

Japanese & Asian Cuisine





online order OGingerSomerville.com

WHITE WINE		
WILLE WILL	Glass	Bottle
SIMI CHARDONNAY	9	30
KUNG FU GIRL	8	28
BERINGER WHITE ZINFANDEL	7	22
MEZZACORONA PINOT GRIGIO	8	28
MONKEY BAY SAUVIGNON BLANC	9	30
RED WINE		
DIABLO MERLOT	9	28
MEIOMI PINOT NOIR	8	28
BREAD AND BUTTER CABERNET	9	32
ZUCCARDI MALBEC	9	32
LOGGRESTIALDEC		J.
PREMIUM SAKE	Ξ	
SELECTIONS		Bottle
		300 ml
JUNMAI GINJO		16
Balanced aromas and mild sweetness envelope the senses		
envelope the senses		
BRIDGE OF THE FOX Juicy and intense. Flavors of citrus, m	olon	31
herbs and spices. Plenty of character	leion,	
HOT SAKE	(S) 6	(L) 10
	(0, 0	(=) =0
PLUM WINE		Glass
CHOYA PLUM WINE, CALIFORNIA		9
CHAMPAGNE		Glass
CHAMPAGNE		9
NON ALCOHOL	IC	
SODA		2.25
Coke, Diet Coke, Sprite, Ginger Ale, Le	emonade, I	
MELON CREAMY SODA		4.95
RAMUNE LYCHEE		4.95 4.95
GREEN TEA		4.95
OKELN ILA	120	7.33

THAI ICE TEA

ALOE DRINK

PERRIER SPARKING

SPRING WATER

POLYNESIAN DRINK

MAI TAI	9	
GREY GOOSE WHITE MAI TAI (must try)	10	
MANGO VODKA MAI TAI	10	
ZOMBIE	9	
SCORPION BOWL For one	9.95	
For two 1	6.95	
PINEAPPLE PASSION	9	
BLUE HAWAII Great!!	9	
OLD MEXICAN	9	
Jose Cuervo, Cointreau, Rose lime & sure mix		
and orange juice on the rock with lime.		
MAN-MOSA	10	
Maple whiskey &champagne and orange juice served o	ver ic	e

MARTINI

PATRON AGAVE MARTINI	10.95
patron silver 100% agave margarita mix	
And freshly squeezed lime juice, served straigh	t
up and chilled with sugar	

LYCHEE MARTINI (must try) 9.95 Tito's vodka with lychee soho liquor straight up and chilled splash ocean, cranberry juice with lychee meat.

THE COSMOPOLITAN 8.95

Absolut citron, Cointreau, fresh lime juice straight up and a splash of cranberry juice.

ASIAN APPLE PEAR MARTINI 8.95

Absolut pear, Apple-cub sour liquor, fresh lime juice served straight up and chilled

SWEET TRIPLE STOLI 8.95 Stoli Orange, Stoli Raz Beri, Stoli with pineapple juice

and sweet &sour juice straight up

SAKE MARTINI New!! 9.95 Bombay sapphire dry gin and Junmai Ginjo sake with slices cucumber straight up and chilled

BLUE SKY TEA 9.95

Coconut run blue curação and fresh pineapple juice straight up with blue tea leaf

BEER Heineken SAMUEL









BUDWEISER, BUD LIGHT HEINEKEN, SAMUEL ADAMS, CORONA, **BLUE MOON, STELLA ARTOIS**

TSINGTAO, KIRIN ICHIBAN, REDBRIDGE, SAPPORO





6

SAPPORO IMPORTED, KIRIN ICHIBAN 10

SAKE BOMB

4.95

4.95

4.95

1.75

FOR A PARTY OF 2 OR MORE (Fun & Happy!!!)



APPETIZERS		FROM SUSHI BAR	
FROM KITCHEN		Naruto \	9.95
Takoyaki Mini octopus ball	7.95	Crab stick, avocado & tobiko, wrapped with cucumber, served with vinegar sauce & spicy mayo	
Agedashi Tofu With light sweet ginger sauce	6.95	Tuna / Salmon Naruto 🕶	12.95
Steamed Edamame With light salt	6.95	Tuna Tataki •• (12.95
Spicy Edamame \	7.75	Pan seared and served with tata sauce	12.05
Shumai (7 pieces) Steamed or Fried	7.75	Sashimi Appetizers Assorted filets of raw fish	12.95
Gyoza Steamed or Fried (Pork, Beef, Chicken or Veggie)	7.75	Yellowtail Serrano Torch thinly sliced yellowtail dressed with jalapeno pepperserved with ponzu sauce & a touch of sriracha sauce	12.95 er,
Scallop Hokkaiyaki Baked scallop with crabmeat and roe	10.95	Tri Color Sashimi Rolls 2 pcs white tuna, 2 pcs tuna, 2 pcs salmon wrapped	14.95
Fried Spring Roll (3 pieces) Deep fried, pork or vegetables	8.25	with mango, baby sprouts, shiso with dipping sauce Sashimi Ceviche	13.95
Fresh Spring Roll	8.25	Fresh tuna with avocado, scallion & mango salsa	13.93
Rice paper filled with shrimp, rice noodle, crab stick, basil & lettuce	0.23	Beef Tataki With tata sauce	12.95
Crab Rangoon (6 pieces) Natural crabmeat mixed with cream cheese	8.95	SOUP	
Spicy Tuna Rangoon (must try) (5 pieces)	10.95	Miso Soup	2.95
Chicken Skewers With teriyaki sauce	7.95	Salmon and Rice with Green Tea Broth	6.15
		Pork, Chicken or Beef Dumpling Soup	5.95
Kara Age Boneless fried chicken	8.95	Chicken Vegetable Soup	6.15
Vegetable Tempura	9.95	Spicy Seafood Miso Soup	6.95
Shrimp & Vegetable Tempura	10.95	SALAD	
Fried Oyster (5 pieces)	8.95	House Salad	5.95
Fried Calamari With salt & pepper	10.95	Seaweed Salad	6.95
B.B.Q. Squid With onions, served with teriyaki sauce	10.95	Avocado Salad Avocado, cucumber, crab meat, mayo sauce	6.95
Thai Ribs With sweet and sour chili sauce	12.45	Mixed Field Greens	6.95
Thai Wings With sweet & chili sauce	11.45	Spicy Seafood Salad •• \	8.95
Crispy Wings (8 pieces)	11.45	Organic Sashimi Salad 🕶	11.95
Salt & Pepper Wings with Jalapeno	12.45	Choice of Tuna, Salmon or Hamachi	
Crazy Soft Shell Crab Lightly spiced with jalapeno	12.95	Jamaican Chicken Salad Homemade seasoned grilled chicken, mixed green salad with mixed honey mustard dressing	10.95
Hamachi Kama Grilled yellowtail collar	9. <mark>95</mark>	Carribean Seaweed Salad	8.95
Scallion Pancake With ginger sauce	8 <mark>.25</mark>	With Grilled Shrimp Seaweed, mixed green salad with Japanese s	11.95
Mini Soup Dumpling with Pork (6 pieces)	9 <mark>.95</mark>	even flavor spices and house ginger dressing	
Willi Folk (o pieces)		Spicy Tuna Salad with Avocado & Sweet Ginger 💌 🕻	12.95
		Spicy Avocado Salad	7.95

SUSHI RICE 2.9	5 BROWN RICE 2.95
WHITE RICE 2.50	HEALTHY AKAI RICE 4.50

RICE & NOODLE	
Fried Rice	
Vegetable • 9.95 Chicken • 10.95	
Shrimp & Chicken • 11.95	44.45
Spicy Kimchi Vegetable Fried Rice	10.95
Beef Basil Fried Rice \	12.95
Grilled Salmon Fried Rice	12.95
Unagi Fried Rice	12.95
Pad Thai (Choice of Chicken, Shrimp or Tofu) Sauteed Asian rice noodles with house special lime sauce and minced peanuts	12.95
Chow Foon (Choice of Chicken, Beef, Tofu or Vegetables)	12.95
Stir-Fried Noodles	
Yaki Noodle (Udon or Ramen) with:	14.05
Vegetable • 10.95 Chicken • 13.25 Beef Shrimp • 14.95 Seafood • 15.95	• 14.95
NOODLE SOUP Choice of Udon, Soba or	r Ramen
Vegetable Noodles in Soup 素菜湯麵	13.95
Tempura Noodles in Soup 夭婦羅陽麵	14.95
Spicy Beef Noodles in Soup	16.50
香辣牛肉湯麵 ()	
Seafood Noodles in Soup 海鮮湯麵	16.50
Roasted Duck Noodles in Soup 火鴨湯麵	16.95
Grilled Chicken Noodles in Soup 燒雞肉湯麵	15.95
Oriental Spareribs Noodles in Soup 排骨湯麵	15.95
Tonkatsu Pork Noodles in Soup 日式豬扒湯麵	15.95
Tonkatsu Chicken Noodles in Soup 日式雞扒湯麵	15.95
Roasted Pork Noodles in Soup	14.95
日式叉燒湯麵	
COLD SOBA	
Zaru Soba • 14.95	

With cucumber, crabmeat, tomato, egg, fish and scallion, served with homemade soba sauce

Sashimi Soba · 16.95

6 fresh chef associate fish on the bed of cold soba, served with soba sauce and wasabi

Ikura & Uni Soba · 24.95

Sashimi sea urchin and salmon roe on the bed of cold soba and cucumber with homemade sauce and wasabi

HOUSE SPECIAL Served with rice

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Crispy Orange Duck Breast With chef special sweet chill sauce	26.95
Grill Salmon with Miso Fresh salmon marinated in miso & bakes with sweet miso	21.95
Crispy Red Snapper	20.00
Lightly battered & deep fried with homemade sauce	_0.00
Beef Don Beef oriental sautéed with onion and rice	17.00
Sake Shrimp & Scallops (must try) Large shrimp & scallops cooked in sake wine	18.00
with sweet ginger and select vegetables	
Summer Shrimp Deep fried crispy shrimp with creamy sauce & mango sals	18.00
Ginger & Scallions Soft Shell Crab	19.00
Kung pao style Celery, red & green peppers with pe	
	· 18.00
General Gao's Sauce	10100
	. 18.00
Mango Chicken	
	17.00
Mango Shrimp White meat chicken stir-fried with	18.00
Fresh mango & green in mango sauce	
Salt & pepper with Jalapeño	
Chicken • 16.00 Shrimp • 17.00 Scallops	. 17.00
Sesame chicken	16.00
TEMPURA & KATSU Lightly battered and deep fried, served with rice and m	ico coun
Shrimp & Vegetable Tempura	20.95
Vegetable Tempura Pork or Chicken Katsu with curry sauce	18.95 20.95
Pork of Chicken Raisu with curry sauce	20.95
GRILL & TERIYAKI	
Chef's special teriyaki sauce, served with rice,	
vegetable & miso soup	
Vegetable with Tofu	20.95
Chicken Breast	21.95
Atlantic Salmon Fillet	22.95
Sirloin Steak	25.95
Jumbo Shrimp	23.95
VEGETABLES DISHES	
Spicy Bok Choy	12.95
Dry Sauteed String Beans	12.95
Sauteed Broccoli in Garlic Sauce \	12.95
Vegetable Delight	12.95
Sauteed Vegetables with Bean Curd Fried tofu with crispy select vegetables in special brown s	12.95
Chinese Greens	12.95

Chinese Bok Choy in a garlic wine sauce

SUSHI ENTREE Served with miso sou	р	SUSHI / SASHIMI	
Ikura & Uni Don 🕶	29.95	Sushi: 2pcs Sashimi: 4pcs with \$3 Extra	
Salmon roe and sea urchin over rice		COOKED	
Unaju Don Broiled eel over rice	21.95	Shrimp Ebi	6.75
Tekka Don	22.95	Egg Tamago	6.75
Fancy Sake Don 🕶	21.95	Octopus tako	7.25
Salmon sashimi, grilled salmon, salmon roe over rice	04 75	Grilled Eel Unagi	7.45
Chirashi Assorted fresh fish over bed of rice	21.75	Smoked Salmon	7.45
Spicy salmon (6), salmon roll (6), salmon hand roll (1)	20.95	Fried Bean Curd	6.75
Tuna Combo Spicy tuna (6), tuna roll (6), tuna handroll (1)	20.95	UNCOOKED	
Spicy Combo 🕶 🐧	21.95	Mackerel Saba ←	6.45
Spicy tuna (6), spicy yellowtail (6), spicy salmon (6)		Squid Ika ⊶	7.25
Vegetarian Maki Combo Grilled vegetable rolls (6), Idaho maki (6), Cucumber roll	19.95 (6)	Bass Suzuki 🕶	7.25
Cooked Sushi Combo	21.95	Salmon Sake →	7.45
California Maki, 2 Eel, 2 Ebi, 2 Tamago		Tuna Maguro ≪	7.45
Sushi Regular (12 pcs) Chef's choice of 6 pcs sushi plus tuna roll (6)	21.95	Yellowtail Hamachi ←	7.75
Sushi Deluxe	25.95	Surf Clam Hokkigai ←	7.00
(16 pcs) Chef's choice of 10 pcs sushi plus California roll		Scallop Hotategai 🕶	7.75
Sashimi Deluxe (16 pcs) Chef's choice of raw fish fillets	31.95	Tai Red Snapper →	6.75
Maki Deluxe (10 pcs) Cher's Choice of Taw Hist Hillets	22.95	Sweet Shrimp Ama Ebi 🕶	7.45
Spicy tuna (6), O Ginger Roll (5), Yellowtail scallion (6)	22.33	Flying Fish Roe Tobiko -	7.45
Sushi & Sashimi Combo 🕶	33.95	Salmon Roe Ikura 🕶	8.25
5 pcs sushi, 9 pcs sashimi, tekka maki (6)		Sea Urchin Uni 🕶	9.45
Small Boat (for 2)	60.95	Tobiko with Quail Egg 🕶	8.45
& Spicy Tuna maki		Ikura with Quail Egg ←	9.25
Large Boat (for 3-4) -	80.95	Uni with Quail Egg →	10.45
15 pcs sashimi, 15 pcs sushi, Snow mountain maki & Rainbow Roll		Tuna Tenderloin Chutoro 🕶	MP
		Fatty Tuna Toro 🕶	MP
SUSHI BURRITO 🖨			
Wrapped with Roasted Seaweed		3 THINGS POKE BOW	
Cosmo 🕶 🐧	14.95	Hawaiian ⊶	15.95
Spicy fresh tuna, tobiko, avocado cucumber, crabmeat, mix green with yummy sauce & yuzu sauce		Marinated tuna or salmon sashimi, tobiko, mango, avoc	cado
Vegas ~ ₹	13.95	seaweed salad, cucumber, lime, & wonton chips served	over rice
Fresh salmon, cream cheese crabmeat, lettuce, cucumber		Spicy • (15.95
spicy mayo & eel sauce with crunchies		Spicy tuna or salmon, tempura bits, cucumber, tobiko, seaweed salad, jalapeno slices and wonton chips	
Unagi Burrito Grilled eel, sweet potato, avocado, cucumber,	14.95	served over rice	
crabmeat with spicy & eel sauce		Seared	15.95
California Sunomo (cooked)	13.95	Seared tuna or salmon, cucumber, avocado, tobiko, seaweed salad, & wonton chips served over rice	
Crab salad, avocado, cream cheese, tobiko, cucumber with eel sauce in a deep fried roll		seaweed salady a monton emps served over the	
Buddha Roll (veggie)	12.95	t Hot 9 Coign - Down 9 Hadares alord - O Cl. CC	Cuance!
Fresh avocado, cucumber, carrots, tofu, lettuce,	12.93	♦ Hot & Spicy Raw & Undercooked Chef S Before placing your order, please inform your se	
and oshinko in special veggie sauce		if a person in your party has a food allergy.	
Typhoon 🕶	15.95	Reminder: Some items are cooked to order and m served raw or undercooked.	nay be
Tuna, salmon, crabmeat, yellowtail lettuce, cucumber, avocado, pickled daikon and carrots with wasabi yuzu sa	uce	Consuming raw or undercooked meats, poultry, se	
		shellfish or eggs may increase risk of foodborne i	liness

SIGNATURE MAKI

Mexican Roll ⇔

Spicy type avecade wrapped with

Spicy tuna, avocado wrapped with tabasco sauce, scallion & tobiko on top

Ocean Maki 🕶 14.95

Soybean sheet and salmon sashimi wrapped tuna avocado and honey wasabi sauce & crunch

Hawaii Maki 🕶 🚺 14.95

Spicy tuna wrapped with avocado, tobiko & mango in rice nori

Spicy Tuna

Tempura Roll (must try) 14.95

Fresh raw yellow fin tuna seasoned with avocado, spicy mayo wrapped in nori and fried tempura style served with eel sauce and spicy mayo

Cowboy Maki 🕶 15.95

Asparagus tempura & enoki mushroom and onions covered with torch sirloin steak & avocado. A light touch of special sesame sauce

Eastern Maki 🛶 🚺 13.95

Tuna & salmon rolled with fresh green & tobiko in rice nori with spicy mayo sauce

Christmas Maki 🕶 14.95

Shrimp tempura roll covered with tuna, avocado and tempura flakes with mayo and eel sauce

Flamingo Maki 🛶 15.95

Crab meat tempura with cream cheese grilled eel & mango, covered with white tuna, tobiko miso sauce

Double Match Maki 🕶 15.95

Sweet potato tempura, mango covered with torched salmon & shredded sweet potato, served with wasabi mayo sauce (must try)

Yellow Somerville Roll **→** 15.95

Spicy tuna, avocado, sweet mango wrapped in soy bean sheet, pan fried with honey wasabi sauce (must try)

Kiss the Fire (must try) • 15.95 Spicy salmon roll jalapeno pepper, topped with escolor white tuna and yellow fin tuna

B52 🕶 14.95

An outrageous combo of yellowtail, crabstick, avocado, scallions & flying fish roe in a double layer

Patriots Maki 🕶 🐧 15.95

Fried sweet potato, avocado, scallions covered by salmon & miso sauce torch, topped with black flying fish roe



Ebi Mango Maki

15.95

Cooked shrimp, mango tempura crumb with house special spicy sauce, rolled with mango on the top

Volcano Maki 🛶 15.95

Baked scallop crabstick, flying fish roe, enoki and shiitake mushroom mix with mayo on a spicy tuna maki

Sunset Maki 15.95

Spicy tuna, avocado inside, torch salmon on top cover with tobiko and scallions

Titanic Maki 🕶 🐧 15.95

Spicy tuna with asparagus topped with salmon toro & tropical mango wrapped with soy paper

High Protein (Must try!) (2) 15.95

Spicy crabmeat with avocado and cucumber, topped with yellow fin tuna and salmon. Served with Japanese wasabi yummy dressing and

Golden Maki (Deep fried) 13.95

Crispy salmon with avocado & crabmeat inside, a hint of unagi sauce and topped with spicy mayo

Red Sox 15.95

Instead of seaweed noir, we use special soybean sheet stuffed with spicy tuna, ginger, avocado, shrimp and tobiko.

Served with spicy mayo

Phoenix Maki

wrapped with soy paper

15.95

Special crabmeat roll topped with seared salmon with our chef's special sauce



Elyse Special Maki

14.95

Spicy cooked scallops & king crabmeat roll topped with seared yellowtail & a hint of our chef's special sauce

Mick's Special Maki

15.95

Eel, crabmeat, cucumber & pan seared salmon topped with eel sauce

Godzilla Maki

17.95

King crabmeat, avocado inside, eel on topped with different caviar

Davis Square

Maki (must try) 😂

15.95

Spicy yellowtail maki with tuna & salmon on the top in chef's special sauce and soy paper (must try)

Amazing Snow Mountain Maki 17.50

16.00

Shrimp tempura, snow crab, tobiko & scallions

Alligator Maki (must try) 16.00

Shrimp tempura roll covered by eel, crab stick, avocado, flying fish roe and scallions

Celtics Maki 🕶

Tuna, yellowtail & salmon
with cucumber, avocado, alfalfa sprouts
outside with 3 kind of flying fish roe

Lobster Maki 16.50

Lobster, asparagus, mango and avocado with lobster salad on the top

New Wave Maki (must try) 16.50

Spicy tuna inside, yellowtail, salmon & avocado outside tempura crumb with 3 kinds of special sauce on the top

Spicy Salmon 13.95 Tempura Roll • \

Fresh salmon seasoned with avocado, spicy mayo, wrapped in nori and fried tempura style, served with eel sauce and spicy mayo



COOKED ROLL		UNCOOKED ROLL	
Amazon Black Forest Maki 🛶 🕻	10.00	Yellowtail & Scallion Roll -	7.45
Unagi, sweet potatoes and black tobiko		Tuna / Salmon Roll ←	7.45
Philadelphia Maki Smoked salmon, cream cheese,	7.75	Spicy Yellowtail / Tuna / Salmon 🕶 🕻	8.25
cucumber & scallions		Alask <mark>an</mark> Maki 🕶	8.25
Una-Avo or Cucumber	8.45	Salmon, avocado, cucumber & scallion	
Grilled eel and avocado or cucumber		Tuna Avocado / Cucumber Roll -	8.25
O Ginger Special Roll	8.45	Boston Roll	8.50
Shrimp tempura with mango, cucumber with mayo, eel sauce and bean sprouts		Rainbow Maki ~	13.75
Fashion Maki	8.45	California roll wrapped with sashimi	13./3
Grilled eel, avocado, cream cheese and tobiko	0.43	Salmon Avocado / Cucumber Roll 🚤	8.25
Spicy Seafood Maki	9.95		
Crab, shrimp, octopus, tobiko, cucumber & spicy mayo sauce			
	44.45		
Scorpion Maki Grilled eel, cucumber, avocado & tobiko	11.45		
wrapped with shrimp			
California Maki	7.45		
Crab stick, cucumber, avocado and tobiko			
Caterpillar Maki Grilled eel, avocado, cucumber, flying fish roe rolled	11.45	VEGGIES MAKI & ROLL	
in the shape of a caterpillar with eel sauce			
Crazy Maki 📢	10.45	Cucumber	6.25
Shrimp tempura, avocado, cucumber, tobiko, spicy mayo and eel sauce		Avocado Oshinko	6.25 6.25
	13.45	idaho Sweet potato tempura with eel sauce	7.25
Spicy Scallop Roll Fresh baked scallops with spicy mayo	15.45	Asparagus with Cucumber	6.95
over California roll		Asparagus with Avocado	· 6.95
House Dragon Maki (must try)	14.45	Mango and Cucumber	6.95
Shrimp tempura, crab stick, topped with eel, avocado & tobiko		Mango and Avocado	6.95
Spider Maki \	11.45	Avocado with Cucumber	6.95
Deep-fried soft shell crab, avocado, lettuce,	,	Mango with Cucumber	6.95
cucumber, tobiko, spicy mayo & eel sauce		Avocado and Cream Cheese	6.95
Rock n Roll \ Fish tempura roll w. cucumber,	9.45	Asparagus with Cream Cheese	7.25
spicy mayo & eel sauce		Grilled Vegetables with eel sauce.	7.25
Grilled Salmon Roll	8.45	Inari (Tofu Skins) and Oshiko	7.25
With cucumber, scallion and eel sauce		Veggies Tempura Sweet potato and asparagus	8.45
Snow Mountain Maki (a) (must try)	14.45	Crispy Avocado Maki	9.45
Jumbo shrimp tempura roll topped with king crab		Avocado, cucumber and mango topped	3.43
Spicy Crab Meat Roll (7.45	with tempura bits and spicy mayo roll Garden	10.45
Lobster Roll •	16.45	Enoki mushroom, asparagus, cucumber	10.43
Fresh lobster baked with spicy mayo over	10.45	avocado on top	46.45
California maki with tobiko on top		Mixed Green Roll Avocado, cucumber, lettuce, cream cheese	10.45
Tomago Egg Roll	6.75	with green soybean wrap and Yuzu mayo	

LUNCH SPECIALServed daily from 11:30 am to 4 pm

FROM KITCHEN

L1		rice, Miso soup, Salad, Gyoz	13.95 a (2 pcs)	
1	and California mak Choice of:	 Chicken Teriyaki Chicken Katsu Salmon Teriyaki General Gao Chicken 	Beef Teriyaki Pork Katsu Shrimp Tempura	
L2	 Vegetables & Tof Yaki Udon or Rar	pring Roll or Crab Ra u with Rice nen (Choice of Vegetables of Tofu or Chicken)		12.95
L3	Vegetables Uc • With Seafood •			11.95
L4	Unaju Don Boil	ed water eel and vegetables	s over rice	13.95
		FROM SUSI	HI BAR	
L5	Make your own Maki Combo Pick any 2 different maki from below (Extra any maki for \$6)			
	Choice of :	 California Spicy Seafood Cucumber Spicy Yellowtail Tuna Avocado Alaska Spicy Salmon Grilled Salmon 	AvocadoShrimp Tempura	
L6	Chef Special Combo 3 Spicy Tuna & Salmon, 2 Tuna Sushi & 2 Salmon Sushi			
L7	Sashimi Lunch 3 pcs Salmon, 2pcs White Fish and Tamago with rice on the side			15.95
L8	Sushi Lunch Chef's choice 5 pcs of Sushi and Spicy Tuna Maki			13.95
L9	Cooked Sushi Combo 2 pcs Eel, 2 pcs Shrimp and California Maki			13.95
L10	Vegetarian Combo Sweet Potato Maki, Grilled Vegetable Maki and 2 pcs Inari Shushi			13.95
L11	Sushi & Sashimi Combo			15.95

4 pcs Tuna Sashimi and 6 pcs Chef choice Sushi