



LUNCH SPECIALS

(Served Daily 11:30am to 2:30pm)



LUNCH BENTO BOX *(served with miso soup, salad & rice)*

Additional charge will apply for duplicate item.

Two Items	16.00	Three Items	21.00
Beef Teriyaki	Chicken Katsu	Tekka Maki	
Chicken Teriyaki	Ton Katsu	California Roll	
Salmon Teriyaki	Tempura	3pc Sushi <i>(Tuna or Salmon)</i>	
Saba Shioyaki	Fried Gyoza (4pc)	3pc Sashimi <i>(Tuna or Salmon)</i>	

LUNCH ROLL SPECIAL *(served with miso soup & salad)*

Additional charge will apply for duplicate item.

Two Rolls	17.50	Three Rolls	23.00
Avocado Hamachi Roll	Spicy Hamachi Roll	California Roll	
Avocado Salmon Roll	Spicy Salmon Roll	Veggie Tempura Roll	
Avocado Tuna Roll	Spicy Tuna Roll	Avo Cucumber Roll	
Unagi Roll	New York Roll		

SUSHI & SASHIMI LUNCH *(chef's choice only) (served with miso soup & salad)*

5 pc Sashimi and California Roll	21.00	5 pc Nigiri Sushi and California Roll	22.00
5 pc Sashimi and Spicy Tuna Roll	22.00	5 pc Nigiri Sushi and Spicy Tuna Roll	23.00
5 pc Sashimi and 5 pc Nigiri Sushi	26.00		

APPETIZER

1. Agedashi Tofu <i>(fried tofu)</i>	9.00	8. Kaki Fry <i>(6 pc fried oyster)</i>	14.00
2. Beef Short Ribs	15.00	9. Yaki Tori <i>(chicken skewer w/onion)</i>	10.00
3. Chicken Karaage <i>(chicken nuggets)</i>	9.50	10. Soft Shell Crab	12.00
4. Grilled Lamb Chop <i>(2pc)</i>	16.00	11. Vegetable Tempura	11.00
5. Gyoza <i>(chicken & pork)</i>	9.50	12. Mixed Tempura <i>(Shrimp & Vegetable)</i>	14.00
6. Hamachi Kama <i>(grilled hamachi jaw)</i>	15.00	13. Shrimp Tempura <i>(4pc)</i>	13.00
7. Ika Shioyaki <i>(grilled squid)</i>	15.00		

SIDE ORDERS

1. Fresh Wasabi <i>(Chop wasabi)</i>	3.50	5. House Salad	3.50
2. Edamame <i>(boiled soy bean)</i>	7.00	6. Seaweed Salad	8.50
3. Garlic Edamame <i>(sautéed with garlic)</i>	9.00	7. Sunomono <i>(Cucumber Salad w/Crabmeat)</i>	9.00
4. Miso Soup	3.00	8. Steamed Rice	3.50
		9. Sushi Rice	5.00

DONBURI (Over Rice)

(served with miso soup & salad)

1. Chicken Katsu Don <i>(cutlet w/egg & sauce)</i> .18.50	4. Beef Teriyaki Don	20.99
2. Ton Katsu Don <i>(pork cutlet w/egg & sauce)</i> .18.50	5. Salmon Teriyaki Don.....	19.99
3. Oyako Don <i>(chicken w/egg & sauce)</i>18.50	6. Chicken Teriyaki Don.....	18.50

NOODLE SOUP

Chicken or Vegetarian Udon..... 15.50	Shoyu Ramen (<i>Soy Sauce Soup Base</i>) 16.50 <i>Roasted pork, egg, seaweed, corn, onion</i>
Beef Udon 16.50	Tonkatsu Ramen (<i>Pork Bone Soup Base</i>) 16.50 <i>Roasted pork, egg, seaweed, corn, onion</i>
Tempura Udon 16.50	Miso Ramen (<i>Miso Soup Base</i>) 16.50 <i>Roasted pork, egg, seaweed, corn, onion</i>
Seafood Udon..... 18.50	Vegetable Ramen (<i>Soy Sauce Soup Base</i>) 15.50

STIR FRIED NOODLE

Yaki Udon	Yaki Soba
Chicken or Vegetable..... 15.50	Chicken or Vegetable..... 15.50
Beef..... 16.50	Beef..... 16.50
Seafood 18.50	Seafood 18.50



Fried Rice Baked Scallop with House Special Sauce

FRIED RICE

- | | |
|--|--|
| 1. Fried Rice (<i>Egg</i>) <i>Small</i> 8.50
..... <i>Large</i> 13.00 | 4. Fried Rice Baked Scallop with House Special Sauce 19.99 |
| 2. Roasted Pork Fried Rice..... 18.00 | 5. Fried Rice Baked Salmon with House Special Sauce 19.99 |
| 3. Unagi Fried Rice 18.00 | 6. Fried Rice Baked Crab Meat with House Special Sauce 19.99 |

ENTREE

(served with miso soup, salad & rice)

- | | |
|--|---|
| 1. Beef Short Ribs 28.00 | 7. Mixed Tempura 22.00 |
| 2. Beef Teriyaki 27.00 | 8. Saba Shioyaki 23.00 |
| 3. Chicken Teriyaki 21.00 | 9. Salmon Teriyaki 27.00 |
| 4. Chicken Katsu 22.00 | 10. Hamachi Kama (<i>2 pcs</i>) 27.00 |
| 5. Ton Katsu (<i>pork</i>) 23.00 | |
| 6. Grilled Lamb Chop..... 30.00 | |

COMBINATION DINNER

(Served with miso soup, salad & rice) No duplicate item

Two Items 24.50

Three Items 32.00

Beef Teriyaki	Chicken Katsu	Agedashi Tofu	California Roll
Chicken Teriyaki	Ton Katsu (<i>pork</i>)	Gyoza	Tekka Maki
Salmon Teriyaki	Yaki Tori	Mixed Tempura	3pc Sushi (<i>Tuna or Salmon</i>)
Saba Shioyaki			4pc Sashimi (<i>Tuna or Salmon</i>)

CHEF'S SPECIAL Signature Dish

Fresh Oyster (6pc)	21.00	Cajun Tataki	20.50
Ankimo (monk fish liver)	19.00	<i>seared Tuna with Cajun Seasoning and Ponzu Sauce</i>	
Baked Mussels (6pcs)	14.00	Sashimi Salad	20.00
Oyster Shooter (21+ only)	9.00	<i>with yuzu dressing</i>	
Jalapeno Bomb	11.00	Hamachi Carpaccio (6pc)	18.00
<i>jalapeno, cream cheese, spicy tuna: deep fried</i>		<i>sliced Hamachi, jalapeno, olive oil, honey ume and wasabi yuzu sauce</i>	
Pepper Albacore (8pc)	19.00	Spring Salmon Belly (2pc)	11.00
<i>white tuna with jalapeno & ponzu sauce</i>		<i>hand torch salmon belly with sea salt, top with honey ume and fresh wasabi</i>	
Hawaiian Poke'	17.00	Sushi Q	15.00
<i>tuna, onion, seaweed, macadamia nuts, masago</i>		<i>tuna, salmon, hamachi, crabmeat wrapped with cucumber, Ponzu Sauce</i>	
Tuna Tartar	18.00	Honey Moon Special	19.00
<i>chunks of avocado, tuna with sweet chilli sauce and creamy and unagi sauce</i>		<i>oyster, uni, ikura & quail egg, Ponzu Sauce</i>	
Cherry Bomb (2pc)	10.00		
<i>spicy crabmeat wrapped w/tuna, special sauce</i>			



Honey Moon



Tuna Tartar



Cherry Bomb



Fresh Oyster



Ankimo



Sushi-Q



Spring Salmon Belly



Kobe Beef Nigiri



Cajun Tataki



Hamachi Carpaccio



Kobe Beef Tataki

KOBE BEEF

(A-5 GRADE WAGYU, JAPAN)

Kobe Beef Tataki (6pc) 30.00
lightly torched slice beef on a bed of red onion with tongarashi and sea salt, olive oil & panzu sauce

Kobe Beef Sashimi (6pc) 30.00
Hand torch beef with sea salt top with fresh wasabi

Kobe Beef Roll 25.00
tempura asparagus top with kobe beef, jalapeno. Lightly torch with sea salt, unagi sauce. Garnished with mixed green creamy dressing

Kobe Beef Nigiri 18.00
hand torched with sea salt and fresh wasabi



Kobe Beef Sashimi



Kobe Beef Roll

NIGIRI/SASHIMI

		Nigiri		Sashimi	
		2pc		4pc	6pc
1	Maguro (Tuna)	9.00		16.00	23.00
2	Blue Fin Tuna (Spain)	12.50		24.00	33.00
3	Sake (salmon, Scotland)	9.00		16.00	23.00
4	Hamachi (Yellow Tail)	9.00		16.00	23.00
5	Hamachi Belly	9.50		17.00	24.00
6	Kanpachi (amber jack)	9.00		16.00	23.00
7	Albacore (White Tuna)	9.00		16.00	23.00
8	Tai (Fresh Sea Bream)	9.00		16.00	23.00
9	Unagi (Fresh Water Eel)	9.00		16.00	23.00
10	Hirame (Halibut)	9.00		16.00	23.00
11	Scallop (Hotategai, Japan)	9.00		16.00	23.00
12	Snow Crab Leg (Alaska)	9.00		--	--
13	Ebi (Cooked Shrimp)	7.00		--	--
14	Tobiko (Flying Fish Roe)	7.50		--	--
15	Ikura (Salmon Roe)	9.00		--	--
16	Saba (Mackerel)	8.00		14.00	20.00
17	Smoked Salmon	9.50		17.00	24.00
18	Tako (Octopus)	9.00		16.00	23.00
19	Ika (Squid)	8.00		14.00	20.00
20	Tamago	7.00		12.00	17.00
21	Inari (Tofu)	6.50		--	--
22	Amaebi (Sweet Shrimp)	14.00		--	--
23	Uni – Santa Barbara	18.00		--	--
24	O-Toro (Fatty Tuna)	MP		MP	MP



Snow Crab Leg



Belly Belly



ASSORTED SASHIMI

Small (6pc)	23.00
Medium (10pc)	35.00
Large (14pc)	47.00
Gourmet (25pcs)	80.00
Belly Belly (9pc)	57.00
(O-toro, Hamachi & salmon belly)	

OMAKASE

Chef's choice only. Served with miso soup & salad

6pc Nigiri & 6 pc Sashimi	42.00
8pc Nigiri & 10 pc Sashimi	60.00
Boat Special (2 miso and 2 salad)	138.00
18pc Nigiri & 25pc Sashimi	

SASHIMI DON

Served with miso soup & salad

1. Chirashi (sashimi over sushi rice)	30.00
2. Tekka Don (tuna sashimi over sushi rice)	30.00
3. Sake Don (sashimi over sushi rice)	30.00
4. Unagi Don (broiled eel over steamed rice)	30.00

HAND ROLL

California HR	8.00	Negihama HR	9.00
Real Crab HR	9.00	(onion & yellow tail)	
Unagi HR	9.00	Spicy Tuna HR	9.00
		Spicy Salmon HR	9.00

CLASSIC ROLLS

1. Avocado	8.00	7. Philadelphia Roll	10.50	12. Shrimp Tempura Roll	12.00
2. Avocado Tuna Roll	10.50	<i>smoked & fresh salmon, cream cheese, cucumber & green onion</i>		<i>avocado & cucumber</i>	
Avocado Salmon Roll	10.50	8. Spicy Tuna Roll	11.50	13. Asparagus Tempura Roll	9.50
Avocado Hamachi Roll	10.50	Spicy Salmon Roll	11.50	14. Veggie Tempura Roll	9.50
3. California Roll	9.00	Spicy Hamachi Roll	11.50	<i>sweet potato & green beans</i>	
<i>creamy crabmeat & avocado</i>		9. Salmon Skin Roll	9.50	15. Vegetarian Roll	9.50
4. Real Crab California	11.50	<i>avocado & cucumber, onion</i>		<i>oshinko, kanpyo, avo & cucumber</i>	
<i>creamy real crabmeat & avocado</i>		10. Spider Roll (4pcs)	12.50		
5. Negihama Roll	10.50	<i>soft shell crab, avo & cucumber</i>			
<i>chopped yellowtail, green onion</i>		11. Unagi Roll	11.50		
6. New York Roll	9.50	<i>eel, avo & cucumber</i>			
<i>cooked shrimp, avocado & cream cheese</i>					

ORIGINAL MAKI(seaweed outside)

Ebi Maki <i>cooked shrimp</i>	8.50	Kappa Maki <i>cucumber</i>	7.00	Salmon Maki	9.00
Futo Maki <i>veggie, kani & tamago</i>	15.00	Oshinko Maki <i>pickled radish</i>	7.00	Tekka Maki <i>tuna</i>	9.00
Kanpyo Maki <i>prepared gourd strip</i>	7.00	Hamachi Maki	9.00		

SPECIAL ROLLS

(All Rolls May Included Fish Egg, Sesame Seed and Green Onion)

1. Alaskan Fantasy	17.00	8. Dragon Roll	17.50	14. Hot Night	17.50
<i>spicy salmon, cream cheese, deep fried with creamy sauce</i>		<i>shrimp tempura, avocado, cucumber, top w/eel</i>		<i>shrimp tempura, avocado, cucumber top w/spicy tuna & crunchy flakes</i>	
2. Baked Scallop Roll	17.00	9. Ecstasy	17.50		
<i>crabmeat & avocado topped with scallop, creamy sauce</i>		<i>spicy real crabmeat, avocado top w/</i>		Hot Night	
					
Baked Scallop		Ecstasy		15. Island Breeze	17.00
3. Carnival	17.50	10. Fancy Blue Fin Roll	22.00	<i>spicy tuna top w/eel, macadamia nuts, creamy island mango sauce-BAKE</i>	
<i>creamy spicy real crab, avocado, cucumber topped with eel & cooked shrimp</i>		<i>spicy tuna, avocado, asparagus, top with blue fin tuna, unagi sauce & fresh wasabi</i>		16. Lion King	17.00
				<i>crabmeat & avocado topped with salmon, baked w/creamy sauce</i>	
Carnival		Fancy Blue Fin		17. L & A Sashimi Roll	20.00
4. Caterpillar	16.50	11. Fire Ball	16.00	<i>spicy sashimi & cucumber top with creamy spicy sashimi</i>	
<i>eel & avocado topped w/avocado</i>		<i>spicy white tuna deep fried w/ creamy spicy sauce</i>			
5. Cherry Blossom	17.50	12. Happy Roll	19.50	L & A Sashimi Roll	
<i>tuna, avocado top w/ tuna & tobiko</i>		<i>shrimp tempura, spicy tuna, crabmeat, avocado, cucumber, soy paper, creamy spicy sauce</i>		18. Mango Crunch	18.00
6. Crunchy Roll	15.00			<i>salmon, avocado, macadamia nuts top w/spicy tuna, mango, crunchy & unagi sauce</i>	
<i>shrimp tempura & crabmeat topped with crunchy flakes</i>		Happy Roll			
Crunchy Roll				Mango Crunch	
7. Daredevil	17.50	13. Hamachi Lover	17.50		
<i>soft shell crab, avocado, cucumber top w/eel</i>		<i>hamachi & avocado top w/hamachi</i>			

19. Mango Tango 17.00
*salmon, crabmeat & avo top w/
mango slices- soy paper*



20. Orange Blossom 17.50
*salmon, avocado topped w/salmon
& tobiko*



21. Pacific Roll 18.00
*Hamachi, avocado, jalapeno top
with scallop, torch with honey
wasabi sauce & unagi sauce*



22. Rainbow Roll 17.00
*crabmeat, avocado topped with
assorted fish*



23. Renna & Joe (Zig Zag) 19.50
*Garlic creamy guacamole w/chopped
soft shell crab wrapped in soy paper*



24. 49er Roll 17.00
*crabmeat, eel,, avocado topped with
salmon & lemon slices*



25. Raider Roll 17.00
*creamy crabmeat & avocado top
w/ salmon, deep fried, served on
special sauce and tobiko*



26. Red Dragon Roll 17.50
spicy tuna top with tuna



27. Shelby 17.50
*spicy tuna, real crabmeat top with
avocado, tuna, hamachi & special
creamy sauce*



28. Super Dynamite 17.00
*spicy white tuna & onion, tempura
deep fried, spicy creamy sauce*



29. Show Time 17.50
*Spicy tuna, macadamia, avocado top
w/albacore, jalapeno, torch, creamy
garlic & unagi sauce*



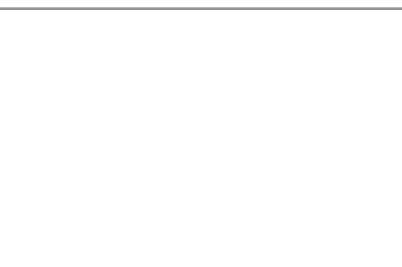
30. Shrimp Festival 17.00
*shrimp tempura, avo, top w/cooked
shrimp & special creamy sauce*



31. Spiderman 17.50
*spicy salmon, cucumber inside, top
w/ soft shell crab tempura*



32. Sushi Pizza 19.50
*tempura crispy rice and nori top
with a mixture of spicy tuna,
salmon, hamachi & crabmeat
and house spicy sauce*



33. Cracker Roll 19.99
*Tempura Asparagus and Avocado inside.
Top with salmon and sliced lemon.
Garnished with deep fried baby octopus
and creamy special sauce.*



34. T.G. 17.50
*spicy tuna, jalapeno topped with
salmon, crunchy flakes & creamy
spicy sauce*



35. The Pearl 17.50
*spicy real crabmeat, avocado top
with jalapeno, white tuna & creamy
spicy sauce*

36. Titanic 18.50
*shrimp tempura, avocado &
cucumber top with tuna, salmon
& spicy crabmeat*



37. Tsunami Roll 17.50
*spicy tuna, cucumber top with
jalapeno, hamachi, radish, garlic
spicy ponzu sauce*



38. Walnut Prawn 18.00
*shrimp tempura, honey glazed
walnuts top with avocado &
walnuts & special sauce*



Drinks

Japanese Soda (200ml)	4.00
Original	Strawberry
Soft Drinks (Free Refill)	3.50
Coke	Root Beer
Diet Coke	Lemonade
Sprite	Ice Tea
Juice (Non-Refill)	3.50
Apple	
Pineapple	
Orange	
Cranberry	
Hot Tea	2.00

Desserts

Mochi Ice Cream (2 pcs)	5.45
<i>Flavor Selection: Strawberry, Mango, Green Tea, Vanilla</i>	
Green Tea Ice Cream	5.00
Mango Ice Cream	5.00
Tempura Ice Cream	9.50
<i>Flavor Selection: Green Tea or Mango</i>	
Sushi Ice Cream (4 pcs)	9.50



Tempura Ice Cream



Sushi Ice Cream

No outside food allow.

* We reserve the right to refuse service to anyone. *

Not recommended for people who are allergic to seafood or spices

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions