

# Appetizers

* <b>Usuzukuri</b>	12.95	<b>Edamame</b>	4.95
thinly sliced white fish with ponzu sauce.		boiled and salted green soybeans.	
* <b>Tuna Tataki</b>	11.95	<b>Age Tofu</b>	6.95
thinly sliced tuna lightly seared and served in ponzu sauce.		fried tofu served in a very mild soy sauce.	
* <b>Spicy Tuna</b>	13.95	<b>Haru Maki</b>	4.95
finely chopped tuna served atop spinach and a wheel of rice then covered in spicy sauce and sprinkled masago and tobiko.		two crispy vegetable spring rolls sliced and served with sesame soy sauce.	
* <b>Tuna &amp; Avocado</b>	14.95	<b>Gyoza</b>	6.95
tuna, avocado, masago mixed in our spicy sauce served in a bowl made of thinly sliced cucumber.		pork pot stickers served steamed or fried.	
* <b>Hamachi Carpaccio</b>	13.95	<b>Shumai</b>	6.95
thinly sliced hamachi topped with jalapeno served in ponzu sauce.		steamed or fried shrimp dumplings.	
* <b>Spicy Sashimi</b>	12.95	<b>Veggie Delight</b>	9.95
assorted fresh cut sashimi with radish and cucumber served in our spicy ponzu sauce.		fresh cut vegetables wrapped with cucumber served in ponzu sauce.	
* <b>New Haven</b>	11.95	<b>Dynamite Scallop</b>	14.95
your choice of tuna or salmon with krab wrapped within thinly sliced cucumber served in ponzu, a citrus infused soy sauce.		sea scallops, krab and masago spun in our dynamite sauce stuffed inside of a seashell and baked.	
* <b>Morning Glory</b>	13.95	<b>Volcano Mushrooms</b>	11.95
salmon, krab and cucumber bound together with seaweed and served with a touch of ikura on top.		baked mushrooms erupting with dynamite conch.	
* <b>Ahi Poke</b>	12.95	<b>Caribbean Shrimp</b>	11.95
tuna, cucumber, jalapeno, onions and mango with our own spicy sauce.		fresh shrimp lightly battered and fried. served in a sweet and spicy chili sauce with mango-jalapeno salsa and feta cheese.	
* <b>Sushi Appetizer</b>	10.95	<b>Shrimp Tempura</b>	8.95
the chef's choice of five pieces of nigiri.		lightly battered and fried shrimp and vegetables.	
* <b>Sashimi Appetizer</b>	13.95	<b>Lobster Tempura</b>	14.95
the chef's choice of seven pieces of sashimi.		lightly battered and fried lobster tail served with creamy wasabi sauce.	
* <b>Sunomono</b>	12.95	<b>Dynamite Lobster</b>	18.95
conch, octopus, shrimp and krab served over sliced cucumber in your choice of either vinaigrette, miso or spicy sauce.		lobster tail baked in dynamite sauce with masago.	
* <b>Seafood Ceviche</b>	13.95	<b>Hamachi Kama</b>	9.95
chef's choice of fresh seafood ceviche.		a grilled yellowtail collar served with ponzu sauce.	
* <b>Beef Tataki</b>	9.95	<b>Scallop with Crispy Onion</b>	12.95
thinly sliced beef lightly seared and served in a soy-vinaigrette.		sea scallops seared with crispy onions served in a blend of kinky sauce and herb infused extra-virgin olive oil.	
<b>Baby Octopus</b>	8.95	<b>Crispy Calamari</b>	9.95
marinated baby octopus served with cucumber and masago. drizzled with eel sauce.		fried calamari in a sweet chili sauce topped with crumbled feta cheese.	
<b>Beef Negimaki</b>	7.95	<b>Fried Oyster</b>	8.95
grilled strips of beef rolled with scallions served with homemade teriyaki sauce.		fried oyster served with house made sauce.	
<b>Grilled Fish Appetizer</b>	9.95	<b>Crab Cake</b>	11.95
grilled fish served with honey lemon sauce.		pan-seared homemade crab cake with mango-jalapeño salsa served with creamy wasabi and seafood sauce.	
<b>Dynamite Mussels</b>	9.95	<b>Soft Shell Crab</b>	10.95
mussels baked in dynamite sauce with masago.		lightly breaded soft shell crab deep fried and served with ponzu sauce.	
		<b>Angry Chicken</b>	8.95
		lightly battered tempura chicken seasoned with a blend of our spiciest sauce. served over fresh mixed greens.	

Warning: consuming raw or undercooked meat or fish may increase your risk of a food borne illness. especially if you have certain medical conditions

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# Soup & Salads

<i>Soup of the Day</i>	Chef's Daily Selection	<i>Avocado Krab Meat Salad</i>	9.95
<i>Miso Soup</i>	2.50	Krab meat and avocado mixed in mayonnaise and masago.	
<i>Vegetable Miso Soup</i>	3.50	* <i>Squid Salad</i>	11.95
<i>Gyoza Miso Soup</i>	3.95	squid, masago and scallions served on a bed of mixed greens in creamy-spicy sauce.	
<i>Krab Miso Soup</i>	3.50	* <i>Seared Tuna Salad</i>	14.95
<i>House Salad</i>	2.95	tuna seared with Cajun spices served on mix greens with balsamic vinaigrette.	
fresh garden mix served with ginger dressing.		* <i>Spicy Tuna Salad</i>	15.95
<i>Seaweed Salad</i>	5.95	tuna, avocado, masago and mixed greens served with creamy-spicy and spicy sauce.	
<i>Spicy Cucumber Salad</i>	3.95		
<i>Kimchi</i> spicy pickled cabbage	4.95		
<i>Oshitashi</i>	6.95		
boiled spinach served with miso vinaigrette.			

## A La Carte

\*Nigiri served in pairs  
Sashimi add \$2.00 or \$3.00

<i>Tuna</i>	6.95	<i>Shrimp</i>	4.95	<i>Octopus</i>	5.95
<i>Blue Fin Tuna</i>	8.95	<i>Unagi</i> (eel)	6.95	<i>Conch</i>	5.95
<i>Blue Fin Toro</i>	12.95	<i>Uni</i> (sea urchin)	14.95	<i>Hokigai</i> (surf clam)	5.95
<i>Hamachi</i> (yellow tail)	6.95	<i>Masago</i> (smelt egg)	6.95	<i>Tsubugai</i> (whelk)	5.95
<i>Salmon</i>	5.95	<i>Tobiko</i>	7.95	<i>Scallop</i>	6.95
<i>Smoked Salmon</i>	6.50	<i>Ikura</i> (salmon roe)	8.95	<i>Krab</i>	3.95
<i>Fluke</i>	8.95	<i>Add Quail Egg</i>	2.00	<i>Fire Basket</i>	7.95
<i>Striped Bass</i>	6.95	<i>Amaebi</i> (sweet shrimp)	7.95	your choice of shrimp, conch, tuna, scallop, or octopus in a seaweed basket with spicy sauce.	
<i>Albacore Tuna</i>	5.95	<i>Tamago</i>	4.50	<i>Today's Catch</i>	
<i>Escolar</i>	4.95	<i>Inari</i>	3.95	Please ask your server	
<i>Saba</i> (mackerel)	5.50	<i>Ika</i> (squid)	5.50		
<i>Madai</i> ( seabream)	8.95				

\*Temaki (Hand Roll) also available

## Sushi & Sashimi Entrées

\*served with miso soup or salad with ginger dressing

<i>Maki Dinner</i>	19.95	<i>Chirashi</i>	25.95
california, tuna, and shrimp tempura rolls.		assorted sashimi served over sushi rice.	
<i>Sushi Dinner</i>	22.95	<i>Unagi Don</i>	24.95
the chef's choice of seven pieces of nigiri and a california roll.		eel broiled with eel sauce served over on steamed rice.	
<i>Nigiri Dinner</i>	27.95	<i>Vegetarian Sushi</i>	19.95
the chef's choice of twelve pieces of nigiri.		four vegetable nigiri, cucumber and vegetable roll.	
<i>Sushi Deluxe</i>	27.95	<i>Sushi &amp; Sashimi Boats</i>	
the chef's choice of nine pieces of nigiri with california roll and tuna roll.		<i>Love Boat</i> (Boat for two)	65.95
<i>Sashimi Dinner</i>	26.95	sushi and sashimi, with crunchy roll and california roll.	
the chef's choice of fifteen pieces of sashimi.		<i>Titanic</i> (Boat for Three)	99.95
<i>Sashimi Deluxe</i>	39.95	sushi and sashimi with crunchy, california and today's roll.	
the chef's choice of twenty-four pieces of sashimi.		<i>Enterprise</i> (Boat for Four)	129.95
<i>Sushi &amp; Sashimi Dinner</i>	32.95	sushi and sashimi with california, crunchy, rainbow and today's roll.	
six nigiri, seven pieces of sashimi and a california roll.			

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# Specialty Rolls

<i>California Roll</i> with masago	6.95	* <i>Crunchy Roll</i>	11.95
* <i>California Tuna Roll</i> with masago	8.95	salmon, krab, scallion and cream cheese with eel sauce.	
* <i>California Salmon Roll</i> with masago	8.95	whole roll panko-fried.	
<i>Kappa</i> cucumber roll	4.95	* <i>Crunchy Tuna Roll</i>	12.95
* <i>Tuna/Spicy Tuna Roll</i>	5.95	tuna, avocado and scallion with creamy wasabi and spicy sauce. whole roll panko-fried.	
* <i>Salmon Roll</i>	5.95	* <i>Rock &amp; Roll</i>	13.95
<i>Conch Roll</i>	7.95	crunchy roll with spicy krab meat.	
<i>Vegetable Roll</i>	8.95	<i>Lion King</i>	11.95
<i>Spicy Krab Roll</i>	8.50	smoked salmon, shrimp tempura, masago, avocado and cream cheese with krab and creamy spicy sauce.	
krab, cucumber, scallion, and spicy sauce.		* <i>TGIF</i>	13.95
<i>Salmon Skin Roll</i>	8.95	shrimp, tuna, scallion and avocado roll topped with fish tempura and eel sauce.	
<i>Eel Roll</i>	9.95	* <i>Hawk Eye</i>	12.95
eel and cucumber served with eel sauce.		salmon, white fish, scallion, krab and asparagus tempura fried inside wrapped in rice and seaweed with eel sauce and spicy sauce.	
* <i>Rainbow Roll</i>	13.95	* <i>First Love</i>	14.95
<i>Philadelphia Roll</i>	10.95	eel, cream cheese and avocado inside with salmon and eel sauce on top.	
smoked salmon, cucumber, cream cheese and seeds.		* <i>No Name Roll</i>	14.95
<i>Philly King</i>	13.95	panko-fried shrimp and scallion with tuna, avocado and spicy sauce on top.	
cucumber, avocado, scallion and cream cheese inside and smoked salmon on top.		<i>Dragon Roll</i>	13.95
* <i>Casanova</i>	13.95	panko-fried shrimp and asparagus with broiled eel and avocado on top drizzled with eel sauce.	
tuna, avocado, cucumber and cilantro inside and thin sliced lime, spicy and creamy spicy sauce on top.		<i>Dancing Shrimp</i>	11.95
* <i>Negihama</i>	6.95	shrimp on a california roll with creamy spicy sauce.	
yellowtail and scallion.		<i>Shrimp Tempura Roll</i>	9.95
<i>Spider Roll</i>	10.95	panko-fried shrimp rolled with avocado. served with eel sauce.	
deep-fried soft shell crab, avocado, krab and asparagus with masago and eel sauce on top.		<i>Lobster Tempura Roll</i>	16.95
* <i>J.B. Roll</i>	9.95	tempura lobster tail rolled with avocado. served with eel sauce.	
salmon, scallion, cream cheese and sesame seeds.		<i>I Love Eel</i>	12.95
<i>Futomaki</i>	9.95	eel, krab, avocado, masago and rice wrapped with thinly sliced cucumber. served with eel sauce.	
tamago, cucumber, kanpyo, gobo, spinach and krab		* <i>Beauty &amp; the Beast</i>	13.95
<i>Mexican Roll</i>	10.95	cream cheese, avocado, cucumber and masago inside with variety of fish and eel on top.	
tempura shrimp, asparagus, avocado and scallion with masago and spicy sauce on top.		<i>Crouching Tiger</i>	14.95
* <i>Bahama Hama</i>	10.95	panko-fried shrimp, scallion, cream cheese inside with eel and shrimp on top with eel and creamy spicy sauce.	
yellow tail, cucumber, avocado, scallion and masago.		* <i>Hidden Dragon</i>	14.95
* <i>La Bamba</i>	13.95	panko-fried shrimp, eel, masago and cream cheese inside with salmon, avocado and eel sauce on top.	
smoked salmon, cilantro, lime, tomato and cream-cheese inside with avocado and spicy sauce on top.		* <i>God Father</i>	19.95
<i>Volcano Roll</i>	14.95	tempura lobster tail, cream cheese and masago inside with tuna, salmon and black tobiko on top served with eel sauce and spicy sauce.	
conch dynamite on a california roll.		* <i>Red Devil</i>	15.95
* <i>Florida Roll</i>	10.95	krab, cream cheese, avocado and cucumber with spicy tuna on top.	
yellow tail, tuna, scallion, avocado and masago.		* <i>Dirty Old Man</i>	14.95
* <i>Nemo</i>	11.95	spicy raw dynamite fish on a california roll.	
avocado, cucumber, cream cheese and masago inside with white tuna, salmon and tobiko on top.		<i>Spice Girls</i>	13.95
* <i>Snow White</i>	9.95	baked dynamite fish on a california roll with spicy sauce.	
escolar, avocado, and cucumber with creamy wasabi.		* <i>Super Duper</i>	16.95
<i>Boston Roll</i>	10.95	eel, shrimp tempura, scallion and avocado inside with seared tuna sprinkled with tempura flakes, masago, eel sauce and spicy sauce on top.	
shrimp, krab, cucumber, lettuce and creamy wasabi.			
* <i>Pink Lady</i>	13.95		
conch, tuna, cucumber and scallion inside wrapped with soybean paper served over creamy spicy sauce.			
* <i>Tuna Special Roll</i>	10.95		
tuna, escolar, avocado and scallion with masago.			
* <i>Tri-Color</i>	14.95		
tuna, salmon, white fish, tamago, scallion and avocado with masago on top.			
* <i>Four Seasons</i>	14.95		
tuna, avocado and scallion inside with four kinds of fish eggs on top.			
* <i>Bohemian Roll</i>	11.95		
conch, cucumber, asparagus, scallion and masago with spicy sauce.			

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# Grill Entrées

served with miso soup or salad with ginger dressing

## *Hibachi Selections*

<b>Chicken Teriyaki</b>	15.95
<b>Steak Teriyaki</b>	18.95
<b>Shrimp</b>	21.95
<b>Scallops</b>	22.95
<b>Lobster</b>	28.95

your choice of the above served hibachi style with mushrooms, seasonal vegetables and steamed rice. with choice of seafood sauce or teriyaki sauce.

- \* **Cajun Tuna** 24.95  
sliced seared tuna Cajun seasoned and served atop sautéed spinach and mushroom with steamed rice then glazed with herb infused extra-virgin olive oil.

**Crunch Grouper** 24.95  
panko encrusted grouper glazed with homemade mango-Jalapeño salsa and seafood sauce. served with grilled asparagus and wasabi mashed potatoes.

**Crab Crusted Mahi-Mahi** 24.95  
mahi-mahi grilled and covered with crab meat topped with our creamy seafood sauce. served with wasabi mashed potatoes and fresh seasonal vegetables.

- \* **Ahi Tuna** 24.95  
pan seared sesame encrusted tuna served over wasabi mashed potatoes and vegetables with our seafood sauce on top.

**Shrimp Tempura** 19.95  
lightly battered and deep-fried shrimp and vegetables. served with steamed rice.

**Grilled Fish of the Day** 22.95  
grilled fish with sautéed vegetables, steamed rice and your choice of either seafood or teriyaki sauce.

**Spicy Pork** 19.95  
sliced pork marinated and grilled. served with seasonal vegetables and steamed rice.

**Kalbi** 23.95  
short ribs marinated and grilled. served sizzling with fresh vegetables and steamed rice.

**Bulgoki** 20.95  
thinly sliced beef marinated and served sizzling with mushrooms, caramelized onions and steamed rice.

- \* **Surf & Turf** 32.95  
lobster tail baked dynamite-style with masago along with teriyaki steak. served with steamed rice and fresh seasonal vegetables.

**Katsu** 17.95  
panko-fried pork or chicken served with steamed rice and seasonal vegetables.

# Noodles

**Udon** 14.95

**Shrimp tempura**  
served with two pieces of lightly battered and fried shrimp in a light broth.

**Spicy Seafood**  
a spicy noodle soup with fresh seafood and fresh vegetables.

**Nabeyaki Udon**  
a Japanese noodle soup with shrimp tempura, egg and fresh vegetables. served in hot pot.

**Sukiyaki Udon**  
a Japanese noodle soup with sukiyaki beef, egg and fresh vegetables.

**Yaki Soba** 14.95  
pan fried egg noodles with pork or chicken and vegetables in a light sauce.

**Ramen** 14.95

**Tonkotsu**  
served in a creamy pork broth with pork, fish cake and egg.

**Seafood**  
served in a creamy broth with fresh seafood, fish cake and egg.

**Spicy Tantan**  
served in a creamy spicy broth with ground pork.

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# Bento Lunch

(Lunch Box)

(11:30 a.m. -2:30 p.m. Mon-Fri)

All bento lunches are served with miso soup and house salad,  
four pieces of california roll and daily specials.

**\*No substitutions\***

* <b>Maki Bento</b>	11.95	* <b>Sushi Bento</b>	13.95
a tuna roll, cucumber roll, shrimp tempura roll and our daily special.		a tuna roll and cucumber roll with five pieces of nigiri and our daily special.	
* <b>Sashimi Bento</b>	15.95	* <b>Sushi &amp; Sashimi Bento</b>	16.95
nine pieces of sashimi and our daily special.		six pieces of sashimi, three pieces of nigiri and our daily special.	
* <b>Sushi &amp; Sashimi Deluxe</b>	18.95	<b>Vegetarian Bento</b>	11.95
nine pieces of sashimi, four pieces of nigiri and our daily special.		a vegetable roll and cucumber roll served with vegetables.	

\* **Natsu Bento** 19.95

your choice of teriyaki steak or chicken served with  
three pieces of nigiri, six sashimi, four pieces of california roll  
and our daily special.

<b>Teriyaki Chicken</b>	10.95	<b>Ton Katsu</b>	10.95
teriyaki glazed sautéed chicken breast served with seasonal vegetables.		panko-fried pork cutlets served with katsu sauce.	
<b>Teriyaki Steak</b>	11.95	<b>Chicken Katsu</b>	10.95
filet mignon grilled hibachi style served with seasonal vegetables.		panko-fried chicken breast served with katsu sauce.	
<b>Salmon Teriyaki</b>	11.95	<b>Fish Katsu</b>	11.95
grilled salmon and vegetables served with teriyaki sauce.		our fish of the day panko-fried served with katsu sauce.	
<b>Hibachi Shrimp</b>	13.95	<b>Shrimp Tempura</b>	10.95
grilled shrimp and vegetables with seafood sauce.		lightly battered and deep- fried shrimp and vegetables .served with tempura sauce.	
<b>Today's Fish</b>	11.95		
grilled fish alongside vegetables and served with creamy seafood sauce.			

# Donburi Lunch

(Lunch in a Bowl)

All Donburi are served with miso soup or house salad.

* <b>Chirashi</b>	15.95	<b>Chicken Teriyaki Don</b>	9.95
assorted sashimi and vegetables served on sushi rice.		grilled chicken and vegetables with teriyaki sauce on steamed rice.	
<b>Unagi Don</b>	14.95	<b>Dynamite Fish</b>	11.95
grilled eel on steamed rice served with eel sauce.		baked fish mixed with masago and spicy sauce on steamed rice.	
<b>Bulgoki Don</b>	11.95	<b>Spicy Pork Don</b>	9.95
marinated beef sliced and grilled. served with vegetables on steamed rice.		marinated spicy pork sliced and grilled. served with vegetable on steamed rice.	
<b>Katsu Don</b>	9.95		
panko-fried pork cutlets with boiled egg on rice.			

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