

APPETIZERS



AGEDASHI TOFU 10
DEEP FRIED TOFU IN TEMPURA SAUCE

ANGRY CHICKEN WINGS* 14
WINGS DEEP FRIED AND TOSSED IN SPICY SAUCE

AVOCADO TEMPURA 12
BATTERED, DEEP FRIED AVOCADO WITH CILANTRO AIOLI

CALAMARI TEMPURA 14
BREADED, DEEP FRIED CALAMARI RINGS SERVED WITH LEMON-GARLIC AIOLI

COCONUT PRAWNS 16
PRAWNS TOSSED IN CREAMY SWEET COCONUT SAUCE WITH CANDY WALNUTS

EDAMAME 5
BOILED GREEN SOYBEANS IN THE POD, SALTED



GYOZA (6 PCS) 10
PORK POT STICKERS
DEEP-FRIED OR PAN-FRIED

SALMON KAMA 12
FRIED SALMON COLLAR WITH CREAMY MISO SAUCE



HOTATE KOROKKE (5 PCS) 18
CROQUETTES WITH SCALLOP, RICE, MUSHROOMS, ONION AND MOZZARELLA

LETTUCE WRAP 19
CHASHU PORK BELLY SERVED WITH FRESH VEGETABLE & SWEET DIPPING SAUCE

SOFT SHELL CRAB 18
DEEP FRIED SOFT SHELL CRAB



SPICY TUNA NACHO+* 16
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 10

TEBASAKI TERIYAKI 14
TRADITIONAL JAPANESE TERIYAKI CHICKEN WINGS

TORI KARAAGE 14
DEEP FRIED JAPANESE CHICKEN BITS MARINATED IN SWEET GINGER SOY SAUCE

TEMPURA - APPETIZER 14
SHRIMP (4 PCS) / VEGETABLE (8 PCS) / COMBO (6 PCS)



YAKITORI (2 SKEWERS) 6
CHICKEN THIGH SKEWERS CHAR-BROILED OVER OPEN FLAMED AND GLAZED WITH SAVORY TARE SAUCE

SASHIMI+ APPETIZER 27
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 22

TORO 29

SALADS & SOUP



POKE SALAD+* 20
FRESH RAW TUNA* OR SALMON* WITH SAUCE (SPICY OR NON-SPICY) OVER MIXED GREENS

TERIYAKI CHICKEN SALAD 19
CHAR-BROILED TERIYAKI CHICKEN, SERVED ON A BED OF MIXED GREENS WITH MISO DRESSING



VERY GOOD SALAD+ 20
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 8
GREEN WAKAME SALAD

SUNOMONO+ 15
SHRIMP / OCTOPUS / GEODUCK
CUCUMBER, WAKAME SALAD WITH SOY-MUSTARD DRESSING

HOUSE SALAD 5
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



DINNER BENTO



SALMON TERIYAKI



SHRIMP TEMPURA



BI BIM BOP

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 +6

HOUSE UDON SEAWEED, TOFU SKIN, GREEN ONION, MUSHROOM, BOILED EGG 22

SPICY UDON* CABBAGE, BROCCOLI, BEAN SPROUT, GREEN ONION 25

MISO RAMEN MISO BASED BROTH 24
SEAWEED, TOFU SKIN, GREEN ONION, MUSHROOM, BOILED EGG

TONKOTSU RAMEN PORK BONE BROTH - HEARTY PORK FLAVOR, RICH AND CREAMY 24
BEAN SPROUT, CABBAGE, CORN, FISH CAKE, BOILED EGG, SLICED PORK BELLY, AND GREEN ONION

SHOYU RAMEN CLEAR BROTH WITH SOY-SAUCE - TANGY, SALTY AND SAVORY 24
BEAN SPROUT, CABBAGE, CORN, FISH CAKE, BOILED EGG, SLICED PORK BELLY, AND GREEN ONION

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

DINNER BENTO SERVED WITH MISO SOUP, SALAD AND RICE 37

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

RICE BOWLS SERVED WITH MISO SOUP AND SALAD

DONBURI SIMMERED IN DONBURI BROTH WITH ONION AND EGG OVER RICE 26
ADD: TOFU +3 / CHICKEN +4 / BEEF +5 / CHICKEN KATSU +5 / PORK KATSU +5

CURRY DON JAPANESE CURRY WITH ONIONS, ZUCCHINIS, CARROTS AND POTATOES 26
ADD: TOFU +3 / CHICKEN +4 / BEEF +5 / CHICKEN KATSU +5 / PORK KATSU +5

BI-BIM-BOP KOREAN DISH. RICE MIXED WITH SAUTÉED AND SEASONED VEGETABLES 26

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

* SPICY

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DINNER DISHES

SERVED WITH MISO SOUP, SALAD AND RICE

TEMPURA (VEGETABLE / SHRIMP / COMBO) BATTERED AND DEEP FRIED	28
KATSU (TOFU / CHICKEN / PORK / SHRIMP) BREADED, DEEP FRIED CUTLET	28
TERIYAKI (CHICKEN / SALMON) GRILLED WITH HOMEMADE TERIYAKI SAUCE	28
GINGER PORK THIN SLICE OF PORK MARINATED IN GINGER-SOY AND STIR-FRIED	28
N.Y. TATAKI 10 OZ. CENTER CUT NEW YORK STEAK SERVED MEDIUM RARE THINLY SLICED ON A BED OF SPRING MIX WITH PONZU SAUCE	36
BULGOGI BEEF (KOREAN) TENDER MARINATED BEEF IN SWEET SOY SAUCE AND SAUTÉED WITH ONION	36
GALBI BEEF (KOREAN) BEEF SHORT RIBS (WITH BONES) MARINATED IN SWEET SOY SAUCE AND GRILLED	36
BLACK COD MISOYAKI BLACK COD MARINATED IN A SWEET MISO GLAZE AND GRILLED SERVED WITH SWEET MISO AND PONZU SAUCE	36



NY TATAKI



BLACK COD MISOYAKI



CHIRASHI



KOREAN CHIRASHI



KAISEN DON



NIGIRI PLATE LARGE



SASHIMI PLATE LARGE

FROM SUSHI BAR

SERVED WITH MISO SOUP AND SALAD

UNAGI DON BROILED EEL TOPPED WITH UNAGI SAUCE OVER SUSHI RICE	35
TEKKA DON⁺ FRESH RAW TUNA SLICES OVER SUSHI RICE	35
SALMON CHIRASHI⁺ FRESH RAW SALMON SLICES OVER SUSHI RICE	35
CHIRASHI⁺ CHEF'S SELECTION OF FRESH SASHIMI OVER SUSHI RICE	36
BUILD-YOUR-OWN CHIRASHI⁺ FRESH SASHIMI OVER SUSHI RICE CHOOSE FROM: TUNA, SALMON, YELLOWTAIL, ALBACORE, UNAGI AND AMA-EBI	37
KAISEN DON⁺ A PREMIUM SELECTION OF FRESH FISH OVER SEASONED SUSHI RICE	50
KOREAN CHIRASHI⁺ CHEF'S SELECTION OF FISH WITH MIXED GREEN OVER RICE SERVED WITH SPICY GOCHUJANG SAUCE (SERVED WITH MISO SOUP)	36
NIGIRI PLATE⁺ (CHEF'S SELECTION 7 PCS + UNAGI + TAMAGO)	39
NIGIRI PLATE⁺, LARGE (CHEF'S SELECTION 10 PCS + UNAGI + TAMAGO)	49
SASHIMI PLATE⁺ (CHEF'S SELECTION, 12 PCS EQUIVALENT)	55
SASHIMI PLATE⁺, LARGE (CHEF'S SELECTION, 17 PCS EQUIV.)	75
SASHIMI PLATE⁺, EXTRA LARGE (CHEF'S SELECTION, 25 PCS EQUIV.)	100

V VEGETARIAN OPTION

⁺ 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			NIGIRI / SASHIMI	
ABURI BEEF (SEARED BEEF)	5 ⁵⁰	-	MAGURO⁺ (TUNA)	5 ⁵⁰	16 ⁵⁰
SHIMA-AJI⁺ (STRIPED JACK) <i>FROM JAPAN</i>	6	18	<i>BLUEFIN TUNA FROM SPAIN - AQUACULTURED FOR LEANER MEAT, ASK FOR YELLOWFIN TUNA</i>		
ALBACORE⁺	5	15	TORO⁺ (BLUEFIN TUNA BELLY)		
AMA-EBI⁺ (SWEET SHRIMP) 2 PCS NIGIRI	12	18	ABURI-TORO (SEARED TORO)	9	-
EBI (SHRIMP, COOKED)	6	18	CHU-TORO (MEDIUM FATTY TUNA)	9	27
ESCOLAR⁺ (SNAKE MACKEREL)	5	15	O-TORO (FATTY TUNA)	10	30
HAMACHI⁺ (YELLOWTAIL)	5 ⁵⁰	16 ⁵⁰	SABA⁺ (MACKEREL)	5	15
HAMACHI⁺ , BELLY	6	18	SAKE⁺ (SALMON)		
HOKKIGAI (SURF CLAM)	5	15	ATLANTIC SALMON	5	15
HOTATE⁺ (SCALLOP)	5	15	ATLANTIC SALMON, BELLY	5 ⁵⁰	16 ⁵⁰
IKA⁺ (CALAMARI)	5	15	SOCKEYE SALMON (WILD)	5 ⁵⁰	16 ⁵⁰
IKURA⁺ (SALMON ROE)	5	15	SMOKED SALMON	5	15
INARI (FRIED TOFU)	4	-	TAKO (OCTOPUS)	5	15
KANI (CRAB)	6	18	TAMAGO (JAPANESE OMELETTE)	4	12
MADAI⁺ (GENUINE TAI / SEA BREAM) <i>FROM JAPAN</i>	6	18	TOBIKO⁺ (FLYING FISH ROE)	5	15
MIRUGAI⁺ (GEODUCK) <i>FROM SUQUAMISH, WA</i>	8	24	UNAGI (FRESH WATER EEL)	5 ⁵⁰	16 ⁵⁰
			UNI⁺ (SEA URCHIN) <i>FROM JAPAN</i>	12 ⁵⁰	25



REAL WASABI
AUTHENTIC WASABI PASTE

3

TUNA SAMPLER⁺

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



25

SALMON SAMPLER⁺

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



22



BLACK PEPPER SEARED TUNA⁺

YELLOWFIN TUNA WITH BLACK PEPPER
SEARED AND TOPPED WITH FRIED ONION

16



SEARED SALMON SET⁺

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

16

ABURI SET⁺

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

26 / 36

A&BURI EBI⁺

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

12

	ALOHA † 24 YELLOWTAIL, AVOCADO TOPPED WITH GROUND MACADAMIA NUTS, UNAGI (EEL), TOBIKO, UNAGI SAUCE, WHITE SAUCE.		DOUBLE DOUBLE †* 25 CUCUMBER, REAL CRAB MEAT, AVOCADO, SPICY TUNA ROLL TOPPED WITH TUNA AND ESCOLAR
	BAKED SCALLOP CALIFORNIA 27 BAKED (SPICY OR NON-SPICY) IN: KANIKAMA MIX, AVOCADO, CUCUMBER TOP: SCALLOP, KANIKAMA MIX, MASAGO, UNAGI SAUCE, WHITE SAUCE AND SPICY MAYO		FOREST † 25 YELLOWTAIL, CUCUMBER, TOPPED WITH FLAME TORCHED SCALLOP, SPICY MAYO, UNAGI SAUCE AND TOBIKO.
	BAINBRIDGE † 25 SALMON AND AVOCADO ROLL TOPPED WITH TUNA, REAL CRAB MEAT AND MASAGO		FRESH YELLOWTAIL † 27 IN: CUCUMBER, REAL CRAB MEAT, YELLOWTAIL TOP: YELLOWTAIL, AVOCADO, GREEN ONION
	BLACK WIDOW † 25 SOFT SHELL CRAB TEMPURA, CUCUMBER AND AVOCADO, KANIKAMA MIX TOPPED WITH TORCHED ESCOLAR, SPICY MAYO, BLACK TOBIKO AND UNAGI SAUCE		GIANT † 25 UNAGI, AVOCADO, DEEP FRIED CRAB-STICK TOPPED WITH SALMON, YELLOWTAIL, TOBIKO AND UNAGI SAUCE
	B.N.B. †* 24 IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: CRAB-STICK, JALAPEÑO, MASAGO		GO GO * 20 SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, SRIRACHA SAUCE TOPPED WITH CRUNCH POWDER AND UNAGI SAUCE
	BOSS †* 27 SHRIMP TEMPURA, CUCUMBER, KANIKAMA MIX AND CREAM CHEESE TOPPED WITH AVOCADO, SPICY TUNA, TEMPURA CRUNCH AND 3 SAUCES		HANNAH † 24 KANIKAMA MIX, AVOCADO, CUCUMBER AND SHRIMP TEMPURA TOPPED WITH EEL, YELLOWTAIL, SALMON, TOBIKO AND 3 SAUCES
	CATERPILLAR † 25 CUCUMBER, REAL CRAB MEAT, EEL, TOPPED WITH AVOCADO AND 3 SAUCES		HAWAIIAN † 26 IN: REAL CRAB MEAT, CUCUMBER, AVOCADO TOP: TUNA, MANGO, MANGO SAUCE
	CHERRY BLOSSOM † 24 SALMON AND AVOCADO ROLL TOPPED WITH TUNA		HYPNOTIC BAKED 29 CUCUMBER, AVOCADO AND KANIKAMA MIX ROLL TOPPED WITH LANGOSTINO LOBSTER TAIL, SHRIMP, MOZZARELLA CHEESE, MASAGO, UNAGI SAUCE, SESAME SEEDS
	CRAZY † 24 TUNA, SALMON, YELLOWTAIL AND AVOCADO ROLL TOPPED WITH MASAGO		KAPPA SASHIMI † 25 TUNA, SALMON, YELLOWTAIL AND SHRIMP WRAPPED WITH CUCUMBER (NO RICE). SOY-MUSTARD SAUCE, SESAME SEEDS
	DEEP FRIED SCALLION ROLL 16 SCALLION TEMPURA, AVOCADO AND CUCUMBER WITH UNAGI SAUCE		KILLER SHRIMP † 25 IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: SUSHI EBI, AVOCADO, UNAGI SAUCE, SESAME SEEDS
	DRAGON 26 AVOCADO, CUCUMBER, REAL CRAB MEAT, TOPPED WITH UNAGI, SESAME SEED AND UNAGI SAUCE		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

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SUSHI ROLLS

*: SPICY

KANIKAMA: IMITATION CRAB MEAT

TOBIKO: FLYING FISH ROE



LAS VEGAS 24
CREAM CHEESE, UNAGI (EEL), AVOCADO AND KANIKAMA MIX AND CRAB STICK. DEEP FRIED. UNAGI SAUCE



MANGO PARADISE † 25
SHRIMP TEMPURA, KANIKAMA MIX, CUCUMBER, AVOCADO TOPPED WITH MANGO, SALMON, TOBIKO, AND MANGO SAUCE AND WHITE SAUCE



MARINERS † 24
KANIKAMA MIX, CUCUMBER, AVOCADO AND SHRIMP TEMPURA TOPPED WITH UNAGI, TUNA, AVOCADO, TOBIKO, 3 SAUCES



MIDNIGHT †* **BAKED** 24
IN: SPICY TUNA, CREAM CHEESE, CUCUMBER
TOP: SPICY SALMON, UNAGI SAUCE, SPICY MAYO, JALAPEÑO



MEDUSA †* 23
IN: SHRIMP TEMPURA, AVOCADO, KANIKAMA MIX, CUCUMBER TOP: INARI, DEEP FRIED CRAB STICK, UNAGI SAUCE, SRIRACHA



MEGA CRUNCH 23
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



OH YES 25
TUNA, SALMON, YELLOWTAIL, AND AVOCADO ROLL DEEP FRIED. UNAGI SAUCE



RAINBOW † 24
REAL CRAB MEAT, CUCUMBER AND AVOCADO TOPPED WITH CHEF'S SELECTION OF FISH



RED CRUNCH †* 25
SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER ROLL TOPPED WITH 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 22
KANIKAMA MIX AND SALMON, DEEP FRIED. UNAGI SAUCE



SALMON LOVE † 25
IN: SPICY SALMON, CUCUMBER
TOP: SALMON, AVOCADO, FRIED ONION, UNAGI SAUCE, SOY-MUSTARD SAUCE, SESAME SEEDS



SAMURAI †* 24
IN: KANIKAMA MIX, AVOCADO, CUCUMBER
OUT: SPICY TUNA, INARI. UNAGI SAUCE
SESAME SEEDS, SRIRACHA



SEAHAWKS † 25
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 †* 23
MADAI, ALBACORE AND AVOCADO ROLL DEEP FRIED TOPPED WITH TOBIKO, UNAGI SAUCE, SRIRACHA, SESAME SEEDS



SOUNDERS †* 26
IN: SHRIMP TEMPURA, KANIKAMA MIX, AVOCADO, CUCUMBER TOP: SPICY TUNA, TUNA, FRIED ONION, SOY-MUSTARD SAUCE, UNAGI SAUCE, SESAME SEEDS



SPICY & SPICY †* 24
IN: SPICY ALBACORE, CUCUMBER
TOP: SPICY TUNA, TEMPURA FLAKE, 3 SAUCES



SUPER PHILLY 22
IN: CUCUMBER, AVOCADO, CREAM CHEESE, SALMON
TOP: SMOKED SALMON, TOBIKO



SUPER STAR †* 26
IN: SHRIMP TEMPURA, KANIKAMA MIX, CUCUMBER, AVOCADO, CREAM CHEESE TOP: TUNA, SALMON, UNAGI SAUCE AND SOY-MUSTARD SAUCE, SRIRACHA



TOTORO † 28
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)

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ULTRA ALBACORE +* 25
 IN: SPICY ALBACORE, CUCUMBER TOP:
 ALBACORE, AVOCADO, FRIED ONION, UNAGI
 SAUCE, SOY-MUSTARD SAUCE, SESAME SEEDS



VOLCANO +* BAKED 27
 IN: KANIKAMA MIX, CUCUMBER, AVOCADO
 TOP: SPICY SALMON, POTATO CRUNCH, UNAGI
 SAUCE, SRIRACHA, SESAME SEEDS, SPICY MAYO



X-FILE +* 25
 SPICY TUNA, CUCUMBER TOPPED WITH
 SCALLOP, TOBIKO, SRIRACHA, GREEN ONION



YUMMY YUMMY 24
 SHRIMP TEMPURA, CRAB STICK, KANIKAMA
 MIX, AVOCADO, CREAM CHEESE, TOPPED
 WITH TOBIKO AND UNAGI SAUCE



ZEN + 27
 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** 10
 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



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



SuBI GARDEN ROLL 20
 SQUASH, YAMAGOBO, AVOCADO, PICKLED
 RADISH, MIXED GREEN WRAPPED WITH
 CUCUMBER, AND CRANBERRY SAUCE

SUSHI ROLLS - CLASSICS

ALASKAN + 14
 SALMON AND AVOCADO

CALIFORNIA 11
 KANIKAMA MIX, AVOCADO AND CUCUMBER

DEEP FRIED CALIFORNIA 13
 KANIKAMA MIX, AVOCADO AND CUCUMBER, DEEP FRIED,
 UNAGI SAUCE

FUTOMAKI + 20
 SHIITAKE MUSHROOM, KAMPYO, YAMAGOBO, CUCUMBER,
 TAMAGO (EGG), OSHINKO AND AVOCADO

PHILADELPHIA 14
 SMOKED SALMON AND CREAM CHEESE

ROCK & ROLL 16
 EEL, AVOCADO AND UNAGI SAUCE

NEGI HAMA + 14
 YELLOWTAIL AND GREEN ONION

NEGI SAKE + 14
 SALMON AND GREEN ONION

NEGI TORO + 22
 MINCED TUNA BELLY, PICKLED RADISH AND GREEN ONION

SAKE MAKI + 13
 SALMON ROLL, (RICE OUTSIDE +1)

TEKKA MAKI + 13
 TUNA ROLL (RICE OUTSIDE +1)

SALMON SKIN 16
 CRISPY FRIED SALMON SKIN AND CUCUMBER

SHRIMP TEMPURA 17
 SHRIMP TEMPURA, CUCUMBER, AVOCADO, KANIKAMA
 MIX AND UNAGI SAUCE

SPIDER 20
 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 +* 18
 CHOPPED TUNA WITH SPICY SAUCE AND CUCUMBER

TERIYAKI MAKI 17
 CHICKEN TERIYAKI AND CUCUMBER

UNA KYU 17
 EEL AND CUCUMBER

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KIDS MENU (AGES 12 AND UNDER)

KID'S BENTO 20

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 20

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

KID'S NOODLE SOUP 12

NOODLES AND BROTH ONLY

ADD: TOFU +3 / CHICKEN +4 / BEEF +5
CHICKEN KATSU +5 / PORK KATSU +5
SHRIMP TEMPURA (2) +6

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) PEPSI / DIET PEPSI / DR. PEPPER COKE ZERO / SPRITE	3
SHIRLEY TEMPLE	4
RAMUNE SODA ORIGINAL / MELON / ORANGE / STRAWBERRY	4
S. PELLEGRINO ITALIAN SPARKLING DRINKS LEMON / ORANGE	4
SPARKLING WATER	(S) 3 (L) 6
BOTTLED WATER (500 ML)	2

DESSERTS



CHOCOLATE LAVA CAKE 10
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)