

Toro

By Jon's
EASTVALE

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EASTVALE, CA 92880

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SUSHIOTORO.COM

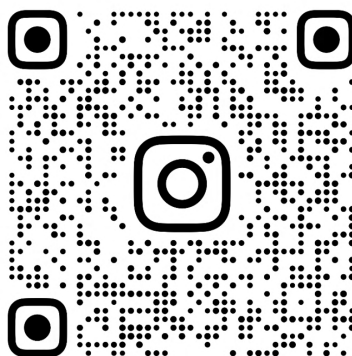
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Jon's
Japanese Restaurant

NORCO

SCAN ME TO JOIN
THE NEWSLETTER
AND RANDOM
WEEKLY REWARDS
(951 799 8888)



TORO_SUSHI_TEPPANYAKI



REFRESHMENT

| | |
|-------------------------|-----|
| COKE / DIET COKE | 3 |
| SPRITE | 3 |
| ICED TEA/ RASPBERRY TEA | 3 |
| LEMONADE | 3 |
| ROOT BEER | 3 |
| DR PEPPER | 3 |
| STRAWBERRYNADE | 3.5 |
| APPLE JUICE | 3.5 |
| ICED GREEN TEA | 3.5 |
| HOT GREEN TEA | 3.5 |
| HOT JASMINE TEA | 3.5 |

Ramune / Japanese Soda

| | |
|------------|-----|
| ORIGINAL | 3.5 |
| STRAWBERRY | 3.5 |
| MELON | 3.5 |

BEER

| | | |
|----------------|---|-----|
| SAPPORO | 4 | 7.5 |
| KIRIN ICHIBAN | 4 | 7.5 |
| KIRIN LIGHT | 4 | 7.5 |
| ASAHI | 4 | 7.5 |
| DOMESTIC BEER | 4 | |
| Corona | | |
| Michelob Ultra | | |

Wine

*CORKAGE FEE \$15/ BOTTLE

| | | |
|------------------|-----|----|
| HOUSE WINE | 6 | |
| Chardonnay | | |
| White Zinfandel | | |
| Merlot | | |
| Cabernet | | |
| ROBERT MONDAVI | 7 | 23 |
| Chardonnay | | |
| Merlot | | |
| Cabernet | | |
| 14 HANDS | 7.5 | 24 |
| Pinot Grigio | | |
| TAKARA PLUM WINE | 7 | 24 |

SPECIALITY SAKE

PEACH 15
Delightful aromas and flavors of just - ripe, white peaches in cream with a sweet, full - bodied palate

FUJI APPLE 15
Hana Fuji Apple lives up to its name with an appealing aroma that fulfills its promise on the palate with the crisp tartness of a delicious Fuji apple

LYCHEE 15
Captivating, lychee aromatics and a sweet, full-bodied palate of lychee, yellow peach, and lemon-lime. Premium sake made with all natural lychee flavor.

MANGO NIGORI 16
Lovely aromas of fresh tropical mangos and yellow peaches jump out of the glass. This nigori is full-bodied and creamy in the mouth with well-balanced sweetness and long-lasting flavors of mango

PREMIUM GINJO 15
Premium sake Ginjo is made with rice that has been polished at least 60 percent, which is a hallmark of the brand. A light, fruity, and complex flavor is often achieved by using special yeast and fermentation techniques

NIGORI 15
Nigori or nigorizake (濁り酒) is a variety of sake, an alcoholic beverage produced from rice. Its name translates roughly to cloudy because of its appearance. It is about 14-17% alcohol by volume. Sake is usually filtered to remove grain solids left behind after the fermentation process.

HAKUTSUKU DRAFT SAKE 12
HOT SAKE SMALL 4 LARGE 7

TATENOKAWA SEIRYU 35
Made with Yamagata Prefecture original sake rice Dewasansan, milled so that only 50% of the grain remains, and with less alcohol than standard sake at 14%, the palate is light, fruity and vivacious with a slight hint of acidity, followed by a gentle smooth finish.
720 ml

TATENOKAWA 3 PEAKS 85
Using the locally grown Dewasansan sake rice and only native Yamagata Kobo, Tatenokawa achieves an elegant sake with surprising complexity and energy. Relatively high acidity with a grapefruit peel-like aroma and flavor. Just the right amount of sweetness offers balance and leads every sip into a refreshing finish.
720 ml

SAKE FLIGHT (3 CUPS) 9
1 cup each, Nigori sake, Premium Junmai ginjo and Tatenokawa Seiryu Sake

SOJU

| | |
|--------------|----|
| STRAWBERRY | 13 |
| SOJU PREMIUM | 13 |

APPETIZER



- SHRIMP TEMPURA ♥
- VEGETABLE TEMPURA VG
- MIX TEMPURA
- EDAMAME VG
- GARLIC OR SPICY GARLIC EDAMAME ♥
- FRIED GYOZA ♥
- VEGETABLE EGG ROLLS VG
- SUNOMONO (PICKLED CUCUMBER)
- SUNOMONO WITH OCTOPUS
- FRIED SOFT SHELL CRAB
- FRIED CALAMARI RING
- AGEDASHI TOFU VG
- TAKOYAKI
(Octopus cake ball)
- BAKED GREEN MUSSEL (5PCS) ♥
- JALAPENO BOMB 🌶️ ♥
Fried stuff jalapeno with cream cheese
and chopped salmon
- TOFU NUGGETS VG
- POTATO FRIES
- SALMON COLLAR WITH STEAM RICE
Baked Salmon collar with ponzu
- POPCORN CHICKEN

SALAD



- SEAWEED SALAD 6
- TORO'S SALAD ♥ 16
Iceberg lettuce, spring mix, carrot, purple
cabbage, cucumber, avocado , mango top with
salmon, tuna with Japanese dressing
- HOUSE GARDEN SALAD 8
Iceberg lettuce, spring mix, carrot, purple
cabbage, cucumber, avocado with house ginger
dressing
- MANGO AVOCADO SALAD ♥ 14
Iceberg lettuce, spring mix, carrot, purple
cabbage, cucumber, avocado, mango with
Japanese sesame dressing
- SALMON SKIN SALAD 14
Iceberg lettuce, spring mix, carrot, purple
cabbage, cucumber, avocado, Baked crispy
salmon skin with Japanese sesame dressing
- CAJUN SALMON SALAD 16
Iceberg lettuce, spring mix, carrot, purple
cabbage, cucumber, avocado top with grilled
Cajun salmon with sesame dressing
- CAJUN SEARED TUNA SALAD 17
Iceberg lettuce, spring mix, carrot, purple
cabbage, cucumber, avocado top with Seared
Cajun Tuna with sesame dressing
- CAJUN GRILLED CHICKEN 16
Iceberg lettuce, spring mix, carrot, purple
cabbage, cucumber, avocado top with grilled
Cajun chicken with sesame dressing

Hand Roll



- CALIFORNIA 6
- CRUNCHY 7
- SPIDER 8
- SPICY TUNA 🌶️ 7
- REGULAR TUNA 8
- MEXICAN 🌶️ 8
- SALMON / SPICY SALMON 7
- YELLOWTAIL OR SPICY 8
- SALMON SKIN 6
- SCALLOP OR SPICY SCALLOP 7
- VEGGIE 6
- TIGER 8
- PHILLADELPHIA 8
- TRES AMIGOS 10
tuna, salmon, albacore,cucumber,
avocado
- TORO OR SPICY TORO 12
top with tobiko and kazami wasabi

Fresh Fish Bowl

Served with Miso soup



- CHIRASHI DON ♥ 24
Mix fish with fish roe
- SALMON DON 21
- MAGURO DON 21
Tuna On Seasoned rice bowl
- TORO DON ♥ 25
Blue fin and Blue fin toro
- UNAGI DON 22
- DELUXE CHIRASHI DON * ♥ 32
Mix fish with salmon roe, Uni* and Blue
fin Toro. * Ask server for availbility
- CORY-DON ♥ 31
Tuna, Albacore, Salmon, Yellowtail,
Tamago, Shrimp, Blue fin Tuna, Toro and
Hokkaido Scallop, Fresh wasabi

TEPPANYAKI



All entree served with Miso Soup, Green Salad, Grilled Shrimp Appetizer, Grilled Vegetables and Steam Rice.
Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4 Spicy Cajun Style +\$1/items

SINGLE ENTREE

| | |
|---|-----------|
| SESAME OR TERIYAKI CHICKEN | 22 |
| NEW YORK STEAK | 25 |
| FILET MIGNON | 27 |
| HIBACHI OR TERIYAKI SALMON | 24 |
| SHRIMP | 25 |
| CALAMARI | 23 |
| SCALLOP | 26 |
| LOBSTER | 45 |
| CHICKEN YAKISOBA Thin egg noodles | 23 |
| STEAK YAKISOBA Thin egg noodles | 25 |
| SHRIMP YAKISOBA Thin egg noodles | 25 |
| VEGETABLE DELIGHT <small>VG</small> Tofu as a substitute of Shrimp appetizer | 19 |
| VEGETABLE YAKISOBA <small>VG</small> Tofu as a substitute of Shrimp appetizer | 20 |

2 ITEMS ENTREE

All entree served with Miso Soup, Green Salad, Grilled Shrimp Appetizer, Grilled Vegetables and Steam Rice.
Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4. Spicy Cajun Style +\$1

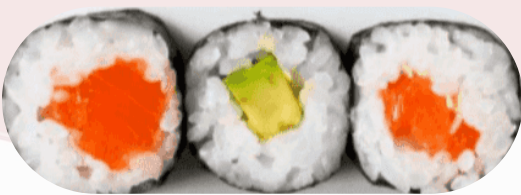
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| CHICKEN WITH CHOICE OF SALMON, SCALLOP OR SHRIMP SUB TO LOBSTER PLEASE ADD \$6 | 30 |
| NEW YORK STEAK WITH CHOICE OF: CHICKEN, SALMON, SCALLOP OR SHRIMP SUB TO LOBSTER PLEASE ADD \$6 | 32 |
| FILET MIGNON WITH CHOICE OF: SALMON, SCALLOP, SHRIMP OR CHICKEN SUB TO LOBSTER PLEASE ADD \$6 | 33 |
| SHRIMP WITH CHOICE OF: SALMON OR SCALLOP SUB TO LOBSTER PLEASE ADD \$6 | 32 |

CLASSIC ROLL



| | |
|--|----|
| CALIFORNIA ROLL | 8 |
| CALIFORNIA TEMPURA ROLL Deep fried California roll | 11 |
| CRUNCHY ROLL | 11 |
| TIGER ROLL Spicy tuna, cucumber, avocado with tempura shrimp. crunchy flakes and eel sauce | 11 |
| SPICY TUNA ROLL | 10 |
| SPICY SALMON ROLL | 10 |
| PHILADELPHIA ROLL | 12 |
| DOUBLE AVOCADO Kani kama crab, cucumber, avocado. top with avocado and eel sauce | 13 |
| PHILADELPHIA CRUNCH Fried philadelphia roll with eel sauce | 13 |
| AVOCADO ROLL VG | 8 |
| CUCUMBER AVOCADO ROLL VG | 8 |
| VEGETABLE ROLL VG | 8 |
| SWEET POTATO ROLL (6PCS) VG tempura battered sweet potato, avocado, cucumber, sushi rice, seaweed rolled outside. | 10 |

MAKI 5 PIECES



| | |
|----------------------------------|---|
| NEGI HAMA yellow tail | 7 |
| TEKKA MAKI Tuna | 7 |
| SAKE MAKI Salmon | 7 |
| EBI MAKI Shrimp | 6 |
| TAMAGO MAKI Sweet eggs | 6 |
| KAPPA MAKI Cucumber | 5 |
| ESCOLAR MAKI | 7 |
| ALBACORE MAKI | 7 |
| INARI (BEAN CURD) | 6 |
| SPAM MAKI | 7 |

Small Bowl Fried Rice



| | |
|---|----|
| SHRIMP FRIED RICE <i>Large 20</i> | 8 |
| CHICKEN FRIED RICE <i>Large 17</i> | 6 |
| COMBINATION FRIED RICE Chicken and shrimp <i>Large 20</i> | 10 |
| KIMCHI FRIED RICE <i>Large 18</i> | 8 |
| CHASHU FRIED RICE Japanese Bbq pork <i>Large 18</i> | 8 |
| SPAM FRIED RICE <i>Large 18</i> | 8 |
| VEGETABLE FRIED RICE VG Mushroom, zuchinni, carrots and brown onion <i>Large 16</i> | 7 |

Kids Meal

10 years old and under Please

served with Miso soup OR Green salad, steamed rice and corn. substitute steam rice with fried rice +\$2

| | |
|---|----|
| CHICKEN TERIYAKI | 13 |
| CHICKEN CUTLET | 13 |
| SHRIMP TEMPURA | 13 |
| KIDS ROLL 4 pcs california roll 4 pcs crunchy roll | 13 |
| KIDS TOFU NUGGETS | 13 |
| KIDS BEEF TERIYAKI | 14 |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advice our team member if you have any concern/ allergic

SUSHI AND SASHIMI

| | SUSHI | SASHIMI |
|---|-------|---------|
| SALMON | 6 | 17 |
| FATTY SALMON ♥ | 7 | 18 |
| PEPPERED SALMON ♥ | 7 | 18 |
| TUNA ♥ | 6 | 17 |
| PEPPERED TUNA | 7 | 18 |
| ALBACORE | 6 | 17 |
| ESCOLAR | 6 | 17 |
| YELLOW TAIL | 7 | 18 |
| YELLOW TAIL BELLY ♥ | 8 | 19 |
| BLUE FIN | 12 | 25 |
| BLUE FIN BELLY (TORO) ♥ | 15 | 29 |
| HOKKAIDO SCALLOP ♥ | 12 | 26 |
| SHRIMP/ EBI | 5 | 16 |
| TAKO (OCTOPUS) | 5 | 16 |
| MACKAREL/ SABA | 5 | 16 |
| IKA (SQUID) | 6 | 17 |
| AMA EBI (SWEET SHRIMP) ♥ | 15 | 28 |
| UNAGI/ EEL | 6 | 22 |
| INARI (BEAN CURD) | 4 | 15 |
| TAMAGO | 5 | 15 |
| IKURA(SALMON ROE) | 6 | - |
| FLYING FISH ROE (ORANGE TOBIKO) | 5 | - |
| BAY SCALLOP | 6 | - |
| OYSTER (4PCS) | - | 12 |
| UNI (SEA URCHIN) ♥ | MP | PRICE |
| DOUBLE DECKER (BLUE FIN TORO TOP WITH UNI) | 21 | - |
| SALMON SUSHI SAMPLER (4PCS) | 15 | - |
| (regular, fatty, seared and seared with mayo) | | |

* Carpacio Style Sashimi please add \$3, with Japanese dressing, slice jalapeno and fish roe

Sushi Sampler

Served with Miso soup and Garden salad

No fish substitution please



| | |
|---|----|
| SAMPLER A | 22 |
| California roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Tamago | |
| SAMPLER B | 24 |
| Spicy tuna roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Albacore, Tamago | |
| SAMPLER C | 27 |
| Crunchy roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Tako, Albacore, Tamago | |
| CORY FANTASTIC SUSHI SAMPLER ★ | 32 |
| 2 pcs each Cajun seared Tuna, Salmon, Yellowtail, Albacore and 1 pcs of Avocado with cucumber Sushi | |

Sashimi Sampler

Served with Rice, Miso soup and Garden salad, Rice.

Substitute with Fried Rice +\$2,

Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4

No fish substitution please



| | |
|--|----|
| SAMPLER A | 23 |
| 9 pcs sashimi (3 Salmon, 3 Tuna, 3 Albacore) | |
| SAMPLER B | 27 |
| 12 pcs sashimi (3 Salmon, 3 Tuna, 3 Albacore, 3 Yellowtail) | |
| SAMPLER C | 36 |
| 15 pcs sashimi (3 Salmon, 3 Tuna, 3 pcs Yellowtail, 3 pcs Albacore and 3 pcs Escolar) | |
| SAMPLER D ♥ | 46 |
| 18 pcs sashimi (3 Salmon, 3 Tuna, 3 pcs Yellowtail, 3 pcs Albacore and 3 pcs Escolar, 3 pcs Blue Fin) | |
| SAMPLER E (PREMIUM) ★ | 95 |
| 30 pcs sashimi (3 Salmon, 3 Tuna, 3 pcs Yellowtail, 3 pcs Albacore, 3 pcs Escolar, 3 pcs Blue Fin, 3 pcs Hokkaido Scallop, 3 pcs Blue fin Toro and 3 pcs Sweet Shrimp, 3pcs Otopus | |
| perfect to share up to 3 people | |



COOKED

SPECIAL ROLL



RAW

\$1 EXTRA FOR SOY PAPER



TORO ♥ 16

Kani kama crab, cucumber, avocado, shrimp tempura
Top: tuna, avocado, eel sauce and spicy mayo



O.M.G ♥ 16

Shrimp tempura, spicy tuna, cucumber, avocado
Top: Salmon, avocado, eel sauce, spicy mayo and sesame sauce



LIMONITE ♥ 16

Kani kama crab, cucumber, avocado, shrimp tempura
Top: salmon, slice lemon, eel sauce, spicy mayo and crunchy flakes



JOHNNY LUCAS 🌶️ 16

Spicy tuna, cucumber, avocado
Top: mix fish, jalapeno and japanese dressing



POPCORN LOBSTER ♥ 16

Kani kama crab, cucumber, avocado
Top: fried langostino, eel sauce and spicy mayo



CRAIG ♥ 15

Kani kama crab, cucumber, avocado
Top: Tuna, avocado, with spicy mayo, eel sauce, sriracha and bonito flakes



SUPER DRAGON 15

Kani kama crab, avocado, cucumber
Top: baked eel, avocado and eel sauce



RAINBOW 15

Kani kama crab, cucumber, avocado
Top: mix fish, avocado and ponzu sauce



GREEN DAY 🌿 14

Cucumber, avocado, mango, gobo top with avocado served with Japanese sesame dressing.



IRON MAN 🌶️ 17

Spicy Kani kama crab, avocado, cucumber, shrimp tempura, top with spicy tuna, seared albacore, avocado, eel sauce, spicy mayo and sriracha

With fish roe



CATERPILLAR 16

Baked eel, cucumber, kani kama crab
Top: avocado, eel sauce



CORY FANTASTIC 4 ♥ 18

Yellowtail, tuna, albacore, cucumber
Top: Pepper seared salmon with japanese dressing and fresh wasabi dot on top



JERRY 16

Shrimp tempura, cucumber, avocado, kani kama crab, spicy tuna. top with pepper seared salmon, japanese dressing and SOY PAPER WRAPPED

**COOKED****\$1 EXTRA FOR SOY PAPER****RAW****DYNAMITE 16**

Kani kama crab, avocado and cucumber
Top: baked shrimp, scallop, onion,
mushrooms and eel sauce

**COWBOY 14**

Kani kama crab, cucumber, avocado Top:
Tuna and ponzu sauce

**JALAPENO (6PCS) 12**

Jalapeno filled with spicy tuna, cream cheese then
tempura deep fried. serve with spicy mayo and eel
sauce NO RICE

**BURRITO ROLL ♥ 14**

Kani kama crab, avocado, jalapeno, shrimp tempura,
spicy tuna, wrapped with soy paper Served with eel
sauce, spicy mayo and sesame sauce

**SHRIMP LOVER 15**

Shrimp tempura, kani kama crab, cucumber,
avocado Top: cooked shrimp, eel sauce

**RED ROCK ♥ 16**

Shrimp tempura, cream cheese, avocado, deep fried
Top: spicy crab, spicy mayo, eel sauce and crunchy
flakes

**MANGO TANGO ♥ 16**

Kani kama crab, shrimp tempura, avocado, cucumber
Top: salmon, mango, avocado, eel sauce, spicy mayo
and sesame sauce

**EASTVALE ♥ 16**

Shrimp tempura, spicy tuna, cucumber, avocado
Top: pepper seared albacore, avocado and japanese
dressing

**SPICY TUNA CRUNCH (6 PCS) 12**

Spicy tuna, avocado wrapped, deep fried, spicy
mayo, eel sauce NO RICE

**SPIDER (6 PCS) 13**

Deep fried soft shell crab, kani kama crab,
cucumber, avocado, kaiware Top: bonito flakes and
eel sauce

**BAKED SCALLOP 16**

Kani kama Crab, cucumber, avocado Top: baked
scallop and onion serve with eel sauce

**CRUNCHY SALMON (6 PCS) 13**

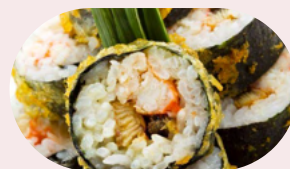
Kani kama Crab, avocado, salmon wrapped, deep
fried, eel sauce

**ALASKAN 14**

Kani kama crab, cucumber, avocado Top: salmon
with ponzu sauce

**COOKED****\$1 EXTRA FOR SOY PAPER****RAW****TARREN (4PCS) ♥ 16**

Kani kama crab, avocado wrap with salmon and seared Serve with eel sauce, spicy mayo and sesame sauce NO RICE

**NORCO (6 PCS) ♥ 13**

Avocado, cucumber, eel, kani kama crab, shrimp deep fried and Serve with eel sauce

**DAVID ♥ 14**

Kani kama crab, cucumber, avocado, Top: seared albacore, fried garlic, japanese dressing

**MATHILDE ♥ 16**

Kani kama crab, shrimp tempura, avocado, cucumber Top: pepper seared salmon, japanese dressing

**MEXICAN ♥ 15**

Spicy kani kama crab, avocado, cucumber Top: avocado, eel sauce, sriracha, spicy mayo, slice jalapeno

**SPAM (8 PCS) ♥ 14**

Cucumber, spam Serve with eel sauce

**FIRECRACKERS ♥ 17**

Spicy tuna, avocado. cucumber top with seared tuna, served with sriracha, spicy mayo, eel sauce and green onion

With fish roe

**PLAYBOY ♥ 16**

Shrimp tempura, cucumber, avocado, kani kama crab Top: salmon then baked with spicy mayo serve with eel sauce

**BAKED BABY LOBSTER 16**

Kani kama crab, cucumber, avocado Top: baked langostino and onion serve with eel sauce

**RED DRAGON 15**

Shrimp tempura, cucumber, avocado, kani kama crab Top: spicy tuna serve with eel sauce, spicy mayo and crunch

**STATION 27 15**

Shrimp tempura, cucumber, avocado, kani kama crab Top: spicy tuna, jalapeno, eel sauce, spicy mayo, hot cheetos crunch

**LAS VEGAS (6 PCS) ♥ 13**

Kani kama crab, spicy tuna, avocado and cream cheese, deep fried Serve with eel sauce

**CHARLENE 15**

Kani kama crab, cucumber, avocado, shrimp tempura Top: salmon with ponzu sauce



LINDA AND MARY (6PCS) NEW 16
Kani kama crab, spicy tuna, tuna, avocado, salmon wrap in cucumber, soy paper Serve with sesame dressing



SNOW WHITE NEW 17
Spicy kani kama crab, shrimp tempura, avocado, cucumber top with seared pepper Escolar, avocado, japanese dressing



WILD WILD WEST NEW 17
Spicy kani kama Crab, cucumber, avocado, shrimp tempura, top with sliced seared New York steak, avocado, spicy mayo and eel sauce



SEE YOU TOMORROW NEW ♥ 17
Spicy tuna, avocado, cucumber top with yellowtail. japanese dressing, thin lemon slice, jalapeno and hot sauce



SUNRISE NEW 17
Spicy kani kama crab, cucumber, avocado, tempura shrimp, top with tuna, avocado, escolar, jalapeno. eel sauce, spicy mayo.

BENTO BOX COMBINATION
2 ITEMS \$18 3 ITEMS \$22

All entree served with Miso Soup, Green Salad, Steam Rice. Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4

PLEASE CHOOSE FROM THE FOLLOWING ITEMS

CALIFORNIA ROLL
CRUNCHY ROLL
SPICY TUNA ROLL
VEGETABLE TEMPURA
4 PCS SUSHI SAMPLER
4 PCS SASHIMI SAMPLER
CUCUMBER AVOCADO ROLL



CHICKEN TERIYAKI
PORK CUTLET
CHICKEN CUTLET
SALMON TERIYAKI
SHRIMP TEMPURA
BEEF TERIYAKI
TOFU NUGGETS

UDON NOODLE SOUP

Thick wheat noodles with fish stock base top with seaweed and green onion

| | |
|--|-----------|
| KAKE UDON (PLAIN WITH GREEN ONION AND SEAWEED) | 8 |
| TEMPURA UDON SOUP (5 PCS SHRIMP TEMPURA) | 16 |
| CHICKEN UDON SOUP (FRIED BREADED CHICKEN) | 14 |
| BEEF UDON SOUP (THINLY SLICED BEEF) | 15 |
| SEAFOOD UDON (SHRIMP, SCALLOP AND GREEN MUSSELS) | 17 |
| MIX TEMPURA UDON SOUP (2 SHRIMP TEMPURA & MIX VEGETABLE) | 16 |



DESSERTS

| | |
|--|----------|
| MOCHI ICE CREAM (2 PCS) Japanese rice cake with an ice cream filling (Green Tea, Mango, Strawberry, Chocolate, Vanilla) | 6 |
| DOUBLE SCOOP OF ICE CREAM Green Tea, Vanilla or Neapolitan Ice cream | 5 |
| BANANA ALA MODE Banana tempura with vanilla ice cream, caramel sauce, chocolate sauce and whipped cream. | 9 |

PARTY TRAY PLATTERS

PLEASE ALLOW 2 HOURS TIME TO PREPARE THIS PLATTER

UTENSILS ARE PROVIDED, PLEASE ADVISE OUR TEAM MEMBER IF THERE'S A SPECIAL REQUEST/ ALLERGEIC WHILE PLACING THE ORDER

CALIFORNIA AND CRUNCHY ROLL PARTY TRAY 75

32 pcs California Roll

32 pcs Crunchy Roll

Served up to 5 People



PARTY TRAY ROLL A 65

8 pcs California Roll

8 pcs Crunchy Roll

8 pcs Toro Roll

8 pcs Lemonite Roll

8 pcs Tiger Roll

1 Mini Toro Salad

Served up to 4 People



PARTY TRAY ROLL B (FREE TUMBLER*) 135

24 pcs California Roll

8 pcs Crunchy Roll

8 pcs Toro Roll

8 pcs Lemonite Roll

8 pcs Rainbow Roll

8 pcs Double Avocado Roll

8 pcs Alaskan Roll

8 pcs Caterpillar Roll

Served up to 8 People



PARTY TRAY ROLL B (FREE TUMBLER*) 185

24 pcs California Roll

16 pcs Crunchy Roll

16 pcs California Tempura Roll

16 pcs Veggie Roll

8 pcs Toro Roll

8 pcs Lemonite Roll

8 pcs Rainbow Roll

8 pcs Double Avocado Roll

8 pcs O.M.G Roll

8 pcs Johny Lucas Roll

1 box mango Avocado Salad

Served up to 12 People



PARTY TRAY SASHIMI ONE (FREE TUMBLER*) 115

12 pcs Salmon Sashimi

12 pcs Tuna Sashimi

12 pcs Albacore Sashimi

12 pcs Yellow tail Sashimi

12 pcs Shrimp Sashimi

5 cup Small Salad

5 cup Small Miso Soup

5 Cup Steamed Rice

1.5 Oz Kazami Fresh wasabi

Served up to 5 People



PARTY TRAY SASHIMI TWO (FREE TUMBLER*) 199

15 pcs Salmon Sashimi

15 pcs Tuna Sashimi

15 pcs Albacore Sashimi

15 pcs Yellow tail Sashimi

12 pcs Bluefin Tuna Sashimi

15 pcs Escolar Sashimi

6 pcs Uni OR Hokkaido Scallop (base on Availability)

8 cup Small Salad

8 cup Small Miso Soup

Large Box Edamame

3 oz Kazami Fresh wasabi

Served up to 8 People



HOT FOOD PARTY TRAY PLATTERS

**UTENSILS ARE PROVIDED, PLEASE ADVISE OUR TEAM MEMBER
IF THERE'S A SPECIAL REQUEST/ ALLERGENIC WHILE PLACING
THE ORDER**

SMALL (FREE TUMBLER*)

125

1/2 Pan Chicken Fried Rice
1/2 Pan Vegetable Yakisoba Noodles
1/4 Pan Fried Gyoza (15 pcs)
1/4 Pan Tempura Shrimp (12 pcs)
1/4 Pan Teriyaki Chicken
1/4 Pan House Salad

Served up to 6 ppl



MEDIUM (FREE TUMBLER*)

225

1/2 Pan Chicken Fried Rice
1/2 Pan Vegetable Yakisoba Noodles
1/2 Pan Fried Gyoza (30 pcs)
1/2 Pan Tempura Shrimp (24 pcs)
1/2 Pan Teriyaki Chicken
1/2 Pan Beef Teriyaki
1/2 Pan House Salad

Served up to 15 ppl



LARGE (FREE TUMBLER*)

325

1/2 Pan Chicken Fried Rice
1/2 pan Steamed Rice
1/2 Pan Vegetable Yakisoba Noodles
1/2 Pan Fried Gyoza (45 pcs)
1/2 Pan Tempura Shrimp (30 pcs)
1/2 Pan Teriyaki Chicken
1/2 Pan Vegetable Tempura
1/2 Pan Chicken Cutlet
1/2 Pan Beef Teriyaki
1/2 Pan House Salad

Served up to 25 ppl



GIFT CERTIFICATE AVAILABLE

***GET A FREE TUMBLER WITH PURCHASE OF \$100
IN GIFT CERTIFICATE OR SELECT PLATTER**

*** FOR A LIMITED TIME**