

SOUP+ SALADS

- GF

Miso Soup

3
- GF

Cucumber Salad

4
- GF

Seaweed Salad

6
- GF

Green Salad

5
- spinach kale mixed greens, carrots, sesame seeds
- sesame-ginger dressing

SMALL PLATES+ STARTERS

- Tok Fries

AGF

8
- fresh cut potatoes, Japanese spices, chili mayo dipping
- Edamame

GF

6
- STEAMED with kosher salt
- STIR-FRIED

7
- spicy, garlic, sesame oil, togarashi, tamari
- Gyoza

7
- dumplings filled with pork & vegetables
- prepared steamed or fried
- Avo Bake

8
- baked avocado stuffed with krab mix
- Brussel Sprouts

7
- tempura, white soy
- Shumai

11
- open faced dumplings filled with chicken, beef, & vegetables, served over a spicy garlic chili oil that will knock your socks off!
- Rock Shrimp (baby shrimp)

9
- TEMPURA soy dashi dipping sauce
- DYNAMITE tempura, Japanese pepper, chili mayo, scallions
- Bao Buns

9
- house made dough, formed into a dumpling, steamed and then pan-fried.
- ask your server for the daily filling
- Hama Chili

GF RAW

15
- yellowtail sashimi, jalapenos, cilantro, sriracha, ponzu
- Spicy Tuna Tower

RAW

15
- spicy tuna, avocado, krab, sushi rice, micro greens, rice pearls

PLATES

- Sesame Chicken

14
- panko crusted all-natural chicken breast, sweet sesame dipping sauce
- Simple Salmon

AGF

22
- pan-seared faroe island salmon, roasted brussel sprouts, black vinegar caramel
- Fish+Chips

20
- tempura pacific cod, yuzu-tartar sauce, malt black vinegar, & seasoned fries.

RICE BOWLS

- Beef Bowl

AGF

11.5
- extra beef +4
- poached egg +2
- gluten free +2
- Fried Rice

AGF
- green onions, eggs, peas & carrots
- chicken 12.5
- beef 14
- pork 12.5
- tofu+veg 12
- shrimp 15
- combination 17
- Teriyaki Chicken

AGF

10.5
- white meat +2
- gluten free +2

NOODLES

- Yakisoba
- wok-fried egg noodles, cabbage, carrots, yellow & green onions, sprinkled with furikake
- select a protein option below:
- chicken 13.5
- beef 15
- pork 13.5
- tofu+veg 13
- shrimp 16
- combination 18

- Kimchi Ramen

14
- spicy gochujang-chicken broth, tofu, scallions, poached egg, & roasted pork belly

- Westside Ramen

13
- blended miso-shoyu-chicken broth, green onions, soft boiled egg, fish cake, black garlic oil, & a protien choice of :
- pork belly or pork loin

- Tan Tan Ramen

13
- spicy blended miso-shoyu-chicken broth, furikake, poached egg, black garlic oil, ground pork & beef

ramen additions

home made kimchi

2

wood ear mushroom 1

poached egg 2

soy egg (half) 1

butter 0.75

narutomaki (fish cake) 1

pork belly 3

pork loin 3

ground pork & beef 3

LUNCH ONLY SPECIALS dine-in only available until 3pm monday-saturday

Build Your Own Bento

B

C

A

C

starting \$13.00

A Choose ONE item

Chicken Teriyaki

Sesame Chicken

Roasted Salmon +\$4

Assorted Sushi +\$4 RAW

Assorted Sashimi +\$6 RAW

B Choose ONE item

Fried Gyoza (3pc)

Steamed Edamame

California Roll

Avocado Roll

Alaska Roll +\$3 RAW

Philadelphia Roll +\$3

Salmon Roll +\$2 RAW

Tuna Roll +\$2 RAW

C Choose TWO items

Miso Soup

Cucumber Salad

Seaweed Salad +\$1

Side Salad sesame-ginger dressing

Steamed Rice

Onigiri

Brown Rice +\$1

POKE BOWL

\$16.00

Your choice of fish - tossed in a miso-ponzu dressing with pickled cucumbers, rainbow tomatoes, and mixed green salad over sushi rice

RAW

Salmon

RAW

Tuna +\$2

RAW

Yellowtail +\$3

add Avocado +\$1

sub Brown Rice +\$1

SUSHI

SASHIMI

MAKI

2 pc

4 pc

roll. seaweed out. cucumber. 6 pc.

Big Eye Tuna	GF	RAW	9 / 16 / 8
maguro			
Fresh Salmon	GF	RAW	7 / 12 / 6
sake			
Seared Salmon Belly	GF	RAW	9 / 16 / -
truffle ponzu			
Yellowtail	GF	RAW	8 / 14 / 7
hamachi			
Japanese Snapper	GF	RAW	9 / 16 / 8
madai			

White Tuna	GF	RAW	6 / 11 / 7
shiro maguro			
Smoked Salmon	GF		8 / 13 / 7
kunsei			
Tiger Shrimp	GF		4 / - / 6
ebi			
Eel			7 / 12 / 8
unagi			
Flying Fish Roe	RAW		5 / - / -
tobiko			
Salmon Roe	GF	RAW	5 / - / -
ikura			

CLASSIC ROLLS

Avocado Roll	GF	6.5	Cucumber Roll	GF	5
California Roll		6.5			
kanikama, avocado, cucumber					
Alaska Roll	GF	RAW	8.5		
fresh salmon, cream cheese, avocado, cucumber					
Tempura Roll		9.5			
panko crusted shrimp, avocado, cucumber, eel sauce, sprouts					
Spider Roll		11.5			
fried soft shell crab, avocado, cucumber, eel sauce, sprouts					

Vegetable Roll	GF	6.5			
cucumber, avocado, carrots, & asparagus					
Spicy Tuna Roll	GF	RAW	8.5		
and cucumber					
Philadelphia Roll	GF		8.5		
smoked salmon, cream cheese, avocado, cucumber					
Rainbow Roll	RAW		13.5		
california roll topped with avocado tuna, salmon, hamachi, & white tuna					
Catepillar Roll		11.5			
eel roll topped with avocado and eel sauce					

SPECIALTY ROLLS



Tejas Roll		14
yellowtail, fried jalapeno, avocado, cucumber, chili mayo, sriracha, scallions		
Wasabi Crusted Salmon Roll		11.5
salmon, cream cheese, scallions, panko crusted, eel sauce, wasabi mayo		
New York Sunrise Roll		14.5
panko crusted shrimp, krab, spicy tuna, fresh jalapeno, yuzu tobiko		
On The Beach		13.5
tempura roll topped with avocado, tuna, eel sauce, chili mayo		
Spice Girls		12.5
tuna, avocado, tempura crunch, spicy krab mix, togarashi		
Truffle Crunch Roll		14.5
tuna, cucumber, tempura crunch, topped with salmon, white truffle ponzu, fried garlic, scallions		
Temptation Roll		13.5
panko shrimp, krab, cream cheese, four seasoned sauces		
White Tiger Roll		13.5
spicy salmon, avocado, yamagobo, topped with seared white tuna, green onion, ponzu		
Happy Roll		14.5
avocado, cream cheese, krab mix, spicy tuna, tiger shrimp, four seasoned sauces		
Crunchy Roll		10.5
panko krab, avocado, cucumber, cream cheese, tempura crunch, eel sauce		
Hamachi Blossom Roll	 	14.5
yuzu infused white tuna, avocado, asparagus, topped with yellowtail, scallions, fried garlic, & ponzu		