIRACHA



**MEGA CRUNCH** 21<sup>00</sup>  
IN: SHRIMP TEMPURA, FRIED ONIONS AND DEEP FRIED CRAB STICK TOP: TEMPURA CRUNCH, POTATO CRUNCH AND UNAGI SAUCE



**MT. RAINIER** †\* 27<sup>30</sup>  
LETTUCE, SHRIMP TEMPURA, CUCUMBER, AVOCADO, REAL CRAB MEAT, SPICY TUNA WRAPPED WITH SOY PAPER (NO RICE), WHITE SAUCE



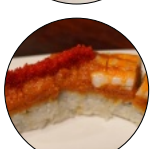
**NY CALI** † 16<sup>80</sup>  
CUCUMBER, AVOCADO, REAL CRAB MEAT, MASAGO AND SESAME SEED



**OH YES** 22<sup>05</sup>  
TUNA, SALMON, YELLOWTAIL, AND AVOCADO ROLL DEEP FRIED. UNAGI SAUCE



**RED CRUNCH** †\* 23<sup>10</sup>  
IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: SPICY TUNA, POTATO FLAKE, UNAGI/WHITE SAUCES, SPICY MAYO, SESAME SEEDS



**RED DRAGON** †\* 25<sup>20</sup>  
AVOCADO, CUCUMBER, REAL CRAB MEAT TOPPED WITH SPICY TUNA, SHRIMP AND TOBIKO



**SALMON CRUNCH** 19<sup>95</sup>  
KANIKAMA MIX AND SALMON, DEEP FRIED. UNAGI SAUCE



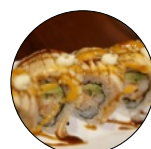
**SALMON LOVE** † 23<sup>10</sup>  
IN: SPICY SALMON, CUCUMBER  
TOP: SALMON, AVOCADO, FRIED ONION, UNAGI SAUCE, SOY-MUSTARD SAUCE, SESAME SEEDS



**SAMURAI** †\* 23<sup>10</sup>  
IN: KANIKAMA MIX, AVOCADO, CUCUMBER  
OUT: SPICY TUNA, INARI. UNAGI SAUCE  
SESAME SEEDS, SRIRACHA



**SEAHAWKS** † 23<sup>10</sup>  
AVOCADO, CUCUMBER AND REAL CRAB MEAT TOPPED WITH SALMON AND TUNA



**SEARED SALMON** † 25<sup>20</sup>  
IN: AVOCADO, CUCUMBER, REAL CRAB MEAT  
TOP: FLAME TORCHED SALMON, SPICY MAYO, UNAGI SAUCE, JAPANESE MAYO, SESAME SEEDS



**SHOGUN** †\* 21<sup>00</sup>  
MADAI, ALBACORE AND AVOCADO ROLL DEEP FRIED TOPPED WITH TOBIKO, UNAGI SAUCE, SRIRACHA, SESAME SEEDS



**SOUNDERS** †\* 23<sup>10</sup>  
IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: SPICY TUNA, TUNA, FRIED ONION, SOY-MUSTARD SAUCE, UNAGI SAUCE, SESAME SEEDS



**SPICY & SPICY** †\* 21<sup>00</sup>  
IN: SPICY ALBACORE, CUCUMBER  
TOP: SPICY TUNA, TEMPURA FLAKE, 3 SAUCES



**SUPER PHILLY** 21<sup>00</sup>  
IN: CUCUMBER, AVOCADO, CREAM CHEESE, SALMON  
TOP: SMOKED SALMON, TOBIKO



**SUPER STAR** †\* 23<sup>10</sup>  
IN: SHRIMP TEMPURA, KANIKAMA MIX, CUCUMBER, AVOCADO, CREAM CHEESE TOP: TUNA, SALMON, UNAGI SAUCE AND SOY-MUSTARD SAUCE, SRIRACHA



**TOTORO** † 27<sup>30</sup>  
SALMON, AVOCADO AND CUCUMBER ROLL TOPPED WITH MINCED TORO, GREEN ONIONS AND TOBIKO. UNAGI SAUCE AND SPICY MAYO

ADD/REPLACE WITH: REAL CRAB MEAT (\$5), SOY PAPER (\$2), TOBIKO (\$1), AVOCADO (\$1)

MINIMUM SURCHARGES OF \$5 WILL BE ADDED FOR MULTIPLE SUBSTITUTIONS

† CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.





**ULTRA ALBACORE** †\* 23<sup>10</sup>  
IN: SPICY ALBACORE, CUCUMBER TOP:  
ALBACORE, AVOCADO, FRIED ONION, UNAGI  
SAUCE, SOY-MUSTARD SAUCE, SESAME SEEDS



**VOLCANO** †\* **BAKED** 23<sup>10</sup>  
IN: KANIKAMA MIX, CUCUMBER, AVOCADO  
TOP: SPICY SALMON, POTATO CRUNCH, UNAGI  
SAUCE, SRIRACHA, SESAME SEEDS, SPICY MAYO



**X-FILE** †\* 23<sup>10</sup>  
SPICY TUNA, CUCUMBER TOPPED WITH  
SCALLOP, TOBIKO, SRIRACHA, GREEN ONION



**YUMMY YUMMY** 21<sup>00</sup>  
SHRIMP TEMPURA, CRAB STICK, KANIKAMA  
MIX, AVOCADO, CREAM CHEESE, TOPPED  
WITH TOBIKO AND UNAGI SAUCE



**ZEN** † 26<sup>25</sup>  
IN: REAL CRAB MEAT, AVOCADO, SQUASH,  
YAMAGOBO, PICKLED RADISH TOP: SALMON,  
GREEN ONION, UNAGI SAUCE, SOY-MUSTARD  
DRESSING, SESAME SEEDS

## SUSHI ROLLS - VEGGIE

**AVOCADO MAKI** **KAMPYO MAKI** 9<sup>45</sup>  
AVOCADO ROLL COOKED GOURD STRIPS

**KAPPA MAKI** **OSHINKO MAKI**  
CUCUMBER ROLL JAPANESE PICKLED RADISH

**SHIITAKE MAKI** **UME SHISO MAKI**  
SHIITAKE MUSHROOM PLUM PASTE AND SHISO LEAF

**YAMAGOBO MAKI**  
JAPANESE PICKLED BURDOCK ROOT



**SuBI GARDEN ROLL** 21<sup>00</sup>  
SQUASH, YAMAGOBO, AVOCADO, PICKLED  
RADISH, MIXED GREEN WRAPPED WITH  
CUCUMBER, AND CRANBERRY SAUCE



**DEEP FRIED SCALLION ROLL** 16<sup>80</sup>  
SCALLION TEMPURA, AVOCADO,  
CUCUMBER WITH UNAGI SAUCE

## SUSHI ROLLS - CLASSICS

**ALASKAN** † 12<sup>60</sup>  
SALMON AND AVOCADO

**CALIFORNIA** 10<sup>50</sup>  
KANIKAMA MIX, AVOCADO AND CUCUMBER

**DEEP FRIED CALIFORNIA** 12<sup>60</sup>  
KANIKAMA MIX, AVOCADO AND CUCUMBER, DEEP FRIED,  
UNAGI SAUCE

**FUTOMAKI** † 18<sup>90</sup>  
SHIITAKE MUSHROOM, KAMPYO, YAMAGOBO, CUCUMBER,  
TAMAGO (EGG), OSHINKO AND AVOCADO

**PHILADELPHIA** 12<sup>60</sup>  
SMOKED SALMON AND CREAM CHEESE

**ROCK & ROLL** 15<sup>75</sup>  
EEL, AVOCADO AND UNAGI SAUCE

**RAINBOW** † 21<sup>00</sup>  
REAL CRAB MEAT, CUCUMBER AND AVOCADO  
TOPPED WITH CHEF'S SELECTION OF FISH

**NEGI HAMA** † 12<sup>60</sup>  
YELLOWTAIL AND GREEN ONION

**NEGI SAKE** † 12<sup>60</sup>  
SALMON AND GREEN ONION

**NEGI TORO** † 21<sup>00</sup>  
MINCED TUNA BELLY, PICKLED RADISH AND GREEN ONION

**SAKE MAKI** † 11<sup>55</sup>  
SALMON ROLL, (RICE OUTSIDE +1)

**TEKKA MAKI** † 11<sup>55</sup>  
TUNA ROLL (RICE OUTSIDE +1)

**SALMON SKIN** 14<sup>70</sup>  
CRISPY FRIED SALMON SKIN AND CUCUMBER

**SHRIMP TEMPURA** 16<sup>80</sup>  
SHRIMP TEMPURA, CUCUMBER, AVOCADO, KANIKAMA  
MIX AND UNAGI SAUCE

**SPIDER** 18<sup>90</sup>  
DEEP FRIED SOFT SHELL CRAB, KANIKAMA MIX, CUCUMBER  
AND AVOCADO TOPPED WITH MASAGO AND UNAGI SAUCE

**SPICY SALMON** †\* 16<sup>80</sup>  
CHOPPED SALMON WITH SPICY SAUCE AND CUCUMBER

**SPICY SCALLOP** †\* 16<sup>80</sup>  
CHOPPED SCALLOP WITH MAYO, SPICY SAUCE AND  
CUCUMBER

**SPICY TUNA** †\* 16<sup>80</sup>  
CHOPPED TUNA WITH SPICY SAUCE AND CUCUMBER

**TERIYAKI MAKI** 15<sup>75</sup>  
CHICKEN TERIYAKI AND CUCUMBER

**UNA KYU** 15<sup>75</sup>  
EEL AND CUCUMBER

ADD/REPLACE WITH: REAL CRAB MEAT (\$5), SOY PAPER (\$2), TOBIKO (\$1), AVOCADO (\$1)

MINIMUM SURCHARGES OF \$5 WILL BE ADDED FOR MULTIPLE SUBSTITUTIONS

† CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

\* BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

## KIDS MENU (AGES 12 AND UNDER)

### KID'S BENTO

18<sup>90</sup>

SERVED WITH ONE MAIN ITEM, RICE, MISO SOUP, GYOZA (2 PCS), AND CALIFORNIA ROLL (2 PCS) IN A BENTO BOX

CHOOSE ONE MAIN ITEM FROM:

CHICKEN TERIYAKI

SALMON TERIYAKI

CHICKEN KATSU

PORK KATSU

BULGOGI BEEF

VEGGIE TEMPURA

SHRIMP TEMPURA

COMBINATION TEMPURA

### KID'S BENTO - VEGETARIAN

18<sup>90</sup>

SERVED WITH RICE, MISO SOUP, TOFU KATSU, VEGGIE TEMPURA AND CUCUMBER ROLL (4 PCS) IN A BENTO BOX

### KID'S NOODLE SOUP

10<sup>50</sup>

NOODLES AND BROTH ONLY

ADD: TOFU +3 / CHICKEN +4 / BEEF +5  
CHICKEN KATSU +5 / PORK KATSU +5  
SHRIMP TEMPURA (2) +4

**RAMEN** CURVY NOODLES IN MISO BROTH

**UDON** THICK NOODLE SOY-DASHI BROTH

## DRINKS

ICED TEA / ICED GREEN TEA

3<sup>75</sup>

APPLE JUICE

3<sup>75</sup>

LEMONADE

3<sup>75</sup>

MILK 2% LOW FAT MILK

3<sup>75</sup>

CHOCOLATE MILK

4<sup>25</sup>

SODA (12 OZ. CAN)

3<sup>25</sup>

PEPSI / DIET PEPSI / SIERRA MIST /  
DR. PEPPER / MTN DEW

SHIRLEY TEMPLE

4<sup>50</sup>

RAMUNE SODA

4<sup>20</sup>

ORIGINAL / MELON / ORANGE / STRAWBERRY

S. PELLEGRINO ITALIAN SPARKLING DRINKS

4<sup>20</sup>

LEMON / ORANGE

SPARKLING WATER PERRIER

(S) 3<sup>75</sup> (L) 6<sup>75</sup>

BOTTLED WATER (500 ML)

2<sup>10</sup>

## DESSERTS



CHOCOLATE LAVA CAKE

9<sup>45</sup>

CHOCOLATE SPONGE CAKE SERVED WARM  
- ADD A SCOOP OF ICE CREAM (+3)



MOCHI ICE CREAM

6<sup>30</sup>

VANILLA / GREEN TEA /  
STRAWBERRY / CAPPUCCINO

SWEET ICE CREAM WRAPPED IN SOFT FLUFFY  
RICE DOUGH



SESAME BALLS

6<sup>30</sup>

DEEP FRIED SESAME BALLS (4 PCS)