

**APPETIZERS**

<b>EDAMAME</b>	4.5	Steamed soybeans, salt
<b>HARU MAKI</b>	4	Deep fried spring rolls
<b>GYOZA</b>	6	Pork and veggie-filled dumplings (6), steamed or fried
<b>SHUMAI</b>	6	Shrimp-filled dumplings (8), steamed or fried
<b>YAKITORI</b>	8	Grilled all-natural chicken breast skewers (2), teriyaki sauce
<b>SALMON-YAKI</b>	12	Sushi-grade grilled salmon skewers (2), teriyaki sauce
<b>AGEDASHI TOFU</b>	6.5	Fried tofu, shoyu sauce, bonito flakes
<b>SHRIMP TEMPURA</b>	13	Large shrimp (4), tempura-battered and fried
<b>VEGETABLE TEMPURA</b>	12	Assorted veggies (10), tempura-battered and fried
<b>SHRIMP AND VEGETABLE TEMPURA</b>	15	Large shrimp (2) and vegetable (10) tempura combination
<b>BEEF ASPARAGUS</b>	14.5	Thin sliced beef wrapped around asparagus, grilled, teriyaki sauce
<b>BEEF NEGIMA</b>	14.5	Thin sliced beef wrapped around green onions, grilled, teriyaki sauce
<b>SOFT SHELL CRAB APPETIZER</b>	16	Fried whole soft shell crab, ginger dressing, scallions
<b>FRIED CALAMARI</b>	13	Breaded and fried calamari, served with sweet chili sauce

**SALADS**

<b>HOUSE SALAD</b>	sm 5.5 lg 9.5	Mixed greens, cucumber, carrot, tomato, red cabbage, house sesame dressing
<b>SEAWEED SALAD</b>	7	Marinated seaweed, cucumber, shredded daikon, vinegar sauce
<b>IKA SANSU</b>	6.5	Marinated smoked squid, sliced cucumber, shredded daikon, vinegar sauce
<b>GOMA-AE</b>	6.5	Steamed and chilled spinach with sweet sesame sauce
<b>*SASHIMI SALAD</b>	22	Sashimi variety spring mix, cucumber, tomato, shredded daikon, ginger dressing

**SOUPS**

<b>MISO SOUP</b>	2.5	Miso broth, diced tofu, seaweed, scallions
<b>SPICY SEAFOOD MISO SOUP</b>	4.5	Spicy miso broth, diced tofu, seaweed, scallions with shrimp, scallop and calamari
<b>KINOKO SOUP</b>	7	Savory seasoned chicken broth with white, shiitake, and enoki mushrooms (for 2)

**SUSHI STARTERS**

<b>*TUNA TOWER</b>	sm 21 lg 27	Sushi rice, spicy crab, wasabi-avocado, and tuna tartare layered in a tower, garnished with tobiko and micro-greens
<b>*FRESH SASHIMI WITH JALAPENOS &amp; PONZU</b>	32	Choice of tuna, salmon, yellowtail, albacore tuna, or super white tuna, served with sliced jalapenos and ponzu sauce
<b>*TUNA TOSTADA</b>	21	Diced tuna tartare served on fried wonton chips (4), topped with sliced avocado, jalapeno, cilantro, and tobiko
<b>*SPICY SEARED TUNA</b>	26	Herb- and spice-rubbed tuna, seared and sliced, topped with nuta sauce, spicy unagi sauce, and tobiko
<b>*SHIROMI PONZU</b>	30	Choice of seabass, snapper, or flounder, served on a bed of shredded daikon with wasabi-ponzu sauce
<b>*SEARED TUNA WITH MANGO SALSA</b>	28	Seared tuna sashimi topped with a house-made mango salsa
<b>*OYSTER SHOOTER (SPICY or MILD)</b>	5	Oyster, quail egg, scallions, tobiko, ponzu sauce, house cold sake
<b>*UNI SHOOTER (market availability)</b>	Mkt	Uni, quail egg, scallions, tobiko, ponzu sauce, house cold sake

**COMBINATION PLATES**

No Substitutions! An a la carte menu is available for your convenience.		
<b>SUSHI COMBO</b>	32	8 pieces of sushi and a California maki
<b>CHEF'S SPECIAL COMBO</b>	58	Chef's choice of fish, sushi only or sushi and sashimi (22 pieces)

*\*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 with miso soup, house salad, steamed veggies, and rice

**CHICKEN TERIYAKI** 17

Grilled all-natural chicken breast, sliced and topped with teriyaki sauce

**STEAK TERIYAKI** 32

Grilled NY strip steak, sliced and topped with teriyaki sauce

**SALMON TERIYAKI** 25

Grilled sushi-grade salmon topped with teriyaki sauce

**CHICKEN KATSU** 17

Panko-breaded all-natural chicken breast, deep fried and drizzled with creamy katsu sauce

**TON KATSU** 17

Panko-breaded pork cutlet, deep fried and drizzled with creamy katsu sauce

**SALMON WITH SWEET MISO** 28

Grilled sushi-grade salmon brushed with sweet miso sauce

**GRILLED CHILEAN SEA BASS** 46

Fresh Chilean sea bass, grilled and topped with our fresh-made ginger garlic reduction sauce

**SWEET MISO GLAZED CHILEAN SEA BASS** 46

Fresh Chilean sea bass, marinated overnight in a sweet and savory miso sauce

**SUSHI SETS**

Served with miso soup, house salad, and tempura veggies

**\*5 PIECE SUSHI WITH MAKI** 22

Five pieces of sushi and your choice of one maki:

- \*Boston                      \*Philadelphia                      \*Tekka
- \*California                      \*Spicy Tuna                      East

**\*9 PIECE SASHIMI** 29

Nine pieces of fresh sashimi with a side of rice (no tempura veggies)

**\*12 PIECE SASHIMI** 36

Twelve pieces of fresh sashimi with a side of rice (no tempura veggies)

**\*MAKI and TEMPURA BOX** 16

Two shrimp, five veggie tempura and your choice of one maki:

- \*Boston                      \*Philadelphia                      \*Tekka
- \*California                      \*Spicy Tuna                      East

**\*CHIRASHI** 29

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

**YAKI ISHI**

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

**YOUR CHOICE OF ONE MEAT** 34

**YOUR CHOICE OF TWO MEATS** 36

Select from the following:

- \*Sushi-Grade Tuna                      \*Prawns
- \*Sushi-Grade Salmon                      \*Steak (+3)

**NABEMONO**

Fresh cooked noodles, from our kitchen to your table

**\*SUKIYAKI** 18

Thinly sliced beef, tofu, veggies, and rice noodles simmered in shoyu broth and served with a bowl of hot white rice

**SEAFOOD UDON** 17

Udon noodles simmered in a shoyu broth with veggies, shrimp, scallop, calamari, mussels, and fish rice cakes

**TEMPURA UDON** 13

Udon noodles simmered in shoyu broth and served with a side of vegetable tempura

**CHICKEN OR VEGGIE YAKI UDON** 13

Udon noodles sautéed with veggies in a sweet, teriyaki-style sauce

**BEEF OR SEAFOOD YAKI UDON** 17

Udon noodles sautéed with veggies in a sweet, teriyaki-style sauce

**\*NABE YAKI UDON** 18

Udon noodles simmered in shoyu broth with veggies and topped with a poached egg and two shrimp tempura

**SPICY SEAFOOD UDON** 17

Udon noodles simmered in a spicy chicken broth with veggies, shrimp, scallop, calamari, mussels, and fish rice cakes

*\*indicates at least one raw protein ingredient*

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