

Soup

Miso Soup 3.12

Soybean Paste Soup with Tofu, Seaweed & Scallion

Clear Seaweed Soup 6.24

Clear Broth with Seaweed & Crabstick

Damo Seafood Soup 12.48

Shrimp, Scallop, in Clear Broth

Akadashi Soup 7.28

Red Miso with Nameko Mushroom, Shitake Mushroom & Inoki Mushrooms

Salad

House Salad 8.42 (VEG)

Mixed Organic Green Salad With Ginger Dressing

Tofu Avocado & Tomato Salad 10.40

Wasabi Soy Vinaigrette

Hijiki Salad Cooked Seaweed 9.36

Seaweed Salad 9.36 (VEG)

Seaweed with Greens

Tofu Salad 10.40 (VEG)

Tofu, Cucumber & Tomato with Greens

Midori Salad 15.60 (VEG)

Avocado & Mixed Green Salad With Ginger Dressing

Spicy Tuna Salad 17.68

Tuna & Tobiko Mixed Green with Spicy Mayo Sauce

Salmon Avocado Salad 21.84

Salmon Sashimi, Avocado, Green with Sweet Chili Sauce

Kani Salad 15.60

Crab with Spicy Mayo & Tobiko

Sushi Bar Starters

Ankimo 16.64

Monfish Liver with Ponzu & Yuzu Sauce.

Crispy toro (2 pcs) 20.80

Deep fried rice truffle sauce with toro tartare,tobiko, avocado, wasabi mayo and eel sauce on the top

Madai sashimi 26

Thin sliced Japanese sea bream, salmon roe and salted cucumber with sesame seeds and yuzu ponzu sauce

Tataki 15.60

Choice of Seared Tuna or Salmon with Ponzu Sauce

Sunomono 15.60

Assorted Sashimi with Yuzu & Ponzu Sauce

Spicy Yellowtail Sashimi 18.72

Yellowtail with Yuzu Soy Sauce, jalapeno, Kaiware

Tartare 16.64

Chopped Tuna or Salmon with Avocado,Tobiko Yuzu Wasabi & Ponzu Sauce

Toro Tartare 21.84

Chopped Toro with truffle mushrooms, Yuzu Ponzu Sauce, Tobiko on Top

Wasabi Bomb (4 pcs) 18.72

Crispy wasabi flavored seaweed with spicy tuna , crunch & scallion.

Smoked Salmon Arugula 19.76

Smoked Salmon sashimi rolled with arugula & avocado with wasabi mayo

Starters

Edamame 6.24 (VEG)

Boiled Soy Beans

Gomae 7.28 (VEG)

Cold Spinach with Creamy Sesame Sauce

Oshitashi 7.28 (VEG)

Cold Spinach with Dashi Broth & Bonito

Harumaki 7.28 (VEG)

Veggie Spring Roll

Cori Cori 8.42 (VEG)

Broccoli & Shiitake Mushrooms with Garlic Sauce

Age Tofu 7.28 (VEG)

Deep-fried Tofu blocks in savory Dashi sauce & Bonito

Grilled Shishito Peppers (VEG) 10.40

Sweet Soy Saute ed With Yuzu Salt

Rock Shrimp Tempura 18.72

Deep-fried Rock Shrimp with Honey Spicy Mayo

Potato String Shrimp 18.72

Potato Wrapped Shrimp

Shrimp Swirl Pops 13.52

Fry Shrimp on Skewers with Mango sweet Chili Sauce

Shumai 7.28

Steamed Shrimp Dumpling

Gyoza 8.42

Pan Fried PORK or BEEF or VEGGIE Dumpling

Beef Negimaki 16.64

Scallions Wrapped in Beef with Teriyaki Sauce

Yakitori 10.40

Chicken on Skewers with Teriyaki Sauce

Soft Shell Crab 16.64

Crispy Soft Shell Crab with Ponzu Sauce

Tempura 12.48

Choice of Shrimp or Vegetables or Mixed

Fried Oysters 15.60

Panko Crusted Oysters Served with Katsu Sauce

Tori KaraAge - Fried Chicken

Choice of Soy Flavored Chicken 12.48

Soy Garlic Flavored Chicken 14.56

Spicy Red Chili Flavored Chicken 14.56

Garlic Shrimp 16.64

Broiled shrimp in light garlic sauce

Ikageso 16.64

Lightly floured & fried squid legs

Fried Calamari 16.64

Lightly floured & fried squid with spicy mayo

Chashu Bun 13.52

Steamed bun filled with pork belly chashu, green, onion, spring mix and sweet brown sauce

Hamachi Kama 19.76

Grilled Yellowtail Collar with Ponzu Sauce

Braised Lamb 21.84

Braised lamb in apple-soy sauce

Grilled Duck Medallions 21.84

Pan-seared duck in orange-soy sauce

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

WEEKLY SPECIAL

Braised Lamb 21.84

Braised lamb in apple-soy sauce

Grilled Duck Medallions 21.84

Pan-seared duck in orange-soy sauce

Yakitori - Chicken Skewers

momo skewer 15.60

traditional yakitori

Tsukune 15.60

meatballs made of minced chicken

Negima Yakitori 15.60

Chicken Skewers With Scallion

Combo all three skewer 15.60