

STARTERS

Edamame steamed soy beans (spicy +\$1)	\$6	Gyoza fried or steamed pork and vegetable	\$9
Agedashi Tofu crispy fried tofu, bonito flakes, tempura sauce	\$8	dumplings, gyoza sauce Tatsuta Age lightly battered chicken tenders,	\$8
Chicken Yakitori two grilled skewers of chicken,	\$9	katsu sauce Tempura Trio	\$11
teriyaki sauce Beef Yakitori	\$10	shrimp, assorted vegetables, tempura sauce	
two grilled skewers of beef, teriyaki sauce		Tropical Puffs kani, fuji apple, cream cheese, ponzu	\$9
Fried Calamari Tempura battered squid, calamari sauce	\$11	Hamachi or Sake Kama grilled fresh yellowtail or salmon collar,	\$16
Soft Shell Crab one soft-shell crab tempura, ponzu	\$12	ponzu sauce	

SOUPS & SALAD

Miso Soup	\$4	Seaweed Salad	\$8
Osumashi Soup	\$5	Squid Salad	\$10
clear broth with mushrooms, scallions	ΨÜ	Garden Salad	\$5
Tulip Soup egg broth, chicken, carrots, peas	\$7	Sunomono cucumber salad, citrus soy, sesame seed add kani, ebi or tako (+\$3)	\$7
		Yumi Salad cucumber salad, kani, ebi, spicy mayo, tempura flakes	\$11

SIDES

House Salad	\$3	Bowl of Rice	\$2
served with ginger dressing		sub brown rice (+\$2), black	rice (+\$2),
		or sushi rice (+\$1.50)	

(*) Contains Raw Fish, Meat, Shellfish or Egg

TASTING PLATES

Pepper Tuna * bluefin tuna seared with black pepper, sesame, garlic, chef's sauce	\$16
Four Stars * tuna, cod, salmon, red snapper, ponzu, sesame	\$17
Hamachi Carpaccio * yellowtail, jalapeno, tobiko, ponzu	\$18
Ahi Tower * spicy tuna, avocado, kani, masago, black jasmine rice, kabayaki, spicy mayo	\$19

THE SHOOTERS

\$7

\$11

Ebi Shooter *

Uni Shooter*

sake, masago, ebi, quail egg, sriracha, wasabi

sake, uni, wasabi, sriracha add quail egg (+\$2)

21+ Age ~ Please enjoy responsibly~

SPECIAL HAND-ROLL

Made with soy paper

Creamy Shrimp	\$7
shrimp tempura, masago, spicy mayo	
Ginga *	\$12

snow crab, scallop, avocado, spicy mayo

LOW-CALORIE ROLLS

No rice

Barbie Roll *	\$1/
tuna, salmon, cod, masago, jalapeno, lettuce, sriracha wrapped in rice paper	
Hollywood Roll *	\$16
tuna, salmon, cod, kani, avocado, daikon sprouts, wrapped in cucumber	

SUSHI BAR SPECIALS

served with miso soup & house salad

Sushi Deluxe *	8 pieces of chef's choice sushi & rainbow roll	\$31
Sashimi Deluxe *	12 pieces of chef's choice sashimi & spicy salmon	\$33
Chirashi *	16 pieces of chef's choice sashimi served on a bed of sushi rice	\$34
Boat for Two *	24 pieces of chef's choice sushi & sashimi + summer roll	\$81
Boat for Three *	30 pieces of chef's choice sushi & sashimi + lovers & tiger eve	\$105

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Migiri and Saghimi

		NIGIRI 2 pcs w/rice	SASHIMI 6 pcs no rice
Maguro *	Tuna Loin	\$8.95	\$18.95
O-Toro *	Fatty Tuna	МКТ	МКТ
Sake *	Salmon	\$8.50	\$17.95
Saketoro *	Fatty Salmon	\$8.95	\$18.95
Hamachi *	Yellowtail	\$7.95	\$18.95
Suzuki *	Sea Bass	\$7.95	\$15.95
Tai *	Red Snapper	\$7.95	\$15.95
Bincho *	Seared Albacore	\$7.95	\$16.95
Tara *	White Cod	\$7.95	\$15.95
Saba *	Mackerel	\$7.95	\$15.95
Zuwaigani *	Snow Crab	\$10.50	\$24.95
Uni *	Sea Urchin	МКТ	
Hotate *	Spicy Scallop	\$8.95	\$17.95
Amaebi *	Sweet Shrimp	\$11.50	\$27.95
lka *	Squid	\$7.50	\$15.95
Tako *	Octopus	\$7.50	\$15.95
Ebi	Shrimp	\$6.95	\$15.95
Unagi	Freshwater Eel	\$8.95	\$17.95
Masago *	Smelt Egg	\$6.95	
Tobiko *	Flying Fish Egg	\$7.95	
Ikura *	Salmon Roe	\$8.95	
Hokkigai *	Surf Clam	\$7.50	\$15.95
Kani	Imitation Crab	\$6.95	\$14.95
Pepper Tuna *		\$8.95	
Smoked Salmon	*	\$8.95	\$17.95
Kobe Beef *		\$12.00	

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ROLLS & HAND-ROLLS

Avocado Roll	\$6	California Roll	\$7.5	Crunchy Roll	\$7.5
Cucumber Roll	\$6	Eel Roll	\$7.5	Tuna Avocado Roll	\$8.5
Garden Roll	\$7.5	Eel Avocado Roll *	\$8.5	Salmon Avocado Roll *	\$8.5
Salmon Roll *	\$7.5	Philadelphia Roll	\$9.5	Smk Salmon Avo Roll *	\$8.5
Tuna Roll *	\$7.5	Salmon Skin Roll *	\$8.5	Yellowtail Scallion Roll *	\$8.5
Spicy Salmon Roll *	\$8.5	Spicy Tuna Roll *	\$9.5	Veg Tempura Roll *	\$8.5

SPECIAL ROLLS

All-Star *	\$16
inside: yellowtail, cucumber top: pepper tuna, avocado, garlic, chef's sauce	
Dragon *	\$16
inside: spicy tuna top: eel, avocado, eel sauce	
Lovers *	\$16
inside: spicy salmon top: tuna, avocado, tempura flakes, spicy mayo	
Nanami *	\$17
inside: shrimp tempura, cucumber top: seared salmon, avocado, roasted garlic	
Ocean 7*	\$17
inside: shrimp tempura, avocado top: spicy tuna, tempura flakes, spicy mayo	
Paradise *	\$16
inside: spicy yellowtail top: escolar, avocado, ponzu, roasted garlic	
Rainbow *	\$16
inside: kani, avocado, cucumber top: tuna, salmon, escolar, red snapper, avocado	
Surf N Turf *	\$17
inside: tuna, avocado top: seared beef, roasted garlic, chef's sauce	

COOKED ROLLS

Angel inside: scallop, avocado, cream cheese deep-fried top: spicy mayo, sesame seeds	\$16
Calamari inside: calamari, avocado top: tempura flakes, eel sauce	\$16
Caterpillar inside: eel, kani, cream cheese top: avocado, eel sauce	\$16
Majesty inside: red snapper, tamago, kani, asparagus deep-fried top: spicy mayo, garlic sauce	\$17
Spider inside: soft-shell crab, cucumber, avocado top: masago, eel sauce	\$16
Sunrise inside: shrimp tempura, cucumber top: kani, tempura flakes, spicy mayo	\$16
Summer inside: red snapper deep-fried top: masago, spicy mayo	\$15
Tiger Eye inside: smk salmon, jalapeno, cream cheese deep-fried, avocado, masago, w/ soy paper	\$14
Rock 'n Roll inside: shrimp tempura, avocado, cucumber, masago, daikon top: eel sauce	\$14

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BENTO BOX DINNER

served with rice, miso soup & house salad, 2pc gyoza, 4pc california roll

CHOOSE A PROTEIN:

Chicken Teriyaki	\$23
Beef Teriyaki	\$25
Salmon Teriyaki	\$27
Shrimp & Veg Tempura	\$25

CHOOSE A SIDE:

5 pcs of Sushi * 7 pcs of Sashimi * California Roll Tempura Trio

TERIYAKI PLATE DINNER

served with rice, miso soup & house salad

Chicken Teriyaki \$19 **Beef Teriyaki** \$21 Salmon Teriyaki \$23

KITCHEN DINNER

served with rice, miso soup & house salad

Black Pepper Steak grilled 6oz ribeye with an egg, sautéed onions, vegetables, black pepper steak sauce	\$28
Unagi Don smoked freshwater eel served on a bed of rice with sweet eel sauce, oshinko	\$22
Ton Katsu fried pork filet served with rice, vegetables, katsu sauce	\$18
Chicken Katsu fried chicken filet served with rice, vegetables, katsu sauce	\$18
Vegetable Tempura Dinner twelve pieces of lightly battered fried assorted vegetables	\$18
Shrimp Tempura Dinner five pieces of lightly battered fried shrimp and assorted vegetables	\$23

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HIBACHI-STYLE FRIED RICE

served with miso soup

CHOOSE A PROTEIN:

Chicken	\$15
Beef	\$15
Shrimp	\$17
Combo	\$17
Tofu	\$15
Vegetable	\$15

EXTRAS:

Make it Spicy + \$1 Add vegetables + \$3 Extra protein + \$3

NOODLES

Nanami Ramen ramen noodle with chashu pork, egg, vegetables, fish cake in miso or soy broth	\$15
Nabe Yaki Udon noodle soup with egg, mushroom, spinach, fish cake, shrimp tempura	\$15
Seafood Udon noodle soup with shrimp, squid, fish, kani and scallops	\$19
Yaki Udon stir-fried udon noodles with assorted vegetables, mushrooms	\$15
Yaki Soba stir-fried buckwheat noodles with assorted vegetables, mushrooms, bean sprouts	\$15

KIDS PLATE

10 years old and under – DINE-IN ONLY

Kids Plate 1:	8 pc chicken nuggets, 3 pc gyoza	\$11.95
Kids Plate 2:	chicken teriyaki plate and rice	\$11.95
Kids Plate 3:	2 pc shrimp tempura and assorted vegetable tempura	\$11.95

DESSERT

Ice Cream	flavors: red bean or green tea	\$6
Mochi Ice Cream	ice cream wrapped in sweet rice flour <u>flavors:</u> vanilla, strawberry, mango, or green tea	\$8
Banana Tempura	topped with whip cream & chocolate syrup	\$8
Cheesecake Tempura	topped with whip cream & chocolate syrup	\$8

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