



## 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	12.50	Three Items	16.50
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	14.00	Three Rolls	18.50
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	17.50	5 pc Nigiri Sushi and California Roll	18.50
5 pc Sashimi and Spicy Tuna Roll	18.50	5 pc Nigiri Sushi and Spicy Tuna Roll	19.50
5 pc Sashimi and 5 pc Nigiri Sushi	22.50		

## APPETIZER

1. Agedashi Tofu <i>(fried tofu)</i> .....	7.00	8. Kaki Fry <i>( 6 pc fried oyster )</i> .....	10.00
2. Beef Short Ribs .....	10.50	9. Misoyaki Black Cod.....	11.00
3. Chicken Karaage <i>(chicken nuggets)</i> .....	7.00	10. Yaki Tori <i>(chicken skewer w/onion)</i> .....	7.00
4. Grilled Lamb Chop <i>(2pc)</i> .....	11.00	11. Soft Shell Crab .....	9.50
5. Gyoza <i>(chicken &amp; pork)</i> .....	7.00	12. Vegetable Tempura .....	8.00
6. Hamachi Kama <i>(grilled hamachi jaw)</i> .....	10.00	13. Mixed Tempura <i>(Shrimp &amp; Vegetable)</i> .....	10.00
7. Ika Shioyaki <i>(grilled squid)</i> .....	9.50	14. Shrimp Tempura <i>(4pc)</i> .....	9.00

## SIDE ORDERS

1. Fresh Wasabi <i>(Chop wasabi)</i> .....	2.50	5. House Salad .....	2.50
2. Edamame <i>(boiled soy bean)</i> .....	4.50	6. Seaweed Salad .....	6.50
3. Garlic Edamame <i>(sautéed with garlic)</i> .....	6.00	7. Sunomono <i>(Cucumber Salad w/Crabmeat)</i> ....	6.50
4. Miso Soup .....	2.00	8. Steamed Rice .....	2.00
		9. Sushi Rice .....	3.50

## DONBURI (Over Rice)

*(served with miso soup & salad)*

1. Chicken Katsu Don <i>(cutlet w/egg &amp; sauce)</i> .15.00	4. Beef Teriyaki Don .....	17.00
2. Ton Katsu Don <i>(pork cutlet w/egg &amp; sauce)</i> .15.00	5. Salmon Teriyaki Don.....	16.00
3. Oyako Don <i>(chicken w/egg &amp; sauce)</i> .....15.00	6. Chicken Teriyaki Don.....	15.00

## NOODLE SOUP

Chicken or Vegetarian Udon..... 12.00	Shoyu Ramen ( <i>Soy Sauce Soup Base</i> ) 13.00 <i>Roasted pork, egg, seaweed, corn, onion</i>
Beef Udon ..... 13.00	Tonkatsu Ramen ( <i>Pork Bone Soup Base</i> ) 13.00 <i>Roasted pork, egg, seaweed, corn, onion</i>
Tempura Udon ..... 13.00	Miso Ramen ( <i>Miso Soup Base</i> ) 13.00 <i>Roasted pork, egg, seaweed, corn, onion</i>
Seafood Udon..... 15.00	Vegetable Ramen ( <i>Soy Sauce Soup Base</i> ) 12.00

## STIR FRIED NOODLE

Yaki Udon	Yaki Soba
Chicken or Vegetable..... 12.00	Chicken or Vegetable..... 12.00
Beef..... 13.00	Beef..... 13.00
Seafood ..... 15.00	Seafood ..... 15.00



Fried Rice Baked Scallop with House Special Sauce

## FRIED RICE

- |   |  |
|---|--|
| 1. Fried Rice ( <i>Egg</i> ) ..... <i>Small</i> 5.50<br>..... <i>Large</i> 9.50 | 4. Fried Rice Baked Salmon with House Special Sauce ..... 16.50    |
| 2. Unagi Fried Rice ..... 15.00   | 5. Fried Rice Baked Crab Meat with House Special Sauce ..... 16.50 |
| 3. Fried Rice Baked Scallop with House Special Sauce ..... 16.50                |  |

## ENTREE

*(served with miso soup, salad & rice)*

- |  |   |
|--|---|
| 1. Beef Short Ribs ..... 20.50           | 8. Mixed Tempura ..... 18.00                  |
| 2. Beef Teriyaki ..... 19.50             | 9. Saba Shioyaki ..... 18.50                  |
| 3. Chicken Teriyaki ..... 17.50          | 10. Salmon Teriyaki ..... 18.50               |
| 4. Chicken Katsu ..... 18.50             | 11. Hamachi Kama ( <i>2 pcs</i> ) ..... 20.00 |
| 5. Ton Katsu ( <i>pork</i> ) ..... 18.50 |   |
| 6. Grilled Lamb Chop..... 22.00          |   |
| 7. Misoyaki Black Cod ..... 22.00        |   |

## COMBINATION DINNER

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

<b>Two Items    18.00</b>	<b>Three Items    24.00</b>
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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)	17.00	Cajun Tataki	16.99
Ankimo (monk fish liver)	11.50	<i>seared Tuna with Cajun Seasoning and Ponzu Sauce</i>	
Baked Mussels (6pcs)	8.50	Sashimi Salad	15.99
Oyster Shooter (21+ only)	5.99	<i>with yuzu dressing</i>	
<i>oyster, quail egg, cold sake, ponzu</i>		Hamachi Carpaccio (6pc)	14.50
Jalapeno Bomb	8.50	<i>sliced Hamachi, jalapeno, olive oil, honey ume and wasabi yuzu sauce</i>	
<i>jalapeno, cream cheese, spicy tuna: deep fried</i>		Spring Salmon Belly (2pc)	8.50
Pepper Albacore (8pc)	15.99	<i>hand torch salmon belly with sea salt, top with honey ume and fresh wasabi</i>	
<i>white tuna with jalapeno &amp; ponzu sauce</i>		Dancing Tobiko	12.50
Hawaiian Poke'	13.99	<i>four different tobiko with quail egg</i>	
<i>tuna, onion, seaweed, macadamia nuts, masago</i>		Sushi Q	12.50
Tuna Tartar	14.99	<i>tuna, salmon, hamachi, crabmeat wrapped with cucumber, Ponzu Sauce</i>	
<i>chunks of avocado, tuna with sweet chilli sauce and creamy and unagi sauce</i>			
Cherry Bomb (2pc)	7.50		
<i>spicy crabmeat wrapped w/tuna, special sauce</i>			
Honey Moon Special (2pc)	14.50		
<i>oyster, uni, ikura &amp; quail egg, ponzu sauce</i>			



Fresh Oyster



Ankimo



Spring Salmon Belly



Kobe Beef Nigiri



Cajun Tataki



Honey Moon



Tuna Tartar



Cherry Bomb



Dancing Tobiko



Sushi Q



Hamachi Carpaccio



Kobe Beef Tataki



Kobe Beef Sashimi

## KOBE BEEF (A-5 GRADE WAGYU, JAPAN)

Kobe Beef Tataki (6pc) 25.00

*lightly torched slice beef on a bed of red onion with tongarashi and sea salt, olive oil & panzu sauce*

Kobe Beef Sashimi (6pc) 25.00

*Hand torch beef with sea salt top with fresh wasabi*

Kobe Beef Roll 20.00

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

Kobe Beef Nigiri 13.00

*hand torched with sea salt and fresh wasabi*

## SASHIMI DON

*Served with miso soup & salad*

1. Chirashi (sashimi over sushi rice)	23.00	3. Sake Don (sashimi over steamed rice)	23.00
2. Tekka Don (tuna sashimi over sushi rice)	23.00	4. Unagi Don (broiled eel over rice)	23.00

## SUSHI & SASHIMI COMBO

*Chef's Choice Only. Served with miso soup & salad*

6pc Nigiri & 6 pc Sashimi	32.00	8pc Nigiri & California roll	28.00
8pc Nigiri & 10 pc Sashimi	45.00	Boat Special (2 miso and 2 salad)	105.00
		<i>18pc Nigiri &amp; 25pc Sashimi</i>	



Kobe Beef Roll

## NIGIRI/SASHIMI

		Nigiri		Sashimi	
		2pc		4pc	6pc
1	Maguro (Tuna)	6.50		11.00	16.00
2	Blue Fin Tuna (Spain)	10.00		18.50	27.00
3	Sake (salmon, Scotland)	6.50		11.00	16.00
4	Hamachi (Yellow Tail)	6.50		11.00	16.00
5	Hamachi Belly	7.00		12.00	18.00
6	Kanpachi (amber jack)	6.50		11.00	16.00
7	Albacore (White Tuna)	6.50		11.00	16.00
8	Tai (Fresh Sea Bream)	6.50		11.00	16.00
9	Unagi (Fresh Water Eel)	6.50		11.00	16.00
10	Hirame (Halibut)	6.50		11.00	16.00
11	Scallop (Hotategai, Japan)	6.25		10.50	16.00
12	Snow Crab Leg (Alaska)	7.00		--	--
13	Ebi (Cooked Shrimp)	5.25		--	--
14	Tobiko (Flying Fish Roe)	5.50		--	--
15	Ikura (Salmon Roe)	6.50		--	--
16	Saba (Mackerel)	5.50		10.00	14.50
17	Smoked Salmon	7.00		12.00	18.00
18	Tako (Octopus)	6.25		10.50	16.00
19	Ika (Squid)	5.50		9.00	13.50
20	Tamago	5.00		8.50	13.00
21	Inari (Tofu)	4.50		--	--
22	Amaebi (Sweet Shrimp)	10.00		--	--
23	Uni – Santa Barbara	15.00		--	--
24	O-Toro (Fatty Tuna)	MP		MP	MP



Snow Crab Leg



Belly Belly



## ASSORTED SASHIMI

Small (6pc)	16.00	Gourmet (25pcs)	58.00
Medium (10pc)	25.00	Belly Belly (9pc)	38.00
Large (14pc)	34.00	(O-toro, Hamachi & salmon belly)	

## HAND ROLL

California HR	5.00	Negihama HR	6.50
Real Crab HR	6.50	(onion & yellow tail)	
Unagi HR	6.50	Spicy Tuna HR	6.50
		Spicy SalmonHR	6.50

## CLASSIC ROLLS

1. Avocado	5.00	7. Philadelphia Roll	7.50	12. Shrimp Tempura Roll	9.00
2. Avocado Tuna Roll	7.50	smoked & fresh salmon, cream cheese, cucumber & green onion		avocado & cucumber	
Avocado Salmon Roll	7.50	8. Spicy Tuna Roll	8.00	13. Asparagus Tempura Roll	6.50
Avocado Hamachi Roll	7.50	Spicy Salmon Roll	8.00	14. Veggie Tempura Roll	6.50
3. California Roll	6.00	Spicy Hamachi Roll	8.00	sweet potato & green beans	
creamy crabmeat & avocado		9. Salmon Skin Roll	6.50	15. Vegetarian Roll	6.50
4. Real Crab California	8.00	avocado & cucumber, onion		oshinko, kanpyo, avo & cucumber	
creamy real crabmeat & avocado		10. Spider Roll (4pcs)	9.50		
5. Negihama Roll	7.50	soft shell crab, avo & cucumber			
chopped yellowtail, green onion		11. Unagi Roll	8.00		
6. New York Roll	6.50	eel, avo & cucumber			
cooked shrimp, avocado & cream cheese					

## ORIGINAL MAKI(seaweed outside)

Ebi Maki <i>cooked shrimp</i>	5.00	Kappa Maki <i>cucumber</i>	4.00	Salmon Maki	5.50
Futo Maki <i>veggie, kani &amp; tamago</i>	10.99	Oshinko Maki <i>pickled radish</i>	4.50	Tekka Maki <i>tuna</i>	5.50
Kanpyo Maki <i>prepared gourd strip</i>	4.50	Hamachi Maki	5.50		

## SPECIAL ROLLS

1. Alaskan Fantasy 14.00  
*spicy salmon, cream cheese, deep fried with creamy sauce*

2. Baked Scallop Roll 14.00  
*crabmeat & avocado topped with scallop, creamy sauce-BAKE*



Baked Scallop

3. Carnival 14.50  
*creamy spicy real crab, avocado, cucumber topped with eel & cooked shrimp*



Carnival

4. Caterpillar 13.50  
*eel & avocado topped w/avocado*

5. Cherry Blossom 14.50  
*tuna, avocado top w/ tuna & tobiko*

6. Crunchy Roll 12.00  
*shrimp tempura & crabmeat topped with crunchy flakes*

Crunchy Roll



7. Daredevil 14.50  
*soft shell crab, avocado, cucumber top w/eel*

8. Dragon Roll 14.50  
*shrimp tempura, avocado, cucumber, top w/eel*

9. Ecstasy 14.50  
*spicy real crabmeat, avocado top w/ tuna, salmon, hamachi, eel & ebi*



Ecstasy

10. Fancy Blue Fin Roll 19.00  
*spicy tuna, avocado, asparagus, top with blue fin tuna, unagi sauce & fresh wasabi*



Fancy Blue Fin

11. Fire Ball 13.00  
*spicy white tuna deep fried w/ creamy spicy sauce*

12. Happy Roll 16.50  
*shrimp tempura, spicy tuna, crabmeat, avocado, cucumber, soy paper, creamy spicy sauce*



Happy Roll

13. Hamachi Lover 14.50  
*hamachi & avocado top w/hamachi*

14. Hot Night 14.50  
*shrimp tempura, avocado, cucumber top w/spicy tuna & crunchy flakes*



Hot Night

15. Island Breeze 14.00  
*spicy tuna top w/eel, macadamia nuts, creamy island mango sauce-BAKE*

16. Lion King 14.00  
*crabmeat & avocado topped with salmon, baked w/creamy sauce*

17. L & A Sashimi Roll 17.00  
*spicy sashimi & cucumber top with creamy spicy sashimi*



L & A Sashimi Roll

18. Mango Crunch 15.00  
*salmon, avocado, macadamia nuts top w/spicy tuna, mango, crunchy & unagi sauce*



Mango Crunch

19. Mango Tango 14.00  
*salmon, crabmeat & avo top w/ mango slices- soy paper*



Mango Tango

20. Orange Blossom 14.50  
*salmon, avocado topped w/salmon & tobiko*



Orange Blossom

21. Pacific Roll 15.00  
*Hamachi, avocado, jalapeno top with scallop, torch with honey wasabi sauce & unagi sauce*



22. Rainbow Roll 14.00  
*crabmeat, avocado topped with assorted fish*

23. Renna & Joe (Zig Zag) 16.50  
*Garlic creamy guacamole w/chopped soft shell crab wrapped in soy paper*



Renna & Joe

24.49er Roll 14.00  
*crabmeat, eel,, avocado topped with salmon & lemon slices*



25.Raider Roll 14.00  
*creamy crabmeat & avocado top w/ salmon, deep fried, served on special sauce and tobiko*



26.Red Dragon Roll 14.50  
*spicy tuna top with tuna*



27.Shelby 14.50  
*spicy tuna, real crabmeat top with avocado, tuna, hamachi & special creamy sauce*



28. Super Dynamite 14.00  
*spicy white tuna & onion, tempura deep fried, spicy creamy sauce*

29.Show Time 14.50  
*Spicy tuna, macadamia, avocado top w/albacore, jalapeno, torch, creamy garlic & unagi sauce*



30.Shrimp Festival 14.00  
*shrimp tempura, avo, top w/cooked shrimp & special creamy sauce*



31.Spiderman 14.50  
*spicy salmon, cucumber inside, top w/ soft shell crab tempura*



32.Sushi Pizza 16.50  
*tempura crispy rice and nori top with a mixture of spicy tuna, salmon, hamachi & crabmeat and house spicy sauce*

33.Cracker Roll 16.99  
*Tempura Asparagus and Avocado inside. Top with salmon and sliced lemon. Garnished with deep fried baby octopus and creamy special sauce.*



34.T.G. 14.50  
*spicy tuna, jalapeno topped with salmon, crunchy flakes & creamy spicy sauce*



35.The Pearl 14.50  
*spicy real crabmeat, avocado top with jalapeno, white tuna & creamy spicy sauce*

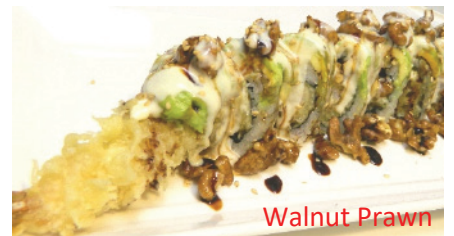
36.Titanic 15.50  
*shrimp tempura, avocado & cucumber top with tuna, salmon & spicy crabmeat*



37.Tsunami Roll 14.50  
*spicy tuna, cucumber top with jalapeno, hamachi, radish, garlic spicy ponzu sauce*



38.Walnut Prawn 15.00  
*shrimp tempura, honey glazed walnuts top with avocado & walnuts & special sauce*



## Drinks

<b>Japanese Soda (200ml)</b>	<b>3.50</b>
<b>Original</b>	<b>Strawberry</b>
<b>Soft Drinks (Free Refill)</b>	<b>2.95</b>
<b>Coke</b>	<b>Lemonade</b>
<b>Diet Coke</b>	<b>Ice Tea</b>
<b>Sprite</b>	<b>Ginger Ale</b>
<b>Juice (Non-Refill)</b>	<b>2.95</b>
<b>Apple</b>	
<b>Pineapple</b>	
<b>Orange</b>	
<b>Cranberry</b>	

## Desserts

<b>Mochi Ice Cream (2 pcs)</b>	<b>3.95</b>
<i>Flavor Selection: Strawberry, Mango, Vanilla, Red Bean</i>	
<b>Green Tea Ice Cream</b>	<b>2.95</b>
<b>Mango Ice Cream</b>	<b>2.95</b>
<b>Tempura Ice Cream</b>	<b>7.95</b>
<i>Flavor Selection: Green Tea or Mango</i>	
<b>Tempura Cheesecake</b>	<b>7.95</b>
<b>Sushi Ice Cream (4 pcs)</b>	<b>6.95</b>



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, seafood, or eggs may increase your risk of foodborne illness\*\*