

Toro

By **Jon's**
EASTVALE



**13394 LIMONITE AVE
EASTVALE, CA 92880**

951-220-7636

SUSHIOTORO.COM

ORDER ONLINE

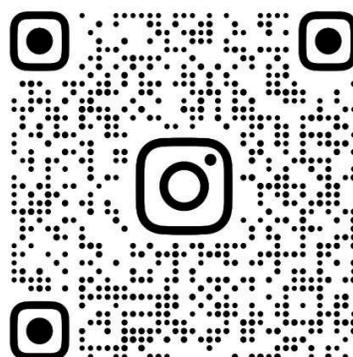


Jon's
Japanese Restaurant

NORCO



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



TORO_SUSHI_TEPPANYAKI





REFRESHMENT

COKE / DIET COKE	3.5
SPRITE	3.5
ICED TEA/ RASPBERRY TEA	3.5
LEMONADE	3.5
ROOT BEER	3.5
DR PEPPER	3.5
STRAWBERRYNADE	3.5
APPLE JUICE	3.5
ICED GREEN TEA	3.75
HOT GREEN TEA	3.75
HOT JASMINE TEA	3.75

Ramune / Japanese Soda

ORIGINAL	4
STRAWBERRY	4
MELON	4

BEER

SAPPORO	4.5 7.99
KIRIN ICHIBAN	4.5 7.99
KIRIN LIGHT	4.5 7.99
ASAHI	4.5 7.99
DOMESTIC BEER	4.5
Corona	
Michelob Ultra	

Wine

*CORKAGE FEE \$15/ BOTTLE

HOUSE WINE	6
Chardonnay	
White Zinfandel	
Merlot	
Cabernet	
ROBERT MONDAVI	7.5 25
Chardonnay	
Merlot	
Cabernet	
Pinot Grigio	7.5 24
TAKARA PLUM WINE	7.5 28

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.

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 RED STREAM 85
Stream Red (formerly 3 Peaks) is made with Dewasansan rice grown local. With a gentle yet rich aroma of ripened fruits, the essence of every single flavour umami, dry, sweet and sour, spreads out leaving behind a lovely aftertaste. Rice Dewasansan (from Yamagata Prefecture) Rice Polishing Ratio 33 Yeast Yamagata KA ABV 15 Sake Metre Value -2 Acidity 1.5 Amino Acidity 1
720 ml

HOT SAKE SMALL 4.5 LARGE 7.5

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

SOJU

STRAWBERRY	14
GREEN APPLE	14
SOJU PREMIUM	14

APPETIZER



SHRIMP TEMPURA ♥	
VEGETABLE TEMPURA VG	
MIX TEMPURA	
EDAMAME VG	
GARLIC EDAMAME ♥	
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	
POPCORN CHICKEN	
FRENCH FRIES	
YELLOW TAIL COLLAR Yellow tail Collar With Steam rice	
SALMON COLLAR Salmon Collar With Steam rice	

SALAD



SEAWEED SALAD	8	6
TORO'S SALAD ♥	8	16
Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado, mango top with salmon, tuna with Japanese dressing	9	
HOUSE GARDEN SALAD	6	8
Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado with house ginger dressing	8	
MANGO AVOCADO SALAD ♥	8	14
Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado, mango with Japanese sesame dressing	9	
SALMON SKIN SALAD	9	14
Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado, Baked crispy salmon skin with Japanese sesame dressing	8	
CAJUN SALMON SALAD	8	16
Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado top with grilled Cajun salmon with sesame dressing	9	
CAJUN SEARED TUNA SALAD	8	17
Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado top with Seared Cajun Tuna with sesame dressing	8	
CAJUN GRILLED CHICKEN	6	16
Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado top with grilled Cajun chicken with sesame dressing	14	
	12	

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
PHILADELPHIA	8
TRES AMIGOS tuna, salmon, albacore, cucumber, avocado	10
TORO OR SPICY TORO top with tobiko and kazami wasabi	12

Fresh Fish Bowl

Served with Miso soup



CHIRASHI DON ♥	24
Mix fish with fish roe	
SALMON DON	22
MAGURO DON	22
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 availability	
CORY-DON ♥	33
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	24
NEW YORK STEAK	28
FILET MIGNON	29
HIBACHI OR TERIYAKI SALMON	25
SHRIMP	26
CALAMARI	24
SCALLOP	28
LOBSTER	46
CHICKEN YAKISOBA Thin egg noodles	24
STEAK YAKISOBA Thin egg noodles	28
SHRIMP YAKISOBA Thin egg noodles	26
VEGETABLE DELIGHT <small>VG</small> Tofu as a substitute of Shrimp appetizer	22
VEGETABLE YAKISOBA <small>VG</small> Tofu as a substitute of Shrimp appetizer	22

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

CHICKEN WITH CHOICE OF SALMON, SCALLOP OR SHRIMP SUB TO LOBSTER PLEASE ADD \$6	32
NEW YORK STEAK WITH CHOICE OF: CHICKEN, SALMON, SCALLOP OR SHRIMP SUB TO LOBSTER PLEASE ADD \$6	34
FILET MIGNON WITH CHOICE OF: SALMON, SCALLOP, SHRIMP OR CHICKEN SUB TO LOBSTER PLEASE ADD \$6	36
SHRIMP WITH CHOICE OF: SALMON OR SCALLOP SUB TO LOBSTER PLEASE ADD \$6	34

CLASSIC ROLL



CALIFORNIA ROLL	8
CALIFORNIA TEMPURA ROLL Deep fried California roll	11
CRUNCHY ROLL	12
TIGER ROLL Spicy tuna, cucumber, avocado with tempura shrimp. crunchy flakes and eel sauce	12
SPICY TUNA ROLL	10
SPICY SALMON ROLL	10
PHILADELPHIA ROLL	11
PHILADELPHIA CRUNCH Fried philadelphia roll with eel sauce	13
DOUBLE AVOCADO Kani kama crab, cucumber, avocado. top with avocado and eel sauce	13
AVOCADO ROLL <small>VG</small>	8
CUCUMBER AVOCADO ROLL <small>VG</small>	12
VEGETABLE ROLL <small>VG</small>	8
SWEET POTATO ROLL (6PCS) <small>VG</small> 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 18</i>	6
COMBINATION FRIED RICE Chicken and shrimp <i>Large 22</i>	10
KIMCHI FRIED RICE <i>Large 18</i>	8
CHASHU FRIED RICE Japanese Bbq pork <i>Large 19</i>	8
SPAM FRIED RICE <i>Large 19</i>	8
VEGETABLE FRIED RICE <small>VG</small> 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	15

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

SUSHI AND SASHIMI

	SUSHI	SASHIMI
SALMON	6	17
FATTY SALMON ♥	7.5	19
PEPPERED SALMON ♥	7.5	19
TUNA ♥	6	17
PEPPERED TUNA	7	18
ALBACORE	7	18
ESCOLAR	7	18
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	18
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) ♥		
DOUBLE DECKER (BLUE FIN TORO TOP WITH UNI)	22	-
SALMON SUSHI SAMPLER (4PCS)	15	-
(regular, fatty, seared and seared with mayo)		

MP PRICE

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

Sushi Sampler

Served with Miso soup and Garden salad

fish substitution add \$1 each piece



SAMPLER A

California roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Tamago

23

SAMPLER B

Spicy tuna roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Albacore, Tamago

25

SAMPLER C

Crunchy roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Tako, Albacore, Tamago

28

CORY FANTASTIC SUSHI SAMPLER ★

2 pcs each Cajun seared Tuna, Salmon, Yellowtail, Albacore and 5 pcs of Avocado cucumber maki roll

34

Sashimi Sampler

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

Substitute with Fried Rice +\$2,

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

fish substitution add \$1 each piece
(No Blue fin. Sweet Shrimp Or Hokaido scallop)



SAMPLER A

9 pcs sashimi (3 Salmon, 3 Tuna, 3 Albacore)

24

SAMPLER B

12 pcs sashimi (3 Salmon, 3 Tuna, 3 Albacore, 3 Yellowtail)

30

SAMPLER C

15 pcs sashimi (3 Salmon, 3 Tuna, 3 pcs Yellowtail, 3 pcs Albacore and 3 pcs Escolar)

38

SAMPLER D ♥

18 pcs sashimi (3 Salmon, 3 Tuna, 3 pcs Yellowtail, 3 pcs Albacore and 3 pcs Escolar, 3 pcs Blue Fin)

49

SAMPLER E (PREMIUM) ★

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)

99

 **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 16

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



GREEN DAY 🌱 15

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 smelt egg



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 17

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) 🌶️ 13

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) 14

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) 14

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) ♥ 14

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



DAVID ♥ 15

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 smelt egg



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 16

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



STATION 27 🌶️ 16

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



LAS VEGAS (6 PCS) ♥ 14

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



CHARLENE 16

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 \$19 3 ITEMS \$23**

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

ADDITIONAL \$2 PER ITEM SUBSTITUTION

PLEASE CHOOSE FROM THE FOLLOWING ITEMS

- CALIFORNIA ROLL
- CRUNCHY ROLL
- SPICY TUNA ROLL
- VEGETABLE TEMPURA
- SUSHI SAMPLER
- 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) | 9 |
| TEMPURA UDON SOUP (5 PCS SHRIMP TEMPURA) | 16 |
| CHICKEN UDON SOUP (FRIED BREADED CHICKEN) | 16 |
| BEEF UDON SOUP (THINLY SLICED BEEF) | 17 |
| SEAFOOD UDON (SHRIMP, SCALLOP AND GREEN MUSSELS) | 18 |
| MIX TEMPURA UDON SOUP (2 SHRIMP TEMPURA & MIX VEGETABLE) | 17 |



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, chocolate sauce & whipped cream. | 9 |
| CARAMEL APPLE
Green apple covered with white chocolate, chocolate, cinnamon and caramel sauce | 13 |

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/ ALLERGIC WHILE PLACING THE ORDER

CALIFORNIA AND CRUNCHY ROLL PARTY TRAY

32 pcs California Roll
32 pcs Crunchy Roll

Served up to 5 People

75



PARTY TRAY ROLL A

8 pcs California Roll
8 pcs Crunchy Roll
8 pcs Toro Roll
8 pcs Lemonite Roll
1 bowl of Salted Edamame
1 Mini Toro Salad

Served up to 4 People

68



PARTY TRAY ROLL B ♥

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

139



PARTY TRAY ROLL C

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

189



PARTY TRAY SASHIMI ONE

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

125



PARTY TRAY SASHIMI TWO ♥

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

220



HOT FOOD PARTY TRAY PLATTERS

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

SMALL

150

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

245

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

345

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**

*** FOR A LIMITED TIME**