



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	15.00	Three Items	20.00
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	16.50	Three Rolls	22.00
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	19.99	5 pc Nigiri Sushi and California Roll	20.99
5 pc Sashimi and Spicy Tuna Roll	20.99	5 pc Nigiri Sushi and Spicy Tuna Roll	21.99
5 pc Sashimi and 5 pc Nigiri Sushi	24.99		

APPETIZER

1. Agedashi Tofu <i>(fried tofu)</i>	8.00	8. Kaki Fry <i>(6 pc fried oyster)</i>	13.00
2. Beef Short Ribs	14.00	9. Yaki Tori <i>(chicken skewer w/onion)</i>	9.00
3. Chicken Karaage <i>(chicken nuggets)</i>	9.00	10. Soft Shell Crab	10.50
4. Grilled Lamb Chop <i>(2pc)</i>	15.00	11. Vegetable Tempura	10.00
5. Gyoza <i>(chicken & pork)</i>	9.00	12. Mixed Tempura <i>(Shrimp & Vegetable)</i>	13.00
6. Hamachi Kama <i>(grilled hamachi jaw)</i>	14.00	13. Shrimp Tempura <i>(4pc)</i>	12.00
7. Ika Shioyaki <i>(grilled squid)</i>	14.00		

SIDE ORDERS

1. Fresh Wasabi <i>(Chop wasabi)</i>	3.00	5. House Salad	3.00
2. Edamame <i>(boiled soy bean)</i>	6.00	6. Seaweed Salad	8.00
3. Garlic Edamame <i>(sautéed with garlic)</i>	8.50	7. Sunomono <i>(Cucumber Salad w/Crabmeat)</i>	8.50
4. Miso Soup	2.50	8. Steamed Rice	3.00
		9. Sushi Rice	5.00

DONBURI (Over Rice)

(served with miso soup & salad)

1. Chicken Katsu Don <i>(cutlet w/egg & sauce)</i> .17.50	4. Beef Teriyaki Don	19.99
2. Ton Katsu Don <i>(pork cutlet w/egg & sauce)</i> .17.50	5. Salmon Teriyaki Don.....	18.99
3. Oyako Don <i>(chicken w/egg & sauce)</i>17.50	6. Chicken Teriyaki Don.....	17.50

CHEF'S SPECIAL Signature Dish

Fresh Oyster (6pc)	19.50	Cajun Tataki	19.50
Ankimo (monk fish liver)	18.00	<i>seared Tuna with Cajun Seasoning and Ponzu Sauce</i>	
Baked Mussels (6pcs)	12.00	Sashimi Salad	19.00
Oyster Shooter (21+ only)	8.00	<i>with yuzu dressing</i>	
Jalapeno Bomb	9.50	Hamachi Carpaccio (6pc)	17.00
<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)	18.00	Spring Salmon Belly (2pc)	10.50
<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'	16.00	Sushi Q	14.00
<i>tuna, onion, seaweed, macadamia nuts, masago</i>		<i>tuna, salmon, hamachi, crabmeat wrapped with cucumber, Ponzu Sauce</i>	
Tuna Tartar	17.00	Honey Moon Special	18.00
<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)	9.00		
<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) 28.00
lightly torched slice beef on a bed of red onion with tongarashi and sea salt, olive oil & panzu sauce

Kobe Beef Sashimi (6pc) 28.00
Hand torch beef with sea salt top with fresh wasabi

Kobe Beef Roll 23.00
tempura asparagus top with kobe beef, jalapeno. Lightly torch with sea salt, unagi sauce. Garnished with mixed green creamy dressing

Kobe Beef Nigiri 16.00
hand torched with sea salt and fresh wasabi



Kobe Beef Sashimi



Kobe Beef Roll

NIGIRI/SASHIMI

	Nigiri 2pc	Sashimi 4pc 6pc	
1 Maguro (Tuna)	8.50	15.00	22.00
2 Blue Fin Tuna (Spain)	12.00	23.00	32.00
3 Sake (salmon, Scotland)	8.50	15.00	22.00
4 Hamachi (Yellow Tail)	8.50	15.00	22.00
5 Hamachi Belly	9.00	16.00	23.00
6 Kanpachi (amber jack)	8.50	15.00	22.00
7 Albacore (White Tuna)	8.50	15.00	22.00
8 Tai (Fresh Sea Bream)	8.50	15.00	22.00
9 Unagi (Fresh Water Eel)	8.50	15.00	22.00
10 Hirame (Halibut)	8.50	15.00	22.00
11 Scallop (Hotategai, Japan)	8.50	15.00	22.00
12 Snow Crab Leg (Alaska)	8.50	--	--
13 Ebi (Cooked Shrimp)	6.50	--	--
14 Tobiko (Flying Fish Roe)	7.00	--	--
15 Ikura (Salmon Roe)	8.50	--	--
16 Saba (Mackerel)	7.50	13.00	19.00
17 Smoked Salmon	9.00	16.00	23.00
18 Tako (Octopus)	8.50	15.00	22.00
19 Ika (Squid)	7.50	13.00	19.00
20 Tamago	6.50	11.00	16.00
21 Inari (Tofu)	6.00	--	--
22 Amaebi (Sweet Shrimp)	13.00	--	--
23 Uni – Santa Barbara	17.00	--	--
24 O-Toro (Fatty Tuna)	MP	MP	MP



Snow Crab Leg



Belly Belly



ASSORTED SASHIMI

Small (6pc)	22.00
Medium (10pc)	33.00
Large (14pc)	43.00
Gourmet (25pcs)	75.00
Belly Belly (9pc) (O-toro, Hamachi & salmon belly)	52.00

OMAKASE

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

6pc Nigiri & 6 pc Sashimi	40.00
8pc Nigiri & 10 pc Sashimi	55.00
Boat Special (2 miso and 2 salad) 18pc Nigiri & 25pc Sashimi	130.00

SASHIMI DON

Served with miso soup & salad

1. Chirashi (sashimi over sushi rice)	28.00
2. Tekka Don (tuna sashimi over sushi rice)	28.00
3. Sake Don (sashimi over sushi rice)	28.00
4. Unagi Don (broiled eel over steamed rice)	28.00

HAND ROLL

California HR	7.00	Negihama HR	8.00
Real Crab HR	8.00	(onion & yellow tail)	
Unagi HR	8.00	Spicy Tuna HR	8.00
		Spicy Salmon HR	8.00

CLASSIC ROLLS

1. Avocado	7.00	7. Philadelphia Roll	9.50	12. Shrimp Tempura Roll	11.00
2. Avocado Tuna Roll	9.50	<i>smoked & fresh salmon, cream cheese, cucumber & green onion</i>		<i>avocado & cucumber</i>	
Avocado Salmon Roll	9.50	8. Spicy Tuna Roll	10.50	13. Asparagus Tempura Roll	8.50
Avocado Hamachi Roll	9.50	Spicy Salmon Roll	10.50	14. Veggie Tempura Roll	8.50
3. California Roll	8.00	Spicy Hamachi Roll	10.50	<i>sweet potato & green beans</i>	
<i>creamy crabmeat & avocado</i>		9. Salmon Skin Roll	8.50	15. Vegetarian Roll	8.50
4. Real Crab California	10.50	<i>avocado & cucumber, onion</i>		<i>oshinko, kanpyo, avo & cucumber</i>	
<i>creamy real crabmeat & avocado</i>		10. Spider Roll (4pcs)	11.50		
5. Negihama Roll	9.50	<i>soft shell crab, avo & cucumber</i>			
<i>chopped yellowtail, green onion</i>		11. Unagi Roll	10.50		
6. New York Roll	8.50	<i>eel, avo & cucumber</i>			
<i>cooked shrimp, avocado & cream cheese</i>					

ORIGINAL MAKI(seaweed outside)

Ebi Maki <i>cooked shrimp</i>	7.50	Kappa Maki <i>cucumber</i>	6.00	Salmon Maki	8.00
Futo Maki <i>veggie, kani & tamago</i>	14.00	Oshinko Maki <i>pickled radish</i>	6.00	Tekka Maki <i>tuna</i>	8.00
Kanpyo Maki <i>prepared gourd strip</i>	6.00	Hamachi Maki	8.00		

SPECIAL ROLLS

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

1. Alaskan Fantasy	16.00	8. Dragon Roll	16.50	14. Hot Night	16.50
<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	16.00	9. Ecstasy	16.50		
<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	16.00
3. Carnival	16.50	10. Fancy Blue Fin Roll	21.00	<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	16.00
				<i>crabmeat & avocado topped with salmon, baked w/creamy sauce</i>	
Carnival		Fancy Blue Fin		17. L & A Sashimi Roll	19.00
4. Caterpillar	15.50	11. Fire Ball	15.00	<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	16.50	12. Happy Roll	18.50	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	17.00
6. Crunchy Roll	14.00			<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	16.50	13. Hamachi Lover	16.50		
<i>soft shell crab, avocado, cucumber top w/eel</i>		<i>hamachi & avocado top w/hamachi</i>			

19. Mango Tango 16.00
salmon, crabmeat & avo top w/
mango slices- soy paper



20. Orange Blossom 16.50
salmon, avocado topped w/salmon
& tobiko



21. Pacific Roll 17.00
Hamachi, avocado, jalapeno top
with scallop, torch with honey
wasabi sauce & unagi sauce



22. Rainbow Roll 16.00
crabmeat, avocado topped with
assorted fish



23. Renna & Joe (Zig Zag) 18.50
Garlic creamy guacamole w/chopped
soft shell crab wrapped in soy paper



24. 49er Roll 16.00
crabmeat, eel,, avocado topped with
salmon & lemon slices



25. Raider Roll 16.00
creamy crabmeat & avocado top
w/ salmon, deep fried, served on
special sauce and tobiko



26. Red Dragon Roll 16.50
spicy tuna top with tuna



27. Shelby 16.50
spicy tuna, real crabmeat top with
avocado, tuna, hamachi & special
creamy sauce



28. Super Dynamite 16.00
spicy white tuna & onion, tempura
deep fried, spicy creamy sauce



29. Show Time 16.50
Spicy tuna, macadamia, avocado top
w/albacore, jalapeno, torch, creamy
garlic & unagi sauce



30. Shrimp Festival 16.00
shrimp tempura, avo, top w/cooked
shrimp & special creamy sauce



31. Spiderman 16.50
spicy salmon, cucumber inside, top
w/ soft shell crab tempura



32. Sushi Pizza 18.50
tempura crispy rice and nori top
with a mixture of spicy tuna,
salmon, hamachi & crabmeat
and house spicy sauce

33. Cracker Roll 18.99
Tempura Asparagus and Avocado inside.
Top with salmon and sliced lemon.
Garnished with deep fried baby octopus
and creamy special sauce.



34. T.G. 16.50
spicy tuna, jalapeno topped with
salmon, crunchy flakes & creamy
spicy sauce



35. The Pearl 16.50
spicy real crabmeat, avocado top
with jalapeno, white tuna & creamy
spicy sauce



36. Titanic 17.50
shrimp tempura, avocado &
cucumber top with tuna, salmon
& spicy crabmeat



37. Tsunami Roll 16.50
spicy tuna, cucumber top with
jalapeno, hamachi, radish, garlic
spicy ponzu sauce



38. Walnut Prawn 17.00
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	Lemonade
Diet Coke	Ice Tea
Sprite	
Juice (Non-Refill)	3.50
Apple	
Pineapple	
Orange	
Cranberry	
Hot Tea	1.50

Desserts

Mochi Ice Cream (2 pcs)	4.95
<i>Flavor Selection: Strawberry, Mango, Green Tea, Vanilla</i>	
Green Tea Ice Cream	4.50
Mango Ice Cream	4.50
Tempura Ice Cream	9.00
<i>Flavor Selection: Green Tea or Mango</i>	
Sushi Ice Cream (4 pcs)	9.00



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