Appetizers

Gyoza (Fried or Steamed) \$3.95

Japanese style fried or steamed pork dumplings served with a tangy sweet chili sauce

Edamame \$3.95

Steamed young soy beans lightly sprinkled with sea salt $Oki \ Spring \ Roll \ \$4.75$

Vegetables in spring roll wrap Served with Thai Sweet chili sauce, Spicy aioli ,and Japanese BBQ sauce

Crab Rangoon \$3.95

Lightly-fried crab salad and cream cheese wrapped in Wonton skin served sweet chili sauce.

Spicy Asian Chicken \$4.95

Lightly battered fried chicken tossed in a spicy sweet chili sauce

Spicy Asian Shrimp \$6.95

Lightly battered fried shrimp tossed in a spicy sweet chili sauce

Soups & Salads

Miso Soup \$2.25

Light Bonito broth flavored with soy bean base topped with Tofu, Wakame seaweed and scallions

Chicken Soup \$2.25

Chicken broth with green onions and mushroom slices

House Salad \$2.50

Iceberg lettuce, carrots, cucumbers with your choice of dressing: Ranch, Ginger or Balsamic Vinaigrette

Seaweed Salad \$5.50

Chilled Japanese marinated seaweed salad

Kaní Seaweed Salad \$5.95

Chilled Japanese marinated seaweed salad with spicy aoli, cucumber and crab stick topped with Masago

Sushi Appetizers

Sushi Appetizer \$8.95

Five pieces of chef's choice nigiri

Seared Salmon \$9.95

Thin sliced salmon lightly seasoned and seared

Tuna Tatakí \$10.95

Thin sliced tuna lightly seasoned and seared

Sushi Combo Dinners

Served with soup & salad (dine in only)

Sushí Dinner \$17.95

Chef's choice of eight pieces of nigiri and a California Roll.

Sushí Deluxe \$19.95

Chef's choice of ten pieces of nigiri, a California Roll.

Sushí Supreme \$22.95

Chef's choice of ten pieces of nigiri, a California Roll and a tuna roll.

Eel Bowl \$18.95

A large bowl of steamed rice topped with BBQ fresh water

Sashimi & Nigiri

Nigiri \$5.95 – 2 pieces of fresh fish over a ball of sushi rice

Shrimp Crab Stick Smoked Salmon

Salmon Fresh Water Eel

Tuna White Fish Smelt Roe

Sashímí \$10.95 –5 pieces of sliced fresh fish without rice

Tuna or Salmon

Hibachi Dinner

All hibachi dinners include: a house salad (dine in only), mixed veggies and steamed rice. For Fried Rice or Brown Rice add \$1.75

Vegetable Medley \$9.95 Teriyaki Chicken \$12.45 Steak* \$15.45 Filet Mignon* \$17.95 Scallop \$17.95 Shrimp \$15.45 Teriyaki Salmon \$15.95

Chicken & Scallop \$17.95 Chicken & Shrimp \$15.95 Chicken & Salmon \$15.95 Steak* & Salmon \$16.95 Steak* & Chicken \$15.95

Steak* & Shrímp \$16.95 Steak* & Scallop \$18.95

Filet Mignon* & Salmon \$18.95
Filet Mignon* & Chicken \$17.95
Filet Mignon* & Shrimp \$18.95
Filet Mignon* & Scallop \$18.95
Shrimp & Salmon \$17.95
Shrimp & Scallop \$18.95

Favorite \$21.95
(Filet Mignon*, Chicken & Shrimp)
Ninja \$19.95
(Steak*, Chicken & Shrimp)





Hibachi Bowl & Roll

Choose one bowl and one roll

includes a salad (dine in only) and steamed rice
For Fried Rice or Brown Rice add \$1.75

Steak Bowl* \$15.95

Teriyaki Chicken Bowl \$13.45

Teriyaki Salmon Bowl \$16.95

Filet Mignon Bowl* \$18.95

Grilled Shrimp Bowl \$15.95

General Tso's Chicken Bowl \$14.95

Sesame Chicken \$14.95

Parmesan Ranch Chicken \$14.95

Sweet and Sour Chicken Bowl \$14.95

Crispy Crab Roll

Californía Roll

Cucumber Roll

Avocado Roll

Salmon Roll*

Crunch Roll

Submarine Roll

Veggie Tempura Roll

Spicy Salmon Roll

Shrimp Tempura Roll

Yumí Yumí Roll (\$1 extra)

Cartersville Roll (\$1 extra)

Spicy Tuna Roll*(\$1 extra)

Tuna Roll *(\$1 extra)



Hibachi Plus Special

Served with a House salad (dine in only) mixed veggies and steamed rice. Fried Rice or Brown Rice add \$1.75

General Tso's Chicken \$12.95

Deep-fried battered chicken seasoned with garlic sweet and spicy sauce.

Sesame Chicken \$12.95

Deep-fried battered chicken seasoned with sesame sauce.

Sweet & Sour Chicken \$12.95

Crispy fried chicken breast tossed with peppers, onion and pineapple in a sweet and sour sauce.

Parmesan Ranch Chicken \$12.95

Chicken breast pieces lightly battered and quick fried tossed with onions & jalapenos in dry spices



Noodles and Rice

Yakisoba—Japanese Lo Mein

Chicken Fried Rice \$10.50

Shrimp Fried Rice \$11.50

Steak Fried Rice \$11.50

Vegetable Fried Rice \$9.50

Okinawa Fried Rice \$13.50

Chicken Yakisoba Noodle \$11.50 Shrimp Yakisoba Noodle \$12.50 Steak Yakisoba Noodle \$12.50 Vegetable Yakisoba Noodle \$10.50 Okinawa Yakisoba Noodle \$13.50

Sushi Rolls Dinners

Served with a house salad and Miso soup (dine in only)

Choose TWO of the following rolls \$10.95

Choose THREE of the following rolls \$14.95

Cucumber Roll Crispy Crab Roll

Salmon Roll California Roll

Crunch Roll Avocado Roll

Submarine Roll

Spicy Salmon Roll

Shrimp Tempura Roll

Veggie Tempura Roll

Yumí Yumí Roll (\$1 extra)

Spicy Tuna Roll (\$1 extra)

Cartersville Roll (\$1 extra)

Tuna Roll* (\$1 extra)

(No Substitution Please)

Sushi Rolls



Cartersville Roll*

\$8.50 - Shrimp Tempura & spicy tuna roll topped with Masago

Alaskan Roll*\$9.95 - Crab, Smoked salmon, cream cheese, Tempura crunch roll topped with fresh salmon

Atlantic Roll \$9.50- Tempura white fish & cream cheese roll topped with smoked salmon, then lightly baked. Served with Wasabi aioli & Japanese BBQ sauce

Avocado Roll \$4.75- Fresh avocado

 ${\it Bagel Roll \$6.95}$ - Crab, cream cheese & smoked salmon

Bubblegum Roll \$9.95 - Shrimp Tempura, cream cheese topped with avocado & boiled shrimp. Served with Japanese BBQ & spicy aioli sauce

Californía Roll \$5.95- Crab, cucumber & avocado Chili Salmon Roll \$9.95 - Jumbo roll with Tempura salmon, avocado & topped with Tempura crunch & sweet chili sauce

Crispy Crab Roll \$8.95- Tempura crab roll topped with Japanese BBQ sauce & aioli sauce

Crunch Roll \$5.95- Smoked Salmon, Tempura crunch, aioli & Masago

Crunchy Spicy Tuna Roll*8.95 - Tempura crunch roll topped with spicy tuna, Tempura crunch, Masago and eel sauce

Cucumber Roll \$4.50- Fresh cucumber

Dynamite Roll* \$9.95 - No rice! Salmon, crab,
avocado roll deep-fried in Tempura batter served with Japanese BBQ sauce, yummy sauce & sriracha

Tel Roll \$10.50- Fresh water eel & cucumber roll topped with Japanese BBQ sauce

 $\it Crazy \ Crab \ Roll \ \8.95 - Crab Tempura Roll topped with creamy crab salad*

Fantasy Roll*\$9.95 - Spicy tuna roll topped with fresh salmon, lightly baked & topped with Masago, Japanese BBQ sauce

 $\begin{tabular}{ll} \mathcal{M} anhattan \mathcal{R} oll*$ 14.95-salmon, tuna, Tempura shrimp, crunch, masago, crab salad wrapped with soy paper served with house special sauces $$\mathcal{M}$ anhattan \mathcal{M} anhattan $$

Okínawa Roll* \$8.25 - Spicy tuna roll deep-fried with Japanese bread crumb served with sweet chili sauce **Raínbow Roll* \$9.95**- California roll topped with assorted fish & avocado

Rocking Roll* \$8.95- Jumbo roll with mixed raw fish, crab, avocado & shrimp

Salmon Roll* \$5.95 - Fresh salmon

Shrimp Tempura Roll \$7.25- Shrimp Tempura & avocado roll topped with Masago

Spicy Salmon Roll*\$6.50 - Spicy marinated salmon and avocado

Spicy Tuna Roll* \$7.95 - Spicy marinated tuna & avocado Spider Roll \$8.95- Fried soft shell crab, crab stick, avocado roll topped with Masago

Steak & Crab Roll* \$10.95 - Crab salad & cucumber roll topped with slices of seared steak, garlic teriyaki & green onions Submarine Roll \$7.25 - Deep-fried California Roll topped with garlic teriyaki sauce

Super Crunch Roll \$9.50- Tempura crunch & Masago topped with broiled shrimp

Tokyo Roll \$10.50 - California roll with cream cheese topped with fresh water eel served with Japanese BBQ sauce **Tuna Roll* \$6.25** - Fresh tuna

Veggie Tempura Roll \$6.50- Tempura vegetable roll topped with spicy aioli sauce

Volcano Roll \$9.95- California roll topped with a baked, spicy aoil mixed seafood salad*masago,eel sauce and green onions **Yellow River Roll \$10.50** - Soft shell crab roll topped with baked seafood aioli, masago & tempura crunch

Yumí-Yumí Roll* \$8.95 - Deep-fried jumbo spicy tuna roll, served with spicy aioli sauce.





ADVISORY**: THE CONSUMPTION OF RAW OR UNDER-COOKED EGGS, SHELLFISH, POULTRY, FISH AND STEAKS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPE-CIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**