

Soup

Miso Soup 3

Soybean Paste Soup with Tofu, Seaweed & Scallion

Clear Seaweed Soup 6

Clear Broth with Seaweed & Crabstick

Damo Seafood Soup 12

Shrimp, Scallop, in Clear Broth

Akadashi Soup 7

Red Miso with Shitake Mushroom & inoki Mushrooms

Salad

House Salad 8 (VEG)

Mixed Organic Green Salad

Seaweed Salad 9 (VEG)

Seaweed with Greens

Hijiki Salad 10 (VEG)

Soybean (Edamame) with Seaweed Salad

Tofu Salad 9 (VEG)

Tofu, Cucumber & Tomato With Greens

Midori Salad 12 (VEG)

Avocado & Mixed Green Salad

Spicy Tuna Salad 17

Tuna & Mixed Green with Sweet & Spicy Sauce

Salmon Avocado Salad 17

Served with Green, Tobiko, Ponzu & Yuzu Sauce

Kani Salad 15

Crab with Wasabi Mayo & Tobiko

Starters

Edamame 6 (VEG)

Boiled Soy Beans

Gomae 7 (VEG)

Cold Spinach with Creamy Sesame Sauce

Oshitashi 7 (VEG)

Cold Spinach with Dashi Broth

Harumaki 7 (VEG)

Veggie Spring Roll

Cori Cori 8 (VEG)

Broccoli & Shiitake Mushrooms with Garlic Sauce

Age Tofu 7 (VEG)

Fried Tofu

Rock Shrimp Tempura 14

Honey Spicy Mayo

Shumai 7

Steamed Shrimp Dumpling

Gyoza 7

Pan Fried PORK or BEEF or VEGGIE Dumpling

Negimaki 14

Scallions Wrapped in Beef with Teriyaki Sauce

Yakitori 8

Chicken on Skewers with Teriyaki Sauce

Soft Shell Crab 14

Crispy Soft Shell Crab with Ponzu Sauce

Shrimp Tempura 10

Fried Oysters 13

Panko Crusted Oysters Served with Katsu Sauce

Grilled Shishito Peppers 9 (VEG)

Sweet Soy Sautéed With Yuzu Salt

Tori KaraAge 10

Deep Fried Soy Flavored Chicken

Potato Shrimp (6pcs) 16

Wrap each Shrimp with a Potato String

Sushi Bar Starters

Tataki 15

Choice of Seared Tuna or Salmon with Ponzu Sauce

Sunomono 15

Assorted Sashimi with Yuzu & Ponzu Sauce

Spicy Yellowtail Sashimi 15

Yellowtail with Yuzu Soy Sauce, jalapeno, Kaiware

Tartare 16

Chopped Tuna or Salmon & Avocado Yuzu & Ponzu Sauce

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