

Signature Maki

* Dragon Roll	19
<i>Golden Giant Crispy Prawn, touch of Cream Cheese, top w. fresh Tuna, Avocado & Shrimp drizzle w. Eel Sauce & QP Mayo</i>	
* Tempura Lobster Roll	32
<i>Whole Tempura Lobster Tail, Masago, Asparagus, Cucumber, Avocado, Sweet Sauce & Spicy Aioli</i>	
* Tsunami Roll	16
<i>Alaskan Snow Crab Salad, Tempura Crunch top w. Shiromi, thin sliced thin sliced of Persian Limes, Micro Cilantro, Tobiko & House Shiso Pesto</i>	
Dancing Eel Roll	17
<i>Krab, Avocado, Cucumber, BBQ Eel & Eel Sauce</i>	
* Bonsai Roll	18
<i>Spicy Tuna, Cucumber top w. BBQ Eel, Avocado, Eel Sauce & Tempura Crunch</i>	
* Volcano Roll	17
<i>California Roll top w. flaming Spicy Scallop, Krab & Masago</i>	
* Alaskan Roll	17
<i>Alaskan Snow Crab Salad, Asparagus top w. Torched Salmon, thin slices of Lemon, Wasabi Caviar & serve with Ponzu Sauce</i>	
* Jalapeno Roll	17
<i>Spicy Ahi Tuna, Tempura Crunch covered w. Yellowtail garnish w. Jalapeno, Yuzu Kosho, Tobiko & dash of QP Mayo</i>	
Tropical Roll	17
<i>Crispy Prawn, Mango, top w. Real Snow Crab Salad, Homemade Mango Sauce & Eel Sauce</i>	
Crunchy Roll	14.5
<i>Panko Crispy Shrimp, Romaine Lettuce, Spicy Aioli & Tomato</i>	
Coconut Shrimp Roll	16
<i>Crispy Prawn, Coconut Flakes, touch of Cream Cheese top w. Sushi Ebi, Avocado & Eel Sauce</i>	
* Kyoto Summer Roll	14
<i>Crab Salad, Tender Spring Mix, Asparagus, Tempura Crunch wrapped in Rice Paper, Wasabi Ginger Dipping Sauce & top w. Masago & QP Mayo</i>	
* Rainbow Roll	15
<i>Tuna, Salmon, Flounder, Shrimp, Masago, Lemon on top of California Roll</i>	
* Spicy Rainbow Roll	16
<i>Tuna, Salmon, Flounder, Shrimp, Masago, Lemon on top of Spicy Tuna Roll</i>	
* Kraken Roll	16
<i>Fresh Salmon, Avocado, Cucumber, Lemon, top w. torched Squid, Wasabi Mayo, Black Tobiko serve w. Spicy Ponzu Sauce</i>	

Chef's Platter

* Sashimi Platter	56
<i>Chef's Selection of 20 pcs</i>	
* Nigiri Platter	36
<i>Chef's Selection of 11 pcs</i>	
* Chirashi	34
<i>Assorted 8 pcs of Sashimi over bed of Sushi Rice</i>	
* Tekka Don	32
<i>Tuna Three-way, Tamago, Oshinko over bed of Sushi Rice</i>	
* Sake Don	28
<i>Premium fresh Salmon, Spicy Salmon, Ikura, Oshinko over bed of Sushi Rice</i>	
* Unagi Don	28
<i>BBQ Eel over steamed rice</i>	

Classic Roll

* California Roll	10
<i>Krab, Avocado, Cucumber, Smelt Roe</i>	
- Substituted Krab with Real Alaskan Snow Crab	13
* Spicy Tuna Roll	11
<i>Spicy Tuna, Cucumber, Scallions</i>	
* Bagel Roll	11
<i>Smoked Salmon, Cream Cheese, Cucumber & Scallions</i>	
* Dynamite Roll	11
<i>Tuna, Salmon, Yellowtail, Wasabi Mayo, Cucumber top w. Masago</i>	
Shrimp Tempura Roll	10
<i>Crispy Shrimp w. Eel Sauce</i>	
Spider Roll	10
<i>Whole Crispy Softshell Crab, Cucumber, Masago, Yamagobo w. Eel Sauce</i>	
Asparagus	7.5
<i>Tempura Asparagus & Cream Cheese</i>	
Sweet Potato Roll	7.5
<i>Tempura sweet potato, Eel Sauce</i>	
Ichiban Roll	8.5
<i>Fresh Vegetable of the day</i>	

Raw Sushi (2 pieces per order Nigiri or Sashimi)

* Maguro	• Tuna	8
* Bin'naga	• Albacore Tuna	7
* Sake	• Premium Salmon	7
* Sumoku Salmon	• Smoke Salmon	7
* Hamachi	• Yellowtail	8
* Hotate	• Scallop	8
* Ama Ebi	• Sweet Shrimp	9
* Ika	• Squid	6
* Uzura	• Quail Egg (2 piece per order)	6

Cooked Sushi (2 pieces per order Nigiri or Sashimi)

Unagi	• Eel	8
Makigai	• Conch	7
Ebi	• Shrimp	5
Tako	• Octopus	6
Zuwagani	• Snow Crab	8
Tamago	• Japanese Egg Omelet	5
Hokkikai	• Surf Clam	6

Sauce

Kimchee Sauce	2
Eel Sauce	1
Spicy Mayo	1
Ponzu Sauce	1

*Contain Raw Items

CONSUMER ADVISORY

According to FDA

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

Wine/Sake/Beer

	Glass	Bottle
WHITE		
Chardonnay, William Hill, C Coast	11	44
House Chardonnay, Kirkland, CA	8	
Sauvignon Blanc, Mohua, N Zealand	9	36
Pinot Gris, J, California	10	40
Riesling, August Kessler, Germany	9	36
Rose, Ryder Estate, California	9	36
Plum Wine, Kiyoko, Japan	7	28
RED		
Cabinet, Broadside, Paso Robles	11	44
House Cab, Kirkland, CA	8	
Merlot, J Lohr, Paso Robles, CA	10	40
Pinot Noir, 10 Span, CA	10	40
SAKE		
Tenryo, Junmai Daiginjo, Japan	34	78
Bunraku, Junmai Ginjo, Japan		30
Shirayuki, Junmai Ginjo, Japan		25
Otokoyama, Tokubetsu Junmai, JP		23
Shirayuki, Junmai, Japan		15
Sho Chiku Bai, Nigori, Japan		16
Sho Chiku Bai, Hot Sake	6	9
BEER		
Kirin Ichiban		5
Kirin Light		5
Sapporo		6
Asahi Super Dry		6
Stella Artois		6
Yuengling		4

Soup and Salad

House Salad <i>Mix Spring Greens, Umami Ginger Dressing</i>	6
Hiyashi Wakame <i>Seaweed Salad</i>	7
Kimchi Salad <i>Octopus, Conch, Surf Clam, Cucumber, Orange, fresh Chives, Shimeji Mushroom</i>	11
Miso Soup <i>Katsubushi Broth, Miso, Tofu, Wakame, Scallion</i>	3.5

Zensai/Tapas

Cold Plates

* Tuna Tosami <i>Seared Tuna, Matsu Dressing, Lime Guacamole, Rayu</i>	18.5
* Fire Cracker <i>Yellowtail Sashimi, Jalapeno, Tobiko, Yuzu Dressing, Truffle Oil</i>	18
* Tuna Kurakka <i>Wasabi Chips top w. Seared Tuna, Avocado, Mirco-Cilantro, Spicy Mayo</i>	15
Hiyayakko Tofu <i>Chilled Tofu w. Bonito Flakes, Scallion, Ginger</i>	5

Hot Plates

Edamame <i>Steamed Soybeans</i> Choices of: <i>Himalayan Pink Salt or Spicy Shichimi</i>	6.5
Moyashi-Age <i>Fried Brussel Sprouts, Sweet Tamari, Shallot, Bonito</i>	10
Agedashi Tofu <i>Tempura Tofu, Bonito Flakes w. Soy Dashi Broth</i>	7
Shrimp Suimai <i>Steamed Japanese Shrimp Dumplings</i>	8
Harumaki <i>Vegetable Spring Roll</i>	7
Wonton Pop <i>Chicken & Cilantro, Ginger Shoyu</i>	9
Gyoza <i>Pan-Fried Dumplings w. Ginger, Shallot, Vinaigrette</i> Choices of: <i>Pork & Vegetable or Vegetarian</i>	11
Chicken Katsu <i>Panko Breaded Chicken Breast w. Lemon Plum Sauce</i>	13
Braised Pork Belly <i>Pork Belly in Orange Ginger Cinnamon Spice</i>	13
Tempura Platter <i>Tempura Shrimp, Vegetable, Soy Dashi Broth</i>	15
Ramen <i>Char Siu, Fresh Ramen Noodles, Rich Pork Broth</i>	16
Yaki Udon or Soba <i>Stir Fried Udon w. Vegetable</i>	12
• Add Chicken	15
• Add Shrimp	10
• Add both Chicken & Shrimp	17

TODAY'S SPECIALS

Takoyaki	3 pcs	6
<i>Japanese Grilled Wheat Ball w. Octopus</i>	6 pcs	10
Gochujang Honey Shrimp		12
<i>Tempura Shrimps, GH Sauce</i>		
* Ahi-Nachos		15
<i>Wonton Chips top w. Marinated Tuna, Avocado, Smelt Roe, Cilantro, Jalapenos, Sweet Soy, Spicy Aioli</i>		
Sticky Wings		13
<i>Garlic Ginger Sweet Chili Glaze</i>		
* Hawaiian Poke		14
<i>Fresh Ahi Tuna, Pineapple, Avocado, Cucumber, Wakame, Masago Wonton Chips</i>		
Pineapple Fried Rice		13
<i>Ham, Egg, Veggie</i>		
	~ Add Chicken	16.5
	~ Add Shrimp	16.5
	~ Add both Chicken & Shrimp	16.5
Crispy Chicken Dumpling		8
<i>Serve with Ginger Soy</i>		
Scallion Pancake		6
<i>Serve with Japanese Curry Dip</i>		
Yaki-Tori		9
<i>Skewered Chicken, Teriyaki Sauce</i>		
Pork Belly Bao (Bun)		12
<i>Caramelized-Braised Pork Belly, Hoisin-Tahini, Cucumber</i>		
Crispy Calamari		13
<i>Serve with Cucumber Sweet Chili</i>		
K.F.C.		11
<i>Korean inspired Spicy Fried Chicken</i>		

Non-Alcohol Beverage

Soda	1.65
Fuji Water	2
Gold Peak Tea	3
Lemonade	2.25
Juice	2
Hot Green Tea	2

Dessert

Green Tea Cheesecake	7
Mango Mousse Cake	8
Red Bean Pancake with Ice Cream	8
Mochi Ice Cream (3 pcs)	9
<i>Choice of: Green Tea, Red Bean or Mango</i>	
Ice Cream	4
<i>Choice of: Green Tea, Red Bean, Ginger or Coconut</i>	

HAPPY HOURS SPECIALS

(4:00PM – 6:00PM Dine-in only)

Hiyashi Wakame	<i>Seaweed Salad</i>	5
Harumaki	<i>Vegetable Spring Roll</i>	5
Takoyaki	<i>Octopus Wheat Ball (3 pcs)</i>	5
Scallion Pancake		5
Yaki Tori		5
Gyoza	<i>Pork or Veggie</i>	6
Wonton Pop		6
Moyashi-Age	<i>Brussel Sprout</i>	7
K.F.C.		10
California Roll		8
Spicy Tuna Roll		8
Spicy Salmon Roll		8
Shrimp Tempura Roll		8
Dynamite Roll		8

Wine - \$2 off (Glass Only)

Beer - \$1 off



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