

# APPETIZERS



**AGEDASHI TOFU** 9  
DEEP FRIED TOFU IN TEMPURA SAUCE

**ANGRY CHICKEN WINGS\*** 13  
WINGS DEEP FRIED AND TOSSED IN SPICY SAUCE

**AVOCADO TEMPURA** 11  
BATTERED, DEEP FRIED AVOCADO  
WITH CILANTRO AIOLI

**CALAMARI TEMPURA** 13  
BREADED, DEEP FRIED CALAMARI RINGS SERVED WITH  
LEMON-GARLIC AIOLI

**COCONUT PRAWNS** 15  
PRAWNS TOSSED IN CREAMY SWEET COCONUT SAUCE  
WITH CANDY WALNUTS

**EDAMAME** 5  
BOILED GREEN SOYBEANS IN THE POD, SALTED



**GYOZA.** 9 (6 PCS) / 12 (10 PCS)  
PORK POT STICKERS  
DEEP FRIED OR PAN FRIED

**SALMON KAMA** 11  
FRIED SALMON COLLAR WITH CREAMY MISO SAUCE



**HOTATE KOROKKE** (5 PCS) 17  
CROQUETTES WITH SCALLOP, RICE,  
MUSHROOMS, ONION AND MOZZARELLA

**LETTUCE WRAP** 18  
CHASHU PORK BELLY SERVED WITH FRESH VEGETABLE  
& SWEET DIPPING SAUCE

**SOFT SHELL CRAB** 17  
DEEP FRIED SOFT SHELL CRAB

**SPICY TUNA NACHO+\*** 15  
SPICY TUNA LAYERED WITH TOMATOES,  
ONION, SWEET PEPPER AND AVOCADO  
SERVED WITH FRIED WONTON CHIPS.  
EXTRA WONTON CHIPS (+3)



**STEAMED BROCCOLI** 6

**SWEET POTATO FRIES** 9

**TEBASAKI TERIYAKI** 13  
TRADITIONAL JAPANESE TERIYAKI CHICKEN WINGS

**TEMPURA - APPETIZER** 13  
SHRIMP (4 PCS)/VEGETABLE (8 PCS)/COMBO (6 PCS)

**TORI KARAAGE** 13

DEEP FRIED JAPANESE CHICKEN BITS MARINATED IN  
SWEET GINGER SOY SAUCE

**SASHIMI+ APPETIZER** 25  
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

**TORO** 26

## SALADS & SOUP



**POKE SALAD+\*** 19  
FRESH RAW TUNA\* OR SALMON\* WITH SAUCE  
(SPICY OR NON-SPICY) AND MIXED GREENS

**TERIYAKI CHICKEN SALAD** 17  
CHAR-BROILED TERIYAKI CHICKEN, SERVED ON A BED OF  
MIXED GREENS WITH MISO DRESSING



**VERY GOOD SALAD+** 19  
FRESH RAW TUNA, REAL CRAB MEAT AND  
TOBIKO ON TOP OF MIXED GREENS

**CUCUMBER SALAD** 7  
THINLY SLICED CUCUMBER WITH SOY-MUSTARD  
DRESSING AND CRAB STICK

**SEAWEED SALAD** 7  
GREEN WAKAME SALAD

**SUNOMONO+** 14  
SHRIMP / OCTOPUS / GEODUCK  
CUCUMBER, WAKAME SALAD WITH SOY-MUSTARD DRESSING

**HOUSE SALAD** 4  
DRESSING: GINGER / SESAME / MISO



**KIMCHI\*** 5  
CABBAGE KIMCHI

**SIDE RICE** (WHITE / BROWN / SUSHI RICE) 3

**MISO SOUP** 3

\* 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

**SPICY UDON\*** CABBAGE, BROCCOLI, BEAN SPROUT, GREEN ONION 23

**MISO RAMEN** MISO BASED BROTH  
SEAWEED, TOFU SKIN, GREEN ONION, MUSHROOM, BOILED EGG 22

**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 22

**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 22

**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

## 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 24

**CURRY DON** JAPANESE CURRY WITH ONIONS, ZUCCHINIS, CARROTS AND POTATOES  
ADD: TOFU +3 / CHICKEN +4 / BEEF +5 / CHICKEN KATSU +5 / PORK KATSU +5 24

**BI-BIM-BOP** KOREAN DISH. RICE MIXED WITH SAUTÉED AND SEASONED VEGETABLES 25

**STONE-POT BI-BIM-BOP** BI-BIM-BOP WITH BEEF, SERVED IN A SIZZLING STONE POT 30

## DINNER BENTO SERVED WITH MISO SOUP, SALAD AND RICE 35

DELIGHT IN THE TASTE OF JAPAN - 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
<b>KATSU</b> (TOFU / CHICKEN / PORK / SHRIMP) BREADED, DEEP FRIED CUTLET	26
<b>TERIYAKI</b> (CHICKEN / SALMON) GRILLED WITH HOMEMADE TERIYAKI SAUCE	26
<b>GINGER PORK</b> THIN SLICE OF PORK MARINATED IN GINGER-SOY AND STIR-FRIED	26
<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
<b>BULGOGI BEEF</b> (KOREAN) TENDER MARINATED BEEF IN SWEET SOY SAUCE AND SAUTÉED WITH ONION	32
<b>GALBI BEEF</b> (KOREAN) BEEF SHORT RIBS (WITH BONES) MARINATED IN SWEET SOY SAUCE AND GRILLED	35
<b>BLACK COD MISOYAKI</b> BLACK COD MARINATED IN A SWEET MISO GLAZE AND GRILLED SERVED WITH SWEET MISO AND PONZU SAUCE	35



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	33
<b>TEKKA DON<sup>+</sup></b> FRESH RAW TUNA SLICES OVER SUSHI RICE	33
<b>SALMON CHIRASHI<sup>+</sup></b> FRESH RAW SALMON SLICES OVER SUSHI RICE	33
<b>CHIRASHI<sup>+</sup></b> CHEF'S SELECTION OF FRESH SASHIMI OVER SUSHI RICE	35
<b>BUILD-YOUR-OWN CHIRASHI<sup>+</sup></b> FRESH SASHIMI OVER SUSHI RICE CHOOSE FROM: TUNA, SALMON, YELLOWTAIL, ALBACORE, UNAGI AND AMA-EBI	35
<b>KAISEN DON<sup>+</sup></b> A PREMIUM SELECTION OF FRESH FISH OVER SEASONED SUSHI RICE	50
<b>KOREAN CHIRASHI<sup>+</sup></b> CHEF'S SELECTION OF FISH WITH MIXED GREEN OVER RICE SERVED WITH SPICY GOCHUJANG SAUCE (SERVED WITH MISO SOUP)	35
<b>NIGIRI PLATE<sup>+</sup></b> (CHEF'S SELECTION 7 PCS + UNAGI + TAMAGO)	35
<b>NIGIRI PLATE<sup>+</sup>, LARGE</b> (CHEF'S SELECTION 10 PCS + UNAGI + TAMAGO)	45
<b>SASHIMI PLATE<sup>+</sup></b> (CHEF'S SELECTION, 12 PCS EQUIVALENT)	49
<b>SASHIMI PLATE<sup>+</sup>, LARGE</b> (CHEF'S SELECTION, 17 PCS EQUIV.)	69
<b>SASHIMI PLATE<sup>+</sup>, EXTRA LARGE</b> (CHEF'S SELECTION, 25 PCS EQUIV.)	99

 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>00</sup>	18 <sup>00</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>
<b>HAMACHI<sup>+</sup>, BELLY</b>	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>
<i>JAPANESE SNAPPER</i>		
<b>MIRUGAI<sup>+</sup></b> (GEODUCK)	7 <sup>50</sup>	22 <sup>50</sup>
<i>FROM SUQUAMISH, WA</i>		

<b>MAGURO<sup>+</sup></b> (TUNA)	5 <sup>25</sup>	15 <sup>75</sup>
<i>BLUEFIN TUNA FROM SPAIN -AQUACULTURED</i>		
<i>FOR LEANER MEAT, ASK FOR YELLOWFIN TUNA</i>		
<b>TORO<sup>+</sup></b> (BLUEFIN TUNA BELLY)		
<b>ABURI-TORO</b> (SEARED TORO)	8 <sup>50</sup>	-
<b>CHU-TORO</b> (MEDIUM FATTY TUNA)	8 <sup>50</sup>	25 <sup>50</sup>
<b>O-TORO</b> (FATTY TUNA)	9 <sup>50</sup>	28 <sup>50</sup>
<b>SABA<sup>+</sup></b> (MACKEREL)	4 <sup>50</sup>	13 <sup>50</sup>
<b>SAKE<sup>+</sup></b> (SALMON)		
<b>ATLANTIC SALMON</b>	4 <sup>50</sup>	13 <sup>50</sup>
<b>ATLANTIC SALMON, BELLY</b>	5 <sup>25</sup>	15 <sup>75</sup>
<b>SOCKEYE SALMON (WILD)</b>	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) <i>FROM JAPAN</i>	12 <sup>50</sup>	25 <sup>00</sup>



**REAL WASABI**  
AUTHENTIC WASABI PASTE

3

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

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



23

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

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



21



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

YELLOWFIN TUNA WITH BLACK PEPPER  
SEARED AND TOPPED WITH FRIED ONION

15



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

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

15

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

SEARED NIGIRI SAMPLER (4 OR 6 PCS)  
BEEF, TORO, SALMON, BLACK PEPPER SEARED TUNA  
ADD SHRIMP AND GEODUCK (OR SCALLOP) FOR 6 PCS SET

25 / 35

## ABURI EBI<sup>+</sup>

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

12



\*: SPICY

KANIKAMA: IMITATION CRAB MEAT

TOBIKO: FLYING FISH ROE

# SUSHI ROLLS



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



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



**BAINBRIDGE** † 24  
SALMON AND AVOCADO ROLL TOPPED WITH TUNA, REAL CRAB MEAT AND MASAGO



**BLACK WIDOW** † 24  
SOFT SHELL CRAB TEMPURA, CUCUMBER AND AVOCADO, KANIKAMA MIX TOPPED WITH TORCHED ESCOLAR, SPICY MAYO, BLACK TOBIKO AND UNAGI SAUCE



**B.N.B.** †\* 22  
IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: CRAB-STICK, JALAPEÑO, MASAGO



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



**CATERPILLAR** † 25  
CUCUMBER, REAL CRAB MEAT, EEL, TOPPED WITH AVOCADO AND 3 SAUCES



**CHERRY BLOSSOM** † 23  
SALMON AND AVOCADO ROLL TOPPED WITH TUNA



**CRAZY** † 22  
TUNA, SALMON, YELLOWTAIL AND AVOCADO ROLL TOPPED WITH MASAGO



**DEEP FRIED SCALLION ROLL** 16  
SCALLION TEMPURA, AVOCADO AND CUCUMBER WITH UNAGI SAUCE



**DRAGON** 26  
AVOCADO, CUCUMBER, REAL CRAB MEAT, TOPPED WITH UNAGI, SESAME SEED AND UNAGI SAUCE



**DOUBLE DOUBLE** †\* 25  
CUCUMBER, REAL CRAB MEAT, AVOCADO, SPICY TUNA ROLL TOPPED WITH TUNA AND ESCOLAR



**FOREST** † 24  
YELLOWTAIL, CUCUMBER, TOPPED WITH FLAME TORCHED SCALLOP, SPICY MAYO, UNAGI SAUCE AND TOBIKO.



**FRESH YELLOWTAIL** † 26  
IN: CUCUMBER, REAL CRAB MEAT, YELLOWTAIL TOP: YELLOWTAIL, AVOCADO, GREEN ONION



**GIANT** † 23  
UNAGI, AVOCADO, DEEP FRIED CRAB-STICK TOPPED WITH SALMON, YELLOWTAIL, TOBIKO AND UNAGI SAUCE



**GO GO** \* 19  
SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, SRIRACHA SAUCE TOPPED WITH CRUNCH POWDER AND UNAGI SAUCE



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



**HAWAIIAN** † 25  
IN: REAL CRAB MEAT, CUCUMBER, AVOCADO TOP: TUNA, MANGO, MANGO SAUCE



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



**KAPPA SASHIMI** † 24  
TUNA, SALMON, YELLOWTAIL AND SHRIMP WRAPPED WITH CUCUMBER (NO RICE). SOY-MUSTARD SAUCE, SESAME SEEDS



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



**KISS OF FIRE** †\* 25  
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  
CREAM CHEESE, UNAGI (EEL), AVOCADO AND KANIKAMA MIX AND CRAB STICK. DEEP FRIED. UNAGI SAUCE



**MANGO PARADISE** † 23  
SHRIMP TEMPURA, KANIKAMA MIX, CUCUMBER, AVOCADO TOPPED WITH MANGO, SALMON, TOBIKO, AND MANGO SAUCE AND WHITE SAUCE



**MARINERS** † 21  
KANIKAMA MIX, CUCUMBER, AVOCADO AND SHRIMP TEMPURA TOPPED WITH UNAGI, TUNA, AVOCADO, TOBIKO, 3 SAUCES



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



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



**MEGA CRUNCH** 21  
IN: SHRIMP TEMPURA, FRIED ONIONS AND DEEP FRIED CRAB STICK TOP: TEMPURA CRUNCH, POTATO CRUNCH AND UNAGI SAUCE



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



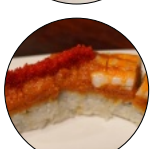
**NY CALI** † 16  
CUCUMBER, AVOCADO, REAL CRAB MEAT, MASAGO AND SESAME SEED



**OH YES** 23  
TUNA, SALMON, YELLOWTAIL, AND AVOCADO ROLL DEEP FRIED. UNAGI SAUCE



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



**RED DRAGON** †\* 25  
AVOCADO, CUCUMBER, REAL CRAB MEAT TOPPED WITH SPICY TUNA, SHRIMP AND TOBIKO



**SALMON CRUNCH** 20  
KANIKAMA MIX AND SALMON, DEEP FRIED. UNAGI SAUCE



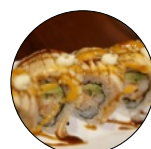
**SALMON LOVE** † 24  
IN: SPICY SALMON, CUCUMBER  
TOP: SALMON, AVOCADO, FRIED ONION, UNAGI SAUCE, SOY-MUSTARD SAUCE, SESAME SEEDS



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



**SEAHAWKS** † 24  
AVOCADO, CUCUMBER AND REAL CRAB MEAT TOPPED WITH SALMON AND TUNA



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



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



**SOUNDERS** †\* 24  
IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: SPICY TUNA, TUNA, FRIED ONION, SOY-MUSTARD SAUCE, UNAGI SAUCE, SESAME SEEDS



**SPICY & SPICY** †\* 22  
IN: SPICY ALBACORE, CUCUMBER  
TOP: SPICY TUNA, TEMPURA FLAKE, 3 SAUCES



**SUPER PHILLY** 21  
IN: CUCUMBER, AVOCADO, CREAM CHEESE, SALMON  
TOP: SMOKED SALMON, TOBIKO



**SUPER STAR** †\* 24  
IN: SHRIMP TEMPURA, KANIKAMA MIX, CUCUMBER, AVOCADO, CREAM CHEESE TOP: TUNA, SALMON, UNAGI SAUCE AND SOY-MUSTARD SAUCE, SRIRACHA



**TOTORO** † 27  
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

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



**VOLCANO** †\* **BAKED** 24  
IN: KANIKAMA MIX, CUCUMBER, AVOCADO  
TOP: SPICY SALMON, POTATO CRUNCH, UNAGI  
SAUCE, SRIRACHA, SESAME SEEDS, SPICY MAYO



**X-FILE** †\* 23  
SPICY TUNA, CUCUMBER TOPPED WITH  
SCALLOP, TOBIKO, SRIRACHA, GREEN ONION



**YUMMY YUMMY** 21  
SHRIMP TEMPURA, CRAB STICK, KANIKAMA  
MIX, AVOCADO, CREAM CHEESE, TOPPED  
WITH TOBIKO AND UNAGI SAUCE



**ZEN** † 26  
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  
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** 20  
SQUASH, YAMAGOBO, AVOCADO, PICKLED  
RADISH, MIXED GREEN WRAPPED WITH  
CUCUMBER, AND CRANBERRY SAUCE



**DEEP FRIED SCALLION ROLL** 15  
SCALLION TEMPURA, AVOCADO,  
CUCUMBER WITH UNAGI SAUCE

## SUSHI ROLLS - CLASSICS

**ALASKAN** † 13  
SALMON AND AVOCADO

**CALIFORNIA** 10  
KANIKAMA MIX, AVOCADO AND CUCUMBER

**DEEP FRIED CALIFORNIA** 12  
KANIKAMA MIX, AVOCADO AND CUCUMBER, DEEP FRIED,  
UNAGI SAUCE

**FUTOMAKI** † 19  
SHIITAKE MUSHROOM, KAMPYO, YAMAGOBO, CUCUMBER,  
TAMAGO (EGG), OSHINKO AND AVOCADO

**PHILADELPHIA** 13  
SMOKED SALMON AND CREAM CHEESE

**ROCK & ROLL** 15  
EEL, AVOCADO AND UNAGI SAUCE

**RAINBOW** † 22  
REAL CRAB MEAT, CUCUMBER AND AVOCADO  
TOPPED WITH CHEF'S SELECTION OF FISH

**NEGI HAMA** † 13  
YELLOWTAIL AND GREEN ONION

**NEGI SAKE** † 13  
SALMON AND GREEN ONION

**NEGI TORO** † 21  
MINCED TUNA BELLY, PICKLED RADISH AND GREEN ONION

**SAKE MAKI** † 12  
SALMON ROLL, (RICE OUTSIDE +1)

**TEKKA MAKI** † 12  
TUNA ROLL (RICE OUTSIDE +1)

**SALMON SKIN** 15  
CRISPY FRIED SALMON SKIN AND CUCUMBER

**SHRIMP TEMPURA** 16  
SHRIMP TEMPURA, CUCUMBER, AVOCADO, KANIKAMA  
MIX AND UNAGI SAUCE

**SPIDER** 19  
DEEP FRIED SOFT SHELL CRAB, KANIKAMA MIX, CUCUMBER  
AND AVOCADO TOPPED WITH MASAGO AND UNAGI SAUCE

**SPICY SALMON** †\* 16  
CHOPPED SALMON WITH SPICY SAUCE AND CUCUMBER

**SPICY SCALLOP** †\* 16  
CHOPPED SCALLOP WITH MAYO, SPICY SAUCE AND  
CUCUMBER

**SPICY TUNA** †\* 17  
CHOPPED TUNA WITH SPICY SAUCE AND CUCUMBER

**TERIYAKI MAKI** 16  
CHICKEN TERIYAKI AND CUCUMBER

**UNA KYU** 16  
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

19

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

19

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

### KID'S NOODLE SOUP

10

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

4

APPLE JUICE

4

LEMONADE

4

MILK 2% LOW FAT MILK

4

CHOCOLATE MILK

4

SODA (12 OZ. CAN)

3

PEPSI / DIET PEPSI / DR. PEPPER

COKE ZERO / SPRITE

SHIRLEY TEMPLE

4

RAMUNE SODA

4

ORIGINAL / MELON / ORANGE / STRAWBERRY

S. PELLEGRINO ITALIAN SPARKLING DRINKS

4

LEMON / ORANGE

SPARKLING WATER

(S) 3 (L) 6

BOTTLED WATER (500 ML)

2

## DESSERTS



CHOCOLATE LAVA CAKE

9

CHOCOLATE SPONGE CAKE SERVED WARM

- ADD A SCOOP OF ICE CREAM (+3)



MOCHI ICE CREAM

6

VANILLA / GREEN TEA /

STRAWBERRY / CAPPUCCINO

SWEET ICE CREAM WRAPPED IN SOFT FLUFFY  
RICE DOUGH



SESAME BALLS

6

DEEP FRIED SESAME BALLS (4 PCS)