

SALADS

HOUSE SALAD Mixed greens, cucumbers, tomatoes, carrots, red cabbage, house sesame dressing	sm 5.5/lg 9.5	SEAWEED SALAD Marinated seaweed, sliced cucumber, shredded daikon, vinegar sauce	7
IKA SANSA Marinated smoked squid, sliced cucumber, shredded daikon, vinegar sauce	6.5	GOMA-AE Chilled steamed spinach, sweet sesame sauce	6.5
SASHIMI SALAD 22		Spring mix, cucumber, tomato, sashimi variety, shredded daikon	

SOUPS

MISO SHIRU Miso broth, diced tofu, seaweed, scallions	2	SPICY SEAFOOD MISO SHIRU Spicy miso broth, diced tofu, seaweed, scallions w/ shrimp, scallop & calamari	4	KINOKO SOUP Savory seasoned chicken broth w/white, shiitake, & enoki mushrooms (for 2)	6
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HOT APPETIZERS

EDAMAME Steamed soybeans, salt	4.5	SOFT SHELL CRAB APPETIZER Fried whole soft shell crab, ginger dressing, scallions	14
YAKITORI Grilled all natural chicken breast skewers (2), teriyaki sauce	8	SALMON-YAKI Sushi-grade grilled salmon skewers (2), teriyaki sauce	12
GYOZA Pork & veggie-filled dumplings (6), steamed or fried	6	SHUMAI Shrimp-filled dumplings (8), steamed or fried	6
AGI DASHI TOFU Fried tofu, shoyu sauce, bonito flakes	6.5	FRIED CALAMARI Breaded & fried calamari, served w/ sweet chili sauce	12
SHRIMP TEMPURA Large shrimp (4), tempura battered & fried	12	VEGETABLE TEMPURA Assorted veggies (10), tempura battered & fried	10
SHRIMP & VEGETABLE TEMPURA Large shrimp (2) & vegetable (10) tempura combination	14	HARU MAKI Deep fried vegetable spring rolls (4)	4
BEEF ASPARAGUS Thin sliced beef wrapped around asparagus, grilled, teriyaki sauce	13	BEEF NEGIMA Thin sliced beef wrapped around green onions, grilled, teriyaki sauce	13

SUSHI STARTERS

*TUNA TOWER Sushi rice, spicy crab, wasabi-avocado, & tuna tartare layered in a tower and garnished w/ tobiko & micro-greens	sm 19/lg 25	*SPICY SEARED TUNA Herb & spice rubbed tuna, seared, sliced & topped w/ nuta sauce, spicy unagi sauce, & tobiko	25
*FRESH SASHIMI W/ JALAPENOS & PONZU Choice of tuna, salmon, yellowtail, albacore tuna, or super white tuna, served w/ sliced jalapenos & ponzu sauce	28	*SHIROMI PONZU Choice of seabass, snapper, or flounder, served on a bed of shredded daikon w/ a wasabi-ponzu sauce	28
*TUNA TOSTADA Diced tuna tartare served on fried wonton chips (4) & topped w/ sliced avocado, jalapeno, cilantro, & tobiko	20	*SEARED TUNA W/ MANGO SALSA Seared tuna sashimi topped w/a housemade mango salsa	28
*UNI SHOOTER Uni, quail egg, scallions, tobiko, ponzu sauce, house cold sake	7	*OYSTER SHOOTER (SPICY or MILD) Oyster, quail egg, scallions, tobiko, ponzu sauce, house cold sake	5

**indicates at least one raw protein ingredient*

★PLEASE ALERT YOUR SERVER TO **ANY** FOOD SENSITIVITIES OR ALLERGIES **BEFORE** ORDERING★

REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DINNER ENTRÉES

Served w/ miso soup, house salad, veggies, & rice

CHICKEN TERIYAKI Grilled all natural chicken breast, sliced & topped w/teriyaki sauce	15	STEAK TERIYAKI Grilled N.Y. strip steak, sliced & topped w/teriyaki sauce	26
TON KATSU Panko-breaded pork cutlet, deep fried & drizzled w/ creamy katsu sauce	16	CHICKEN KATSU Panko-breaded all-natural chicken breast, deep fried & drizzled w/ creamy katsu sauce	15
SALMON TERIYAKI Grilled sushi-grade salmon topped w/teriyaki sauce	23	SALMON w/SWEET MISO Grilled sushi-grade salmon brushed w/sweet miso sauce	25
GRILLED CHILEAN SEA BASS Fresh Chilean sea bass, grilled & topped with our fresh-made ginger garlic reduction sauce	42	SWEET MISO GLAZED CHILEAN SEA BASS Fresh Chilean sea bass, marinated overnight in a slightly sweet and savory miso sauce	42
*5 PIECE SUSHI w/MAKI 5 pieces of sushi & your choice of one of the following makis (no rice): *Boston • *California • *Tekka • East • *Philadelphia • *Spicy Tuna	20	*MAKI & TEMPURA BOX 2 shrimp & 5 veggie tempura w/ one of the following makis (no rice): *Boston • *California • *Tekka • East • *Philadelphia • *Spicy Tuna	15
*9 PIECE SASHIMI 9 pieces of fresh sashimi w/a side of rice	27	*12 PIECE SASHIMI 12 pieces of fresh sashimi w/a side of rice	33

***CHIRASHI 27**

Sashimi variety over a bowl of hot sushi rice (no veggies)

WILD TUNA YAKI ISHI

A hot slab of granite topped with your choice of meat, fresh veggies, rice, & teriyaki sauce. Served w/miso soup & a house salad

YOUR CHOICE OF ONE MEAT
30

YOUR CHOICE OF TWO MEATS
32

Select from the following:

*Sushi-Grade Tuna • *Sushi Grade Salmon • *Prawns • *Top Choice Tenderloin

WILD TUNA NABEMONO

Fresh cooked noodles, from our kitchen to your table

*SUKIYAKI Thinly sliced beef, tofu, veggies, & rice noodles simmered in shoyu broth & served w/a bowl of hot white rice	16	*NABE YAKI UDON Udon noodles simmered in shoyu broth w/veggies & topped w/a poached egg & 2 shrimp tempura	15.5
SEAFOOD UDON Udon noodles simmered in a shoyu broth w/veggies, shrimp, scallop, calamari, mussels, & fish rice cakes	15	SPICY SEAFOOD UDON Udon noodles simmered in a spicy chicken broth w/veggies, shrimp, scallop, calamari, mussels, & fish rice cakes	15
TEMPURA UDON Udon noodles simmered in shoyu broth & served w/ a side of vegetable tempura	12	TEMPURA SOBA Buckwheat noodles simmered in shoyu broth & served w/ a side of vegetable tempura	12

YAKI UDON

Udon noodles sauteed w/ veggies in a sweet, teriyaki-style sauce.

VEGGIE OR CHICKEN 13

BEEF OR SEAFOOD 15

WILD TUNA COMBINATION PLATTERS

No Substitutions! An a la carte menu is available for your convenience.

SUSHI COMBO 8 pieces of sushi and a California Maki	29	CHEF'S SPECIAL COMBO Chef's choice of fish, sushi only or sushi and sashimi (22 pieces)	54
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