



APPETIZERS

EDAMAME	7.75
<i>Chilled and lightly seasoned with sea salt</i>	
SPICY EDAMAME	9.00
<i>Blanched and tossed with chili oil, cilantro and a medley of spices</i>	
GARLIC EDAMAME	9.00
<i>Blanched and tossed with garlic, sea salt and cilantro</i>	
GYOZA	9.00
<i>Vegetable or pork dumpling served either deep-fried or pan seared and served with ponzu</i>	
SOFT SHELL CRAB	11.00
<i>Panko-breaded whole soft-shell crab fried and served with ponzu</i>	
TAKOYAKI	12.50
<i>Fluffy wheat batter stuffed with octopus and deep fried with a light drizzle of unagi sauce, Japanese mayo and bonito flakes</i>	
CHICKEN KARAAGE	12.50
<i>Savory marinated chicken, breaded and fried with an ultra-crispy exterior, served with Japanese mayo and shichimi togarashi</i>	
HAMACHI KAMA	17.00
<i>Delicious fresh Japanese yellowtail collar, lightly salted and grilled - served with ponzu, daikon oroshi and grated ginger</i>	
TEMPURA	14.00
<i>Your choice of either a medley of vegetables, shrimp or a mixture of both, fried in tempura batter and served with Maneki tempura sauce</i>	
BBQ SALMON	10 / 23
<i>Fresh salmon pieces marinated and grilled with Maneki karai sauce, garnished with scallions. Your choice of either 2-pieces or 5-pieces</i>	
SASHIMI AP COMBO	29.00
<i>Catch of the day! 10 pieces of Chef's choice per order.</i>	
TORO TARTARE	30.00
<i>Delightfully full-flavored bluefin tuna belly served tartare style, dressed with rich Alaskan sturgeon caviar and served with house made wonton chips</i>	
OYSTERS	MP
<i>Chef selection of fresh oysters on the half shell with ponzu, scallion, daikon oroshi and a dash of spicy</i>	
CARPACCIO TRIO	28.00
<i>Thinly sliced bluefin tuna, salmon and hamachi topped with capers and a truffle oil drizzle</i>	

SALAD

GREEN SALAD	11.50
<i>Spring mix, sliced cucumbers, cherry tomato and avocado tossed in house onion dressing</i>	
WAKAME	8.00
<i>Spring mix, sliced cucumbers, cherry tomato and avocado tossed in house onion dressing</i>	

SOUP

MISO	3.00
<i>Silken tofu, nori, scallions</i>	
NABEYAKI UDON	21.00
<i>Hearty dashi broth, tender udon noodles, chicken, tofu and a variety of mixed vegetables</i>	
<i>Add tempura shrimp - 2</i>	
TOKYO RAMEN	23.00
<i>Spicy and rich pork broth, ramen noodles, chashu pork, bamboo shoots, corn, onion and sesame seeds</i>	

DONBURI

MANEKI CHIRASHI DON	37.00
<i>Catch of the day fish special served over sushi rice</i>	
<i>Add uni - MP</i>	
TEKKA DON	36.00
<i>Bluefin tuna served over sushi rice with shiso, scallion and kizami wasabi</i>	
UNAGI DON	37.00
<i>Freshwater eel served over steamed rice, lightly torched with unagi sauce</i>	
<i>Upgrade to anago (saltwater eel) - 5</i>	
SAKE DON	36.00
<i>Fresh salmon served over sushi rice with ikura and scallions</i>	

SPECIAL PLATES FROM SUSHI BAR

CITRUSY SAKANA	23.50
<i>Your choice of sake, hamachi or hon maguro dressed in our house citrus-based soy dressing with jalapenos, cucumber, daikon and sesame seeds</i>	
SPECIAL HAMACHI	23.00
<i>Seared hamachi slices served over a blend of avocado and garlic with a light touch of sea salt</i>	
JAPANESE A5 WAGYU	MP
<i>"Japanese Cow" A5 is the highest possible quality rating awarded by the Japanese Government</i>	
MANEKI SPOONS	23.00
<i>Uni, quail egg, tobiko, ikura, scallion and ponzu served on two spoons</i>	
MANEKI CUP	22.00
<i>Red snapper served "cocktail style" over a martini glass with a truffle dressing inside the glass</i>	
GARLIC SCALLOP	22.00
<i>Seared Hokkaido scallop served over crab mix with garlic, cucumber and lemon</i>	

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*** Please inform your server of any allergies or dietary restrictions.