Appetizers *from Kitchen*

Edamame (V)



Lightly salted, Boiled Soybeans in the Pod

Original 7

Garlic or Chilli Garlic 8

Tempura



Lightly battered and deep fried

Veggie (V, 8pcs Assorted) 12

Shrimp (6 pcs) 14

Combo 14

(3pcs Shrimp, 5pcs Veggie)

Avocado Shiso Tempura (V) 12

Agedashi Tofu(V) 9.5

Lightly battered fried tofu w/ savory sauce

Gyoza (Pot Sticker) 9

7pcs, Choice of Pork or Vegetable (V)

Chicken Kara-age 13

Japanese style Fried Chicken

Calamari 13

Lightly Battered deep fried Calamari

Popcorn Scallop 12

Lightly Battered deep fried baby scallop

Takoyaki 12

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

Soft Shell Crab 13

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



Baked Green Mussel 12

Spicy Aioli w/ Masago and Green Onion

Oyster Katsu 14

Deep Fried Breaded Oyster

Grilled Salmon Kama 11

Grilled Salmon Collar w/ Ponzu Sauce

Grilled Hamachi Kama 16

Grilled Yellow Tail Collar w/ Ponzu Sauce

Yakitori 15

Skewered Grilled Chicken & Green Onion

Chicken Kushi Katsu 15

Skewered Fried Panko Breaded tori



Ika Geso 11

Deep Fried Squid Leg

Appetizers *From Sushi Bar*

Sashimi Sampler # 25



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

Tuna Katsu # 17



Deep fried, panko breaded tuna

Crispy Fish 9.5

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

Carpaccio #



Hamachi Carpaccio 23

Salmon Scallop Carpaccio 23

Ankimo 14

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

Shiso Bite (V) 6

2 pc, radish and kaiware on the shiso leaf w/ sauce



Grilled Ahi Tuna Belly 14

2pcs, Added salt and pepper, Garnish and sauce

Salads

House Salad(V) 7

Mixed Green w/ H.M Salad Dressing

Gluten free

Grilled Salmon Belly Salad 20

Mixed Green and Grilled Salmon w/ H.M Salad Dressing, Gluten free

Tofu Salad(V) 10

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

Cucumber Salad(V) 7

Seaweed(Wakame) Salad(V) 8

w/ Salmon Skin, add $2

w/ Snow crab add $6

w/ Tako # add $3

Avocado Salad # 12

Avocado, Cucumber, Mango, Salmon & Seaweed

Sushi Station Sunomono # 13



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

Spicy Sashimi Salad 19

Mixed green, carrot, cabbage W/ Assorted chef choice raw fish, H.M Sauce, masago

Soups/Sides

Miso Soup 3

Asari Clam Miso Soup 7

White Rice 3

Sushi Rice 4.5

Pickled Veggie 3

Drinks

Hot Green Tea 4

Iced Tea 4

Herbal Tea (Chamomile or Jasmine) 5

Honey citron Tea 5

Coffee (Nespresso) 5

Soda 3

(Pepsi, Diet Pepsi, Dr Pepper, Starry, Mt Dew, Lemonade)

Juice (Apple, Grape) 4

Bottled Water(FIJI) 3

Sparkling Water 3

Ramune(Japanese Soda) 5

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.

SUSHI Station

Noodles

Yakisoba



Stir-Fried Noodles w/ Fresh Mixed Vegetables
Spicy Available(Add $1.00)

Tofu Yakisoba (V) 17
Chicken Yakisoba 17
Shrimp Yakisoba 19

Yakiudon



Stir-Fried Udon Noodles w/ Fresh Mixed Vegetables
Spicy Available(Add $1.00)

Tofu Yakiudon (V) 17
Chicken Yakiudon 17
Shrimp Yakiudon 19

Udon



Japanese thick Noodle Soup w/ Garnishes,
Spicy Available(Add $1.00)

Veggie Tempura Udon (V) 17
Added Veggie Tempura
Chicken Udon 17
Added Grilled Chicken
Tempura Udon 19
Added Shrimp Tempura and Veggie Tempura
Nabeyaki Udon 19
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)

Tonkotsu Ramen (w/ Chashu, Boiled egg) 20
Miso Ramen 17
Veggie Miso Ramen (V) 17

Extra Topping

Soft-Boiled Egg 2
Seaweed 1
Chashu 5
Braised Pork belly
Butter 1
Tofu 3

Kids Menu

Under 10 years old, dine-in only
Served w/ rice, veggie gyoza
Sweet Potato Tempura

Chicken Teriyaki 10
Chicken Yakisoba 10
Added Veggie: $1.00
Chicken Katsu 10

Bento Box

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

Chicken Teriyaki 22
Tofu Teriyaki Spicy Available(Add $1.00), V 22
Lightly battered Tofu, Veggie Gyoza & Veggie Tempura
Spicy Chicken Teriyaki 23
Chicken Katsu 24



Panko Breaded and Fried Chicken
Add Cheese $3

Spicy Pork 23
Beef(Rib eye) Teriyaki Available 25
Salmon Teriyaki 26
Sashimi Bento # 26
Chef's choice 4pcs Sashimi, 2pcs Nigiri

Teriyaki Hot Plate



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

Chicken Available 20
Tofu Available,V 20
Lightly battered & deep fried
Beef(Rib eye) Available 23
Salmon 24

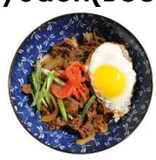
Rice Bowl *from Kitchen*

Chicken Katsudon 19



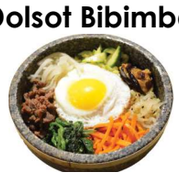
Chicken Katsu cutlets that's simmered with eggs and onions in a yummy sauce, served on top of rice, no miso soup

Gyudon(Beef Rice Bowl) 20



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

Dolsot Bibimbap Served w/ Miso Soup 20



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 19



Japanese curry
with panko breaded and fried chicken

Fried Rice Served w/ Miso Soup
Choice of protein
Chicken 15 ***Shrimp 18*** ***Kimchi 15***

Set Meal (Teishoku)

Served w/ Rice, Pickled veggie, Edamame, Msio soup



Saba Shioyaki 19
Grilled lightly salted Mackerel
Tempura 19
Chef Assorted
Tori Karaage 19
Japanese Style Fried Chicken

V: Vegetarian Spicy (Add $1)

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