



## Appertizers from Kitchen

### Edamame (V)



Lightly salted, Boiled Soybeans in the Pod

- Original** 6
- Garlic or Chilli Garlic** 8

### Tempura



Lightly battered and deep fried

- Veggie (V, 8pcs Assorted)** 11
- Shrimp (6 pcs)** 13
- Combo** 13  
(3pcs Shrimp, 5pcs Veggie)
- Avocado(V)** 8

### Agedashi Tofu(V)

Lightly battered fried tofu w/ savory sauce

### Gyoza (Pot Sticker) 8

Choice of Pork or Vegetable (V)

### Chicken Kara-age 12

Japanese style Fried Chicken

### Calamari 13

Lightly Battered fried Calamari w/ ponzu sauce

### Soft Shell Crab 12

Fried panko breaded S.S.C Served w/ H.M Sauce

### Baked Green Mussel 11

Spicy Aioli w/ Masago and Green Onion

### Grilled Salmon Kama 11

Grilled Salmon Collar w/ Ponzu Sauce

### Grilled Hamachi Kama 15

Grilled Yellow Tail Collar w/ Ponzu Sauce

### Yakitori 15

Skewered Grilled Chicken & Green Onion

### Chicken Kushi Katsu 15

Skewered Fried Panko Breaded tori

### Oyster Katsu 14

Deep Fried Breaded Oyster

### Ika Geso 11

Deep Fried Squid Leg



### Takoyaki 12

6pcs, Ball shaped, filled w/ diced octopus w/ Sauces

## Appetizers From Sushi Bar

### Sashimi Sampler 24

2pcs each of Salmon, Tuna and other 2 kind of fish



### Tuna Katsu 16



4pcs, Deep fried, panko breded Ahi tuna

### Carpaccio



- Hamachi Carpaccio** 22
- Salmon Scallop**
- Carpaccio** 22

### Crispy Fish 9.5

2pcs, Deep Fried white fish topped w/ Avocado and spicy crab salad

### Grilled Salmon Belly 17

Added salt and pepper, side of nori and avocado

### Ankimo 13

Steamed Monk fish liver(4pc) w/ ponzu sauce

## Salads

### House Salad(V) 6.5

Organic Mixed Green w/ H.M Salad Dressing  
Gluten free available

### Tofu Salad(V) 9.5

Organic Mixed Green and Fried TOFU w/ H.M Salad Dressing, Gluten free available

### Cucumber Salad(V) 7

### Seaweed(Wakame) Salad(V) 8

w/ Salmon Skin, add \$2

w/ Snow crab add \$5

w/ Tako add \$3

### Avocado Salad 11.5

Avocado, Cucumber, Mango, Salmon & Seaweed

### Sushi Station Sunomono 12



Tako, Snow Crab and Shrimp on top of vinaigrette cucumber and little seaweed Salad

### Seared Salmon Salad 14

Organic mix green w/ seared salmon(3pc).  
Avocado, H.M Sauce

## Soups/Sides

### Miso Soup 3

### Asari Clam Miso Soup 6.5

### White Rice 3

### Sushi Rice 4.5

## Drinks



### Hot Green Tea 3.5

### Iced Tea 3

### Honey citron Tea 4

### Soda 3

### Juice (Apple, Orange, Grape) 3.5

### Bottled Water(FIJI) 3

### Sparkling Water 3

### Ramune 5

### (Japanese Soda)

7 Flavor: Original, Strawberry, lychee, Melon, Grape, Orange, Peach



**V:** Vegetarian **🔥:** Spicy

18% gratuity will be added to groups of 6 or more - 3 Credit Cards recommended per group

 Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborn illness.

## Noodles

### Yakisoba

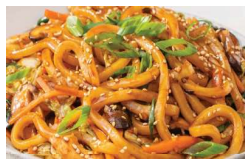


Stir-Fried Noodles w/ Fresh Mixed Vegetables

🌶️ Spicy Available(Add \$1.00)

<b>Tofu Yakisoba (V)</b>	<b>16</b>
<b>Chicken Yakisoba</b>	<b>16</b>
<b>Shrimp Yakisoba</b>	<b>18</b>

### Yakiudon



Stir-Fried Udon Noodles w/ Fresh Mixed Vegetables

🌶️ Spicy Available(Add \$1.00)

<b>Tofu Yakiudon (V)</b>	<b>16</b>
<b>Chicken Yakiudon</b>	<b>16</b>
<b>Shrimp Yakiudon</b>	<b>18</b>

### Udon



Japanese thick Noodle Soup w/ Garnishes,

🌶️ Spicy Available(Add \$1.00)

<b>Veggie Tempura Udon (V)</b>	<b>16</b>
Added Veggie Tempura	
<b>Chicken Udon</b>	<b>16</b>
Added Grilled Chicken	
<b>Tempura Udon</b>	<b>18</b>
Added Shrimp Tempura and Veggie Tempura	
<b>Nabeyaki Udon</b>	<b>18</b>
Cooked in iron pot, 2 Tempura shrimps, Egg	

### Ramen



Served w/ Menma, Bean sprout, Green bean, Green Onion, Corn and Ginger

🌶️ Spicy Available(Add \$1.00)

<b>Tonkotsu Ramen</b> (w/ Chashu, Boiled egg)	<b>19</b>
<b>Miso Ramen</b>	<b>16</b>
<b>Veggie Miso Ramen (V)</b>	<b>16</b>
<b>Extra Topping</b>	
Soft-Boiled Egg	2
Seaweed	1
Chashu	4
Braised Pork belly	
Butter	1

## Kids Menu

Under 10 years old, dine-in only

Served w/ rice, veggie gyoza  
Sweet Potato Tempura

<b>Chicken Teriyaki</b>	<b>10</b>
<b>Chicken Yakisoba</b>	<b>10</b>
Added Veggie: \$1.00	
<b>Chicken Katsu</b>	<b>10</b>

## Bento Box

Served w/ Rice, Salad, 3pc Gyoza or 4pc California roll, Tempura (1 Shrimp, 3 Veggies), Miso Soup

<b>Chicken Teriyaki</b> 🌶️ Ava	<b>21</b>
<b>Tofu Teriyaki</b> 🌶️ Ava, V	<b>20</b>

Lightly battered Tofu, Veggie Gyoza & Veggie Tempura

<b>Spicy Chicken Teriyaki</b> 🌶️ Ava	<b>22</b>
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**Chicken Katsu** **22**  
Panko Breaded and Fried Chicken

<b>Beef Teriyaki</b>	<b>23</b>
<b>Salmon Teriyaki</b>	<b>25</b>
<b>Sashimi Bento</b> 🐟	<b>25</b>

Chef's choice 4pcs Sashimi, 2pcs Nigiri

## Teriyaki Hot Plate

Served on sizzling hot plate w/ Rice, Blanched Veggie, Miso soup



**Chicken** 🌶️ Ava **18**

**Tofu** 🌶️ Ava, V **18**

Lightly battered & deep fried

**Beef** 🌶️ Ava **20**

<b>Salmon</b>	<b>22</b>
<b>Chicken Katsu</b>	<b>19</b>
Panko Breaded and Deep Fried	
<b>Cheese Chicken Katsu</b>	<b>21</b>
Chicken Katsu topped w/ Cheese	

## Rice Bowl from Kitchen

**Chicken Katsudon** **17**



Chicken Katsu cutlets that's simmered with eggs and onions in a yummy sauce, served on top of rice, no miso soup

**Gyudon(Beef Rice Bowl)** **17**



Thinly-sliced beef and vegetables simmered in a sweet and savory sauce, served over rice, Miso soup

**Dolsot Bibimbap** Served w/ Miso Soup **18**



Various seasoned vegetables and egg served over rice with gochujang Sauce in Sizzling hot stone pot. Choice of Beef or Chicken or tofu

**Katsu Curry** Served w/ Green Mix **17**  
Japanese curry with panko breaded and fried chicken



<b>Fried Rice</b> Served w/ Miso Soup	
Choice of protein	
<b>Chicken 15, Shrimp 17, Kimchi 15</b>	

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