

Soups	
Miso Soup Soybean paste broth with Dry seaweed, tofu, and s	3.00 callion.
Seafood Miso Soup Shrimp, scallop, crabmeat with miso paste.	7.95
Tom Yum Soup Hot n' sour soup with galangal, lemongrass, kaffir mushrooms, shrimp and thai chili oil.	7.95 leaves,
Salad	
Seaweed Salad Fresh seaweed seasoned to perfection in sesame see little red pepper	6.25 eds and a
Kani Salad Shredded crab and cucumber with crunch	7.25
Green Garden Salad Fresh lettuce with Ginger dressing or honey orange	3.95 dressing
Golden Salmon Salad Spring mix and crunchy fried salmon with balsam	7.95 ic vinegar
Avocado Garden Salad Spring mix, fresh lettuce, avocado and sesame seed Choice of ginger dressing, or ranch dressing	6.95
Katsu Chicken Salad Crispy breaded chicken filet on top with spring mix and mango salsa, served with famous katsu dippin and choice of ginger dressing, katsu sauce, ranch d	ig sauce
Grilled BBQ Chicken Sala Grilled boneless dark meat chicken marinated in o made barbecue sauce on top of spring mix and lett choice of ginger dressing, or ranch dressing	
Salmon Skin Salad Grilled salmon skin, cucumber, seaweed salad and with yuzu dressing	9.95 spring mix

*Contain Raw Fish Consumer Advisories

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Appetizers

Edamame	6.00
Fresh soybean w. sea salt	0.00
Chicken Wings (6 pcs) Deep fried chicken wings with sweet chili sauce	7.25
Fried Sweet Potato With spicy creamy sauce	6.00
Pork Egg Roll Pork, black beans, corn, pepper and cheese crisp golden fried w. sweet chili sauce	7.25
Beef Negimaki Grilled sliced beef rolled with fresh scallion, in teriyaki sauce	9.95
Seafood Sampler Seafood lovers favorite: fried shrimp, calamari, fish and sweet potato fried with tartar sauce	10.95 white
Angus Beef Kabobs Marinated sliced Angus beef on skewers in Oah B.B.Q. sauce	6.95
Jalapeno Shrimp Crispy breaded shrimp with jalapeno flavor	10.95
Haramaki Deep fried spring rolls w. sweet chili sauce	7.50
Pork Gyaza Half mon shaped pan fried dumplings	7.50
Shrimp Shumi Shrimp fried dumplings	7.95
Crab Rangoons (6 pcs) Deep fried dumpling w. crabmeat, onion & cream cheese	8.25
Spicy Edamame Soybeans w. spicy seasoning	7.50
Fried Calamari Breaded tender fried squid strips w. sweet chilis	7.50 sauce
APP Mushibi	9.95

Gluten Free Choice Marked as "GF"

Choice of: katsu chicken, pork or spam

Pictures may look different from foods.



- Yellowtail Japapeno 10.95 6 pcs of yellowtail sashimi topped with thinly sliced jalapeno, mint with yuzu lime zest, clear soy sauce and mixed micro greens
- Seafood Ceviche (Red onion, mango, cucumber, cilantro, and tomato) with shrimp, salmon, white tuna, octopus, and kani with ceviche sauce
- Tuna or Salmon Tartar 11.95 Chopped tuna or salmon, tossed spicy mayo topped with diced onion and black caviar

- Winter Truffle White Tuna 10.95 5 pcs of seared white tuna, with truffle oil and soy sauce topped with scallions
- Five-Way Sashimi or Sushi 11.95 5pcs of sashimi or sushi (chosen by the chef) with 5 different sauces
- Tuna Carpaccio Seared black pepper tuna wrapped in spicy kani and daikon sprouts with chef's special sauce
- Seared Tuna Tataki 11.95 5 pcs of seared red pepper tuna with sweet chili sauce on the bottom and topped with honey wasabi sauce

Sushi Bar Entrees

*	Sushi Dinner 9 pcs of sushi with a california roll	23.95
*	Sushi for Two 16 pcs of assorted sushi with one chef choice of signature roll and a california roll	42.95
*	Sashimi Dinner 14 pcs of raw assorted fish	25.95
*	Trio Sushi 3 pcs of tuna sushi, 3 pcs of salmon sushi & 3pc yellowtail sushi	22.95 s of
*	Salmon Lover's Sushi 10 pcs of salmon sushi & one salmon roll	25.95
*	Salmon Lover's Sashimi 15 pcs of salmon sashimi	27.95

- Inspiration Sushi and Sashimi for One 28.95 6 pcs of assorted sushi and 8 pcs assorted sashimi w. a spicy salmon roll
- Lover Boat for Two 56.95 8 pcs of assorted sushi and 16 assorted raw fish with chef's choice of 2 special rolls
- Chirashi Dinner 20.95
- Trio Sashimi 25.95 5 pcs of tuna sashimi, 5pcs of salmon sashimi, & 5pcs of yellowtail sashimi
- Tuna Love's Sushi 27.95 10 pcs of yuna sushi & one tuna roll
- Oahu Special Boat 100.95 28 pcs of sashimi, 16 pcs of sushi & 4 special rolls
- Tuna Love's Sashimi 28.95



Pepper Tuna

Sushi or Sashimi a la carte

	Sushi: 2 Pieces or S	Sashimi: 3 Pieces	
* Tuna (maguro)	7.50	Shrimp (ebi)	7.25
* Salmon (Sake)	6.95	* Yellowtail (hamachi)	7.25
* Escolar aka White Tuna	6.95	Squid (ika)	6.25
	Figure .	Octopus (tako)	5.95
Freshwater Eel (unagi)	6.95	* Salmon Caviar (ikura)	6.25
Red Clam (hokkigai)	6.50	* Red Snapper (fuedai)	7.25
Mock Crabmeat	6.25	Sweet Egg (tamago)	5.00
* Tobiko (flying fish roe)	6.50	* Scallop (hotate-kai)	9.00
	10.95	* Albacore Tuna (binnaga maguro)	6.25
* Sweet Shrimp (amaebi)	10.95		

6.95



** Twister

\$14.95

Crispy salmon and avocado inside topped with ahi tuna and white tuna with spicy miso sauce

** Out of Control

\$14.95

Spicy white tuna, crunch and cucumber inside, topped with yellowtail tobiko with truffle aioli

*** Se-xy on the Beach

\$15.95

Tempura shrimp and spicy tuna with soy nori wrap topped with tuna, salmon and avocado

*** Spicy Mama

\$15.95

Crunch, spicy yellowtail and spicy salmon topped with seared white tuna, thinly sliced jalapeno and chili paste

*** Valentine

\$14.95

Crunch and spicy tuna inside, wrapped with fresh tuna on the outside

*** Amazing Tuna

\$15.95

Spicy tuna, white tuna tempura and avocado topped with seared pepper tuna and spicy creamy mango salsa sauce

*** Prince Charming

\$13.95

Shrimp tempura, mango, avocado and almond wrapped with soy bean paper topped with chili sauce and wasabi mayo

Captain Spider

\$15.95

Crispy soft shell crab and cucumber topped with bbg eel and avocado, seared with sweet soy sauce

Green and Peace

\$145

Asparagus, cucumber, sweet potato and mango inside topped with avocado and served with sweet soy sauce

Oahu King Crunchy

\$17.50

Cream cheese, white tuna, salmon, and white fish mixed inside and lightly fried, topped with spicy kana and served with spicy creamy sauce, sweet soy sauce and ponzu sauce (must try!!)



*** Rainbow Brite

\$15.95

Crabmeat, cucumber, and asparagus inside, tuna salmon, white fish and shrimp draped on the top, served with honey wasabi sauce

*** Bisman Sea

\$15.95

Seared black pepper tuna and avocado inside topped with spicy crispy salmon with spicy miso sauce (*Bismark Sea?*)

Oahu Macadamia Roll

\$16.95

Fried coconut shrimp, coconut macadamia mix, avocado and cilantro inside, wrapped in soy nori

Lobster Flirt

\$15.95

Crispy salmon, aspargus, and crab salad inside, topped with spicy lobster and served with spicy creamy sauce

*** Blue Ocean

\$15.95

Spicy lobster and shrimpt tempura inside, topped with seared tuna, white tuna and avocado, served with spicy creamy sauce, sweet soy sauce and yuzu mango sauce

Angry Dragon

\$15.95

Shrimp tempura and cucumber topped with bbq eel and avocado served with sweet soy sauce

Sweet Angel

\$14.95

Tempura shrimp, mango, and asparagus topped with spicy crabmeat with honey miso sauce

*** Drunken Tuna

\$15.95

Deep fried white tuna and spicy tuna inside, topped with seared ahi tuna, avocado and white tuna, served with spicy creamy and soy sauces and mango puree

Olympic Roll

\$16.95

Tempura shrimp, cream cheese and spicy tuna inside with tempura crab on top and prizzled with sweet chili, spicy mayo and oil sauce

Best Ever Roll

\$18.95

Deep fried lobster tail, cream cheese & cucumber topped w. avocado, crunch, eel sauce & mango

*** Special Naruto

\$14.95

Tuna yellaotail, salmon avocado & mayo w. thinly sliced cucumber roll in lonzu sauce







GF *	Dhiladalphia Dall	67.50	GF California Roll	第
or .	Philadelphia Roll	\$7.50	GF California Roll	\$7.50
GF *	Tuna Scallion Roll	\$7.50	GF Boston Roll	\$7.50
GF *	Black Pepper Tuna Roll	\$7.50	Eel w. Avocado or Cucumber Roll	\$7.50
GF *	Tuna Avocado or Cucumber Roll	\$7.50	Shrimp Tempura Roll	\$7.50
GF*	Yellowtail Scallion Roll	\$7.50	Chicken Tempura Roll	\$7.50
GF *	Yellowtail w. Cucumber or Avocado Roll	\$7.50	GF Shrimp w. Cucumber Roll	\$7.50
GF *	Salmon Scallion Roll	\$7.50	GF Salmon Skin Cucumber Roll	\$7.50
GF*	Salmon w. Cucumber or Avocado Roll	\$7.50	GF Spicy Kani Roll	\$8.25
1	Alaskan Roll	\$7.50		
*	Spicy Tuna Roll	\$8.25	* Vegetarian \$6.50	
*	Spicy Salmon Roll	\$8.25	GF Tempura Zucchini Roll	
-	Spicy Yellowtail Roll	\$8.25	GF Avocado Roll	

Maki A: California roll, tuna avocado roll, salmon cucumber roll 16.95

* Spicy Maki: Spicy salmon, spicy kani roll, and spicy tuna roll 17.95

- GF Peanut Avocado Roll
- GF Sweet Potato Roll
- GF Asparagus Roll
 - **Cucumber Roll**

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Yaki Udon 19.95

Japanese udon noodles stir fried with shrimp, scallops, crabsticks and seasonal vegetables

GF Seafood Soba 19.95

Shrimp. Clams and scallops with Japanese buckwheat noodles and seasonal vegetables served with Oahu creamy sauce

GF Pineapple Fried Rice

(Choice of: Chicken (13.95), Beef (14.95) or Shrimp (15.95) or Vegetable (12.95))

Thai Fried Rice

(Choice of: Chicken (14.95), Beef (15.95) or Shrimp (15.95) or Vegetable (13.95))



Served w. Miso Soup White Rice (All Thai Dishes are Spiced to Perfection)

Pad Thai

(Choice of: Chicken (18.95), Beef (19.95) or Shrimp (19.95) or Vegetable (17.95))
The name says it all! One of the most famous Thai dishes, thin rice noodles stir fried with bean sprouts, seasonal vegetables and eggs in spicy tamarind sauce topped with peanuts and lime

Pad See-Eu

(Choice of: Chicken (18.95), Beef (19.95) or Shrimp (19.95) or Vegetable (17.95))

Fat rice noodles stir-fried with eggs, broccoli, garlic and sweet soy sauce

Red / Green Curry

(Choice of: Chicken (20.95), Beef (21.95) or Shrimp (22.95) or Vegetable (18.95))
Bell pepper, shredded bamboo and basil with famous Thai curry sauce

Thai Basil

(Choice of: Chicken (20.95), Beef (21.95) or Shrimp (22.95) or Vegetable (18.95))
Bell pepper, onion, garlic and basil leaves with Thai chef special sauce

Drunken Noodles

(Choice of: Chicken (18.95), Beef (20.95) or Shrimp (20.95) or Vegetable (17.95))



All of our side orders are accompanied by a purchase of any entree

BBQ Chicken	\$7.50	Chicken Teriyaki	\$8.50
Chicken Katsu or Pork Katsu	\$8.50	BBQ Short Ribs	\$12.50
BBQ Beef	\$8.25	Fried Mahi Mahi	\$12.50
Fried Shrimp or Island White Fish	\$8.50	Musubi	\$7.95
Side White Rice	\$3.50	Choice of: Katsu chicken, pork or spam	ALI D
Side Fried Rice	\$4.25	Yaki Soba	\$7.95
Sushi Rice	\$3.75	Yaki Udon	\$7.95

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Served with Miso Soup, Fried Rice and Macaroni Salad (side orders of some items also available)

Hawaiian BBQ Chicken

17.95

Grilled tender boneless chicken marinated in Hawaiian BBQ sauce

Chicken Katsu

19.50

Golden deep fried crispy breaded chicken filet served with famous katsu dipping sauce

Pork Katsu

19.50

Golden deep fried crispy breaded pork chop filet served with famous katsu dipping sauce

BBQ Beef Short Ribs

22.95

Tender beef short ribs marinated in Koearn style BBQ sauce and grilled to perfection

Loco Moco

18.95

Loco moco is a traditional meal in the cuisine of Hawaii. There are many variations, but the essential loco coco consists of fried rice with hamburger patty topped with fried egg and brown gravy.

Hawaiian BBQ Beef

18.95

Grilled slice of tender beef mari<u>nated in</u> Hawaiian BBQ sauce

Fried Shrimp or Island White Fish

18.95

Tender white fish fi<mark>let or</mark> gulf coast shrimp lightly marinated and breaded with Japanese panko bread crumbs and deep fried

Garlic Shrimp

17.95

Deep fried crispy breaded gulf coast shrimp with Oahu garlic sauce

Grilled Island White Fish

18.95

Grilled tender white fish with cornstarch miso cream sauce.

Fried Mahi Mahi

22.95

Island mahi fish marinated and breaded with Japanese panko bread crumbs and deep fried

Grilled Mahi Mahi

22.95

Grilled tender mahi mahi with cornstarch miso cream sauce

🥦 Teriyaki Entrees

Served with Miso Soup and Fried Rice, Served on A Sizzling Plate

GF Chicken (Grilled boneless chicken served with teriyaki sauce)

17.95

GF Salmon

21.95

GF Shrimp

21.95

GF Scallop

22.95

*Contain Raw Fish Consumer Advisories

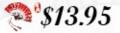
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Lunch From The Kitchen

Served with Miso Soup, Fried Rice and Macaroni Salad (Available Every Day 11 am - 3 pm, Exept Holidays)



1. Hawaiian BBO Chicken Grilled tender boneless chicken marinated in Hawaiian BBQ sauce

2. Chicken Terivaki Grilled boneless chicken served with teriyaki sauce



Chicken Katsu 4. Golden deep fried crispy breaded chicken filet served with famous katsu dipping sauce

5. Hawaiian BBQ Beef Grilled slice of tender beef marinated in Hawaiian BBQ sauce

BBQ Beef Short Ribs 6. Tender beef short ribs marinated in Koearn style BBQ sauce and grilled to perfection

7. Loco Moco Loco moco is a traditional meal in the cuisine of Hawaii, There are many variations, but the essential loco coco consists of fried rice with hamburger patty topped with fried egg and brown gravy.

8. Fried Mahi Mahi or Grilled Island mahi fish marinated and breaded with Japanese panko bread crumbs and deep fried

Garlic Shrimp Deep fried crispy breaded gulf coast shrimp with Oahu garlic sauce

10. Fried Shrimp or Island White Fish (or Grilled White Fish) Tender white fish filet or gulf coast shrimp lightly marinated and breaded with Japanese panko bread crumbs and deep fried

11. Pork Katsu Golden deep fried crispy breaded pork chop filet served with famous katsu dipping sauce

\$13.95



Served with Miso Soup, Fried Rice and 4 pcs California Roll

Shrimp Tempura \$12.95 Shrimp or Salmon or Scallop Teriyaki \$13.95 Chicken Teriyaki Sushi Lunch Box \$12.95

Thai Selections

Pad Thai (Choice of Chicken or Beef \$12.95 Shrimp \$13.95 or Veg. \$11.95)

Pad See-Eu (Choice of Chicken or Beef \$12.95 Shrimp \$13.95 or Veg. \$11.95)

Red / Green Curry (Choice of Chicken \$12.95 Beef \$13.95 Shrimp \$14.95 or Veg. \$12.95)

Thai Basil (Choice of Chicken \$12.95 Beef \$13.95 Shrimp \$14.95 or Veg. \$12.95)

Drunken Noodles (Choice of Chicken, Beef or Shrimp \$13.95 or Veg. \$11.95)

(Serve with Miso Soup) (Available Everyday 11am ~ 3pm, Except Holidays)

1: Any 2 Rolls \$10.95

2: Any 3 Rolls \$14.50



- * Black Pepper Tuna Roll
- * Yellowtail Scallion Roll
- * Yellowtail Avocado Roll
- * Yellowtail Cucumber Roll

Spicy Kani Roll

Eel Avocado Roll

Chicken Tempura Roll

Salmon Skin Cucumber Roll

Tempura Zucchini Roll Sweet Potato Roll



- * Philadelphia Roll
- *Tuna Avocado Roll
- *Spicy Yellowtail Roll
- *Spicy Salmon Roll
- *Salmon Cucumber Roll

- *Tuna Scallion Roll
- *Tuna Cucumber Roll
- *Salmon Scallion Roll
- *Salmon Avocado Roll
- *Alaskan Roll

Cooked !

California Roll
Eel Cucumber Roll
Shrimp Cucumber Roll

Boston Roll Shrimp Tempura Roll Shrimp Avocado Roll



Avocado Roll Asparagus Roll Peanut Avocado Roll Cucumber Roll

3. * Sushi Lunch Plate \$12.95 5 piece chef choice sushi with a california roll. 4. * Sashimi Lunch Plate \$13.95



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Oahu Poke Bowls \$20.95

Poke is a traditional Hawaiian raw fish salad or appetizers.

Our bowls consist of your choice of fresh fish, salads, vegetables,

Sushi rice, and sauces. Topped with Tobiko (Flying Fish Roe) Sesame

Seed, dried seaweed.



Choose your fish (1 St fish included and up to five, additional fish-\$3.00)

- Tuna, Salmon, Yellow Tail, White Tuna (escolar), Crab

Step 2

Choose your salad

- Squid, Seaweed



Choose your vegetables (up to three included, each additional \$1.50)

- Cucumber, avocado, mango, edamame, asparagus, cherry tomato



Choose a sauce

- Ponzu (citrus / vinegar sauce)
- Yuzu (fragrant / tart Asian fruit)

Step 5

Choose sauce for your rice (up to two)

Eel sauce (sweet soy), spicy mayo, spicy mango



**Appetizers

Horumaki	\$5.50	Sweet Potato Fries	\$4.50
Fried Caiamari	\$6.00	Pork Gyoza	\$6.00
Edamame	\$4.00	Shrimp Shumai	\$6.00
Pork Egg Roll	\$6.00	Fried Rice	\$3.25

🥍 Regular Rolls

RAW - \$6.00

Spicy Tuna
Tuna Cucumber
Tuna Scallion
Tuna Avocado
Black Pepper Tuna
Spicy Salmon
Salmon Cucumber
Salmon Scallion
Spicy Yellow Tail
Yellow Tail Scallion
Yellow Tail Avocado
Yellow Tail Cucumber

Alaskan

COOKED - \$6.00

Spicy Kani
California
Philadelphia
Boston
Eel Avocado
Eel Cucumber
Shrimp Cucumber
Shrimp Avocado
Shrimp Tempura
Chicken Tempura
Salmon Skin Cucumber

VEGETARIAN - \$5.50

Tempura Zucchini Cucumber
Asparagus Avocado
Sweet Potato Peanut Avocado



Twister Amazing Tuna Sweet Angel Yummy Spicy Mama Rainbow Brite Green & Peace Oahu King Crunchy
Angry Dragon Bisman Sea



FRIDAY - SUNDAY from 2:00 - 5:30 & 8:30 - CLOSE

Dine In Only - No Carry Out * Not available during National Hoildays
Cannot be combined with any other offers.

*Consuming raw or uncooked meats may increase risk food bourne illness.

🥍 Oahu Signature "Unlisted" Rolls

1.	2626 ROLL (RAW)	\$16.95
	Shrimp tempura and cucumber inside, topped with Seared filet mignon	
2.	DANCING LOBSTER (RAW) Lobster tempura and mango inside, wrapped with soy paper then topped with spicy tuna and avocado tossed with sweet soy and mango sauce	\$16.50
3.	TOKYO TRAIN (RAW) Shrimp tempura, cucumber, and spicy kani inside topped with salmon and sweet chili sauce	\$15.95
4.	SNOW QUEEN (RAW) Salmon, tuna, yellowtail, radish sprout, jalapeno, masago wrapped with soy paper and served with a side of ponzu	\$16.95
5.	FIRST LADY (RAW) Shrimp tempura, avocado, seaweed salad inside wrapped with soy paper and then topped with spicy tuna and mango	\$14.95
6.	YUMMY (RAW) Shrimp tempura, cucumber, and cream cheese inside wrapped with soy paper and then topped with spicy tuna tossed with sweet soy and spicy mago	\$14.95
7.	TIGIRLILY (RAW) Shrimp tempura, spicy kani, anf cucumber inside topped with tuna, salmon, yellowtail, eel, and avocado wrapped with soy paper and drizzled with sweet soy sauce (10 cuts)	\$16.95
8.	SUPERSTAR (RAW) Lobster salad, spicy kani, cream cheese inside topped with seared salmon, tobiko, scallion, drizzed with eel sauce and spicy mayo	\$15.95
9.	CLICKCLICK BOOM (COOKED) Tempura salmon, asparagus, and yellowtail inside then drizzled with wasabi yuzu and sweet soy finished with jalapeno and sriracha sauce on top	\$15.95
10.	CARN-EVIL CRUNCH (COOKED) Deep fried spicy kani and crean cheese inside topped with red tobiko, spicy mayonnaise and sweet soy sauce	\$13.95
11.	CHERRY BOSTON (COOKED) Shrimp tempura, cream cheese, mango inside then topped with avocado, tempura crab, spicy mayo, eel sauce, cherry	\$16.95
12.	JINGLE BELLS (RAW ONIGIRI) 4 pieces of sushi rice balls, each topped with spicy kani, spicy tuna, spicy salmon, spicy yellowtail finished with red, black, green (wasabi marinated) tobiko	\$13.95

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*Half Price Menu

Serve Monday All Day Tuesday - Thursday: 2:00 pm - 5:30 pm & 8:30 - Close Dine in only - No carry out * Not available during national holidays

🥍 Appetizers

Edamame

\$6.00 \$3.00

Harumaki

\$3.75

Fried Rice

\$4.25 \$2.10

Fried Sweet Potato \$6.00 \$3.00

🥦 Soup & Salad

Miso Soup

\$3.00 \$1.50

Garden Salad

.95 \$2.00



🥦 Roll or Hand Roll

\$7.50 3.75 Raw

Cooked \$7.50 3.75

* Philadelphia Roll

* Salmon Avocado Roll

* Salmon Cucumber Roll

* Yellowtail Scallion Roll

* Spicy Salmon Roll \$8.25 \$4.10

* Spicy Tuna Roll \$8.25- \$4.10

California Roll

Shrimp Tempura Roll

Chicken Tempura Roll

Shrimp Avocado Roll

Shrimp Cucumber Roll

Spicy Kani Roll \$8.25 \$4.10

Vegetarian \$6.50 3.25

Avocado Roll

Sweet Potato Roll

Cucumber

Peanut Avocado Roll

Cucumber Avocado Roll

Asparagus

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Serve Monday All Day

Tuesday - Thursday: 2:00 pm - 5:30 pm & 8:30 - Close Dine in only - No carry out * Not available during national holidays

🎇 Oahu Signature Roll

Oahu King Crunchy Cream cheese, white tuna, salmon, and white fish mixed inside and light fired, topped with spicy kani and served with spicy creamy sauce, sweet soy sauce and ponzu sauce.	\$17.50	8.75
Green and Peace Roll Asparagus. Cucumber, sweet potato and mango inside topped with avocado and served with sweet soy sauce.	\$14.50	7.25
sweet Angel Tempura shrimp, mango and asparagus topped with spicy crabmeat with honey miso sauce.	\$14.95	7.50
Twister* Crispy salmon and avocado inside topped with ahi tuna and white tuna with spicy miso sauce.	\$14.95	7.50
Bisman Sea* Seared black pepper tuna and avocado inside topped with spicy crispy salmon with spicy miso sauce.	\$15.95	7.95
Rainbow Brite* Crabmeat, cucumber and asparagus inside, tuna, salmon, white Fish and shrimp draped on the top, served with honey wasabi sauce.	\$15.95	7.95
Olympic Roll* Tempura shrimp, cream cheese, and spicy tuna inside with tempura Crab on top and drizzled with sweet chili, spicy mayo, and eel sauce.	\$16.95	8.47

Cannot be combined with any other offers.

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KID'S DAY

Receive a kid's meal for \$4.00 with each adult entrée purchase.

Any well drinks \$4.00 - All Day



SUSHI DAY

Choose any two rolls at regular price and receive a third regular roll of your choice for \$3.50

Any 12oz beer \$3.00 - All Day



COMBO DAY

Choose any two dinner entrees from the kitchen and receive a complimentary appetizer of your choice.

Edamame, Pork Gyoza, Shrimp Shumai, Haramake, Sweet Potato Fries \$1.00 OFF any Draft beer - All Day

*Wednesday

KITCHEN DAY

Receive \$2.00 off your choice of any two dinner entrees from our kitchen OR a complimentary appetizer:

Edamame, Pork Gyoza, Shrimp Shumai, Haramake, Sweet Potato Fries \$4.00 Wine by the Glass - All Day



SIGNATURE DAY

Choose any two signature rolls for \$28.00 receive a complimentary appetizer:

Edamame, Pork Gyoza, Shrimp Shumai, Haramake, Sweet Potato Fries

Hot Sake HALF PRICE - All Day

HAPPY HOUR DAILY from

2:00 - 5:30 & 8:30 - CLOSE

Happy Hour only available during specified times.
All specials and lunch prices are
not available on selected holidays.

DINE WITH US ON YOUR
BIRTHDAY & RECEIVE A \$15 GIFT CERTIFICATE
FOR YOUR FUTURE VISIT.



FOLLOW US ON FACEBOOK & BE ELIGIBLE FOR MONTHLY GIVEWAYS!

Michelob ULTRA