VEGETABLE SPRING ROLLS 5

CRAB DUMPLINGS 6

handmade crispy dumplings filled with crab & cream cheese blend, served with sweet chili sauce.

PORK GYOZA 6

5 pan-fried Japanese pork dumplings, served with gyoza sauce.

STEAMED EDAMAME W/ SEA SALT 8

SPICY GARLIC EDAMAME 9

edamame stir-fried in a spicy garlic sauce.

CRISPY SPICY TOFU 10

crispy tofu sauteed with
jalapeno, garlic, onion & soy
sauce.

FRIED CALAMARI 12

seasoned calamari lightly breaded & flash-fried topped w/ thai seasoning served with a sweet chili sauce.

SESAME CHICKEN BITES 9

battered fried chicken bites served with a sweet honey mustard sauce.

SHRIMP & VEGETABLE TEMPURA 14

4 jumbo shrimp breaded & fried with asparagus, zucchini, onion & broccoli.

PORK BELLY BUN 12

3 crispy hoisin-tossed pork belly with cucumber & scallions on steamed lotus buns.

TUNA TATAKI* 12

8 slices of seared tuna topped with yuzu-ponzu sauce, scallions & tobiko.

AVOCADO SHRIMP & CHIPS 15

grilled shrimp with avocado, chili pepper, cilantro, jalapeno & onion served over crispy shrimp chips.

TAKOYAKI 9

japanese fried octopus ball.

APPETIZERS

HAMACHI KAMA 13

grilled yellowtail jaw lightly seasoned, drizzled with ponzu sauce & served with asparagus.

SALT & PEPPER SOFT SHELL CRAB 15 crispy seasoned soft shell crab tossed in pepper and onion

HAMACHI CARPACCIO * 14

6 pieces of sashimi yellowtail covered in ponzu sauce & oregano with sliced jalapenos.

BACON SCALLOP YAKITORI 10

large deep-sea scallops wrapped in bacon battered and fried. Served with a creamy lemon dill sauce.

FILET STACKER * 14

layer of warm sushi rice and filet mignon, topped with asparagus and a sweet teriyaki sauce.

SOUP & SALAD

MISO SOUP 3.5

traditional Japanese broth soup with tofu, seaweed & scallions.

SEAWEED SALAD 6

CUCUMBER AVOCADO CRAB SALAD* 8

shredded crabmeat over chopped cucumber & avocado with spicy mayo, topped w/ masago & crunchy flake.

TUNA CUCUMBER SALAD* 12

coarsely diced tuna, avocado and cucumber tossed in ponzu sauce & chili oil over spring mix salad.

THAI CASHEW SALAD 12

sliced green apple, cashews, carrot & avocado over mixed greens w/ a massaman curry vinaigrette.

ADD CHICKEN +8
ADD SHRIMP +11

SPECIALITY

\overline{ROLLS}

EEL THE LOVE 16

SUSHI SANDWICH* 16

spicy salmon, spicy tuna, crab,
 avocado & tamago sandwiched
between soy paper then topped w/
crunchy flakes, spicy mayo, eel
 sauce & wasabi mayo.

ONE NIGHT STAND* 15

shrimp tempura & avocado roll wrapped with soy paper then topped with spicy tuna, eel sauce & spicy mayo.

PANTHERS* 15

spicy tuna roll topped with tuna & avocado.

SCREAMING 'O'* 16

spicy tuna, shrimp tempura roll
topped w/ seared tuna, jalapeno
& spicy screaming "o" sauce.

ARIES* 16

avocado, mango & cucumber roll
 topped w/ salmon, tuna,
sriracha, & creamy citrus sauce.

CUCUMBER SPECIAL* 16

tuna, salmon, shrimp, crab salad,
 avocado wrapped in cucumber &
 topped w/ ponzu & tobiko.

HAPPY ENDING* 16

spicy yellowtail, fried
asparagus & scallion roll
 topped w/ yellowtail,
avocado, wasabi yuzu, ponzu,
cilantro, sriracha, jalapeno
 & togarashi spice.

SWEETHEART ROLL* 16

spicy crab, tempura shrimp, salmon, mango, avocado wrapped in soy paper then topped with sweet mango sauce.

XoXo 17

tempura crab & avocado roll
topped w/ baked scallops &
 honey mayo.

SENPAI NOTICE ME 15

spicy Crab & avocado roll topped with shrimp tempura & spicy mayo.

BAD GIRL* 19

shrimp tempura, asparagus & crunchy spicy salmon topped w/filet mignon, spicy mayo, eel sauce, sriracha, japanese seasoning & masago.

DRAGON 15

shrimp tempura roll topped with eel, avocado & eel sauce.

SHISHO NAUGHTY* 21

yellow pickled radish, shisho & avocado roll topped with Negi-Toro ,scallion & wasabi yuzu.

SHELLFISH BASTARD 21

shrimp & crab tempura w/
avocado roll in soy paper
 topped w/ grilled sea
scallops, crab salad, chili
 oil & fried onions.

RAINBOW DELUXE* 21

cucumber & crab salad roll topped w/ king salmon, bluefin tuna, kampachi, avocado, scallions, grated ginger & chili pepper straws.

MILE FRY CLUB* 21

salmon, avocado & jalapeno
rolL fried w/ panko and topped
w/ chopped fatty tuna, tobiko,
scal-lion & wasabi yuzu sauce.

THE TREE HUGGER 13

inari tofu, avocado & cucumber
roll flash fried in a tempura
carrot breading topped w/sweet
 kimchi sauce

LIKE A VEGAN 13

mango, cucumber, avocado roll
in soy paper topped w/ inari
tofu,jalapeno & sriracha

Yoshi 13

shrimp tempura & cucumber roll topped w/ crab, crunchy flakes drizzled in cilantro coconut sauce.

SPICY MAMA* 14

TANGO MY MANGO* 14

salmon,crunchy flakes &
avocado roll topped w/mango,
 crab salad & mango sauce

HURRICANE* 15

FINEAPPLE EXPRESS* 15

yellowtail& jalapeno roll topped w/tuna, pineapple, cilantro & togarashi spice.

CRUNCHY SPICY TUNA* 14 spicy tuna, crab & avocado roll then lightly fried w/ panko & topped w/ eel sauce

BIG SHRIMPIN 15

crabstick, mango, cucumber roll topped with Ebi shrimp, avocado, crunchy flakes & coconut sauce.

SPIDER 14

tempura soft shell crab,
cucumber & avocado roll topped
w/ eel sauce.

SPECIALITY

ROLLS

SLAMMIN' SALMON* 15

crab, mango & cream cheese
roll topped w/ salmon, crab
 salad, fried onion, eel
 sauce & spicy mayo.

KARYU* 14

spicy tuna roll topped with lay-ered avocado, grilled jalapeno, spicy aioli and sriracha.

RAINBOW* 15

MAIN SQUEEZE* 14

shrimp tempura, asparagus &
avocado roll topped w/ seared
salmon, citrus & sriracha

DYNAMITE 15

SOUTHEND* 15

salmon and avocado roll
topped w/salmon and avocado.

LIL' BASTARD 15

JUMANJI 14

NINETY-FIVE 14

crispy tempura chicken &
cream cheese roll topped with
crab salad, crunchy flakes,
 spicy mayo & eel sauce.

ENTREES

HIBACHI

Your protein of choice cooked on a flat-top grill with soy sauce & garlic. Served with mixed vegetables and either steamed rice, fried rice or garlic noodles.

TOFU 14
CHICKEN 19
JUMBO SHRIMP 24
JUMBO SHRIMP & DEEP SEA SCALLOP* 27
SALMON FILET* 25
STERLING SILVER FILET MIGNON* 32

Loco Moco

A modern take on a Hawaiian classic, we serve this hearty dish sizzling to your table in a castiron bowl. Layers of rice, tomato, mozzarella cheese & your choice of protein all topped with a fried egg & warm sake-reduction gravy.

KATSU CHICKEN 18

JUMBO SHRIMP 22

STERLING SILVER FILET MIGNON* 30

PINEAPPLE FRIED RICE

Stir-fried rice with carrot, green onion & pineapple.

CHICKEN 17
SHRIMP 17
CHICKEN & SHRIMP 17

YAKI UDON

Stir-fried udon noodles with carrot, broccoli & green onion.

CHICKEN 14 SHRIMP 17

CURRY CHICKEN 15

Thai style red curry with mushroom, sweet potato, onion & carrot. Served w/ steamed rice.

WAGYU CHEESEBURGER* 18

1/2 lb wagyu patty w/
 sauteed mushrooms,
muenster, bacon, scallions
& honey mustard. Served
with sweet potato fries.

UNAGI DON 22

A classic Japanese rice bowl that consists of sushi rice topped with slices of grilled eel, avocado, and masago. Drizzled with eel sauce and japanese seasoning.

COMBOS

(complimentary soup or salad)

OMAKASE* 65 . 95 . 120

Omakase is a Japanese phrase that means "I'll leave it to you". Chef's selection of high quality fresh NIGIRI / SASHIMI upon request.

LOVE BOAT* 65

Two pieces each of tuna, salmon, yellowtail, shrimp & escolar nigiri w/ crispy philly roll, crunchy spicy tuna and rainbow roll.

Perfect for two!

NIGIRI COMBO* 30

Two pieces of bluefin tuna, salmon, yellowtail, shrimp, escolar nigiri & tuna roll.

SASHIMI COMBO* 38

Three pieces each of bluefin tuna, salmon, yellowtail, escolar & shrimp sashimi.