

# WINE LIST

## SPARKLING WINES

(187ML)

**DOMAINE CHANDON BRUT CLASSIC, CALIFORNIA NAPA VALLEY 187 ML**

11

**DOMAINE CHANDON ROSE, CALIFORNIA NAPA VALLEY 187 ML**

11

## DRY LIGHT WHITE WINES

GLASS

CARAFE  
(375ML)

BOTTLE

**KENDALL-JACKSON, SAUVIGNON BLANC, CALIFORNIA**

9.5

18

35

SUCCULENT MELON, RIPE PEAR & FRESH LEMON GRASS

**JOEL GOTT, SAUVIGNON BLANC, CALIFORNIA**

9

17

33

WITH TROPICAL NOTES OF MANGO, LEMON, LIME, CITRUS, LYCHEE, PINEAPPLE AND GUAVA

**BENVOLIO PINOT GRIGIO, ITALY**

9

17

33

100% PINOT GRIGIO. CRISP ACIDITY, PEACH AND ALMOND

**JOEL GOTT, ROSÉ, CALIFORNIA**

9

17

33

AROMAS OF STRAWBERRY, RASPBERRY, WATERMELON & BUBBLEGUM WITH CITRUS AND HONEYSUCKLE NOTES

**WHISPERING ANGEL, ROSÉ, FRANCE**

12

23

45

FRESH RED BERRY FRUIT CHARACTERISTICS WITH FLORAL NOTES.

## MEDIUM WHITE WINES

GLASS

CARAFE  
(375ML)

BOTTLE

**HOUSE CHARDONNAY**

8.5

16

31

**CONUNDRUM WHITE BLEND BY CAYMUS, CA**

11

21

41

FLAVORS OF APRICOT AND PEAR DEEPEN THE IMPRESSION FROM THE NOSE

**FRANCIS COPPOLA, MONTEREY (HALF BOTTLE)**

22

JUICY FLAVORS OF PEAR, TROPICAL FRUIT AND CITRUS. WITH ALLURING AROMAS OF SPICE AND TOASTED OAK. AND FINISHES WITH A LIGHT CREAMY TEXTURE

**LA CREMA, CHARDONNAY, SONOMA COAST**

13.5

26

51

BEAUTIFULLY AROMATIC, CITRUS-FACED AND LAYERED WITH FLAVORS OF YELLOW APPLE AND ORANGE. HINTS OF VANILLA AND CARAMEL AND RICHNESS AND TEXTURE

**KENDALL-JACKSON, CHARDONNAY, CALIFORNIA**

10.5

20

39

PINEAPPLE, MANGO AND PAPAYA WITH CITRUS NOTES

## MEDIUM/FULL BODIED REDS

GLASS

CARAFE  
(375ML)

BOTTLE

**HOUSE CABERNET SAUVIGNON**

8.5

16

31

**SEA SUN, PINOT NOIR, CALIFORNIA**

12

23

45

INTENSE AND CREAMY ON THE PALATE WITH LUSH FRUIT AND GRIPPY TANNINS

**LA CREMA, PINOT NOIR, SONOMA COAST (HALF BOTTLE)**

23

VIBRANT AROMAS OF CHERRY PIE AND SASSAFRAS, SUPPORTED BY SUBTLE EARTH TONES AND HINTS OF ROSE PETAL AND VANILLA.

**FRANCIS COPPOLA, MONTEREY (HALF BOTTLE)**

22

FULL BODIED WITH A NICE VELVETY TEXTURE. THERE ARE RICH, SOMEWHAT JAMMY FRUIT FLAVORS OF BOYSENBERRY, AND BLACK CHERRY WITH WOODED VANILLA AND TOBACCO LINGERING ON THE BALANCED FINISH.

**DAOU, PASO ROBLES, CA**

15

29

57

THE NOSE ON THIS WINE IS HERBAL WITH ANISE, OREGANO AND PENCIL-SHAVING AROMAS, WHILE BLACKBERRY AND COCOA PROVIDE DEPTH

**HESS COLLECTION ALLOMI, CABERNET SAUVIGNON, NAPA VALLEY**

26

RIPE FLAVORS OF BLACKBERRY MIX WITH HINTS OF CEDAR AND GRAPHITE, AND A SLIGHT NOTE OF TOASTY OAK.

## SAKE SAMPLER \$14

ENJOY A 2 OZ SAMPLE OF EACH THESE SAKES



**Kikusui 1.8L**

**G:11 C:18 B:110**  
Light, fruity  
& aromatic.



**Yoshinogawa  
"Echigo" Junmai  
720ml**

**G:11 C:18 B:43**  
A unique balance  
of earth, mineral  
and subtle fruit



**Maboroshi 1.8L  
"Mystery"**

**G:12.5 C:22 B:130**  
Airy & polite at  
first, expressive  
& expansive  
with food



**Shichi Hon Yari 1.8L  
"Seven Spearsmen"**

**G:11 C:18 B:110**  
Food friendly,  
with notes of earth,  
mushroom  
& bright citrus

\*\*\*\*\* G:Glass(6oz) C:Carafe(10oz) B: Bottle \*\*\*\*\*

## PREMIUM FLIGHT \$15

ENJOY A 2 OZ SAMPLE OF EACH THESE SAKES



**Wakatake 1.8L  
"Demon Slayer"**

**G:13 C:22 B:128**  
Light and smooth.  
Hint of watermelon  
on a clean nose



**Yoshinogawa 720ml  
"Winter Warrior"**

**G:12 C:19 B:45**  
Richly aromatic, lush  
guava, mango, apple  
and pear notes



**Joto 1.8L**

**"The One With The Clocks"**  
**G:14 C:23 B:142**  
Elegant, lacy & memorable,  
this superb daiginjo is  
made apple yeast

## PREMIUM SAKE LIST



**Ozeki  
One Cup**

**\$8.5 / 180ml**

Natural flavor  
of the finest rice



**Kurosawa  
Kimoto**

**\$21 / 300ml**

Quite good chilled,  
but it really blossoms  
at room temperature



**Kurosawa  
"Premium Reserve"**

**\$98 / 720ml**

Fresh warm rice pudding,  
creamy cashew nougat,  
and coconut-raisin cake  
aromas with a silky  
fruity-yet-dry medium  
to-full body



**Kizakura "S"  
Junmai Daiginjo**

**\$29.99 / 500ml**

To enhance the apple  
or banana-like flavor.  
More "Umani" from  
the rice.



**Karatamba  
"Dry Wave"**

**\$19 / 300ml**

Light & smooth,  
sharp dry taste  
refined cleanness



**Sho Chiku Bai  
Nigori**

**\$15 / 375ml**

Silky, smooth  
and sweet

# DRAFT BEER



Style: IPA  
 ABV: 6.7%  
 Country: El Granda, USA  
 Pint: \$8 Pitcher: \$28

A full bodied and aggressively hopped American India Pale Ale. With El Dorado, Mosaic, and Citra hops, the Alpha Dank IPA has an exciting and unique juicy flavor that is sure to satisfy.



Style: Lager  
 ABV: 4.9%  
 Country: Japan  
 Pint: \$7 Pitcher: \$25

Sapporo brews premium lagers using the highest-quality ingredients we can find giving each of our beers our signature crisp, refreshing flavor and clean finish. Whatever your taste, we've got a beer for you.



Style: Lager  
 ABV: 5.5%  
 Country: Japan  
 Pint: \$7 Pitcher: \$25

Refreshing. Crisp. Clear. Asahi Dry is premium beer. Fans around the world have enjoyed the taste of this high quality lager

# BOTTLED BEER



**ORION**  
 (BREWED & BOTTLED IN JAPAN)

\$11 / 635ML

**SAPPORO**  
 (LARGE)

\$10 / 20.3OZ

**ASAHI DRY ZERO**  
 (NON-ALCOHOLIC BEER)

\$6 / 330ML

# HOUSE HOT SAKE



**SHO CHIKU BAI (S) 6 (L) 10**

SERVED IN TOKKURI WITH OCHOKO

# JAPANESE SPECIALTIES

**KINSEN PLUM WINE** KINSEN PLUM WINE IS A SWEET AND NATURAL PLUM WINE **6.5 / GLASS**

**CHOYA " SPARKLING PLUM WINE 7 / 187ML**

THE PERFECT BALANCE OF REFRESHING SPARKLING WINE WITH AROMAS AND MELLOW FLAVOURS OF THE "UME" FRUIT.  
 USING 100% OF JAPANESE PREMIUM NANKO UME



**AWAYUKI SPARKLING SAKE 14 / 300ML**

Softly sweet sparkling sake with notes of peach, cucumber, watermelon and just a hint of marshmallow crème.  
 Enjoy chilled, crisp, cool and refreshing.



# BEVERAGES

- Japanese Marble Soda (Original/Strawberry) 3.95
- Calpico Soda 3.75
- Soda 3.25
- Lemonade 3.75
- Ito En (Oolong Tea/ Jasmine Green Tea) 3.25
- Apple Juice 3.25
- Sparkling Water 3.5



# SMALL PLATES

## **GYOZA 8**

SIX PORK & VEGETABLE OR VEGETABLE POT STICKERS

## **DEEP FRIED OYSTERS 14**

FOUR TEMPURA OYSTERS SERVED WITH KATSU SAUCE & HOMEMADE SPECIAL DRESSING

## **RAW GOMA TUNA TATAKI 16**

SEARED BLACK SESAME-CRUSTED TUNA W/ GOMA SAUCE

## **SOFT SHELL CRAB 10.95**

BREADED SOFT SHELL CRAB W/ DIPPING SAUCE

## **CHICKEN KARAAGE 9.25**

CHICKEN NUGGETS

## **STEAK SKEWERS 11.95**

TWO SKEWERS GRILLED KOBE BEEF & VEGETABLE IN YAKI SAUCE

## **ASPARAGUS BEEF 12.95**

RIB-EYE STEAK, ASPARAGUS, SCALLIONS TOPPED W/ TERIYAKI SAUCE

## **HAMACHI KAMA 19.5**

GRILLED YELLOWTAIL COLLAR SPRINKLED IN SALT & PEPPER

## **DEEP FRIED SCALLOPS 11.25**

FIVE PIECES TEMPURA SCALLOPS SERVED W/ HOUSE DIPPING SAUCE

## **RAW HAMACHI CARPACCIO 16.95**

THINLY-SLICED YELLOWTAIL W/ FRIED GARLIC & AVOCADO IN PONZU SAUCE

## **GRILLED VEGETABLE 9.5**

GRILLED SEASONAL VEGETABLE TOPPED W/ HOUSE SAUCE

## **Jalapeño Popper 14.5**

Jalapeño tempura stuffed w/ cream cheese & spicy tuna topped w/ spring mix & tobiko

## **YAKI NASU 9.95**

LIGHTLY FRIED JAPANESE EGGPLANT SERVED TEMPURA SAUCE ON THE SIDE

## **AGE-DASHI TOFU 9.95**

DEEP-FRIED TOFU TOPPED WITH BONITO FISH FLAKES, TEMPURA SAUCE ON THE SIDE

## **CHICKEN YAKITORI 10.25**

CHICKEN SKEWERS IN YAKI SAUCE

## **SHRIMP & VEGETABLE TEMPURA 13.25**

TIGER SHRIMP(2) & FRIED VEGETABLES, TEMPURA SAUCE ON THE SIDE

## **VEGETABLE TEMPURA 11**

SEASONAL VEGETABLES, LIGHTLY BATTERED THEN DEEP-FRIED

## **RAW ALBACORE TATAKI 14**

SEARED WHITE TUNA W/ SHICHIMI IN PONZU SAUCE

FRESH SEAWEED, ONIONS, KAIWARE, SPICY RADISH, GROUND GARLIC, SESAME SEEDS

\*\*\*\*PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES\*\*\*\*

**RAW** "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

# SASHIMI & SUSHI

		<b>SASHIMI</b> (4 PCS)	<b>NIGIRI</b> (2 PCS)		<b>NIGIRI</b> (2 PCS)
<b>RAW</b> MAGURO	TUNA	14.5	7.25	<b>RAW</b> AMAEBI	SWEET SHRIMP 12
<b>RAW</b> HAMACHI	YELLOWTAIL	14.5	7.25	<b>RAW</b> HOTATEGAI	SCALLOP 8
<b>RAW</b> SAKE	FRESH SALMON	14.5	7.25	<b>RAW</b> IKURA	SALMON ROE 10
<b>RAW</b> SHIRO MAGURO	WHITE TUNA	14	7	<b>RAW</b> TOBIKO	FLYING FISH ROE 7.5
<b>RAW</b> KAMPACHI	AMBERJACK	14.5	7.25	<b>UNAGI</b>	BARBEQUE EEL 7.25
<b>RAW</b> ESCOLAR / WALU	BUTTER FISH	13	6.5	<b>EBI</b>	COOKED SHRIMP 6.25
<b>TAKO</b>	OCTOPUS	14.5	7.25	<b>RAW</b> IKA	SQUID 5.95
<b>RAW</b> SABA	MACKEREL	13	6.5		
<b>RAW</b> SASHIMI COMBO	10 PCS CHEF'S CHOICE FRESH RAW FISH				33
<b>RAW</b> SASHIMI DELUXE	CHEF'S CHOICE 20 PCS				68

## HAND ROLLS

<b>SPIDER</b>	SOFT SHELL CRAB W/ AVOCADO & CUCUMBER	7.5
* <b>SHRIMP TEMPURA</b>	SHRIMP TEMPURA, W/ CRAB MEAT, AVOCADO & CUCUMBER	6.95
* <b>CALIFORNIA</b>	CRAB MEAT W/ AVOCADO & CUCUMBER	6.25
<b>UNAGI</b>	BARBEQUE EEL, AVOCADO & CUCUMBER	6.95
<b>SALMON SKIN</b>	GRILLED SALMON SKIN W/ CUCUMBER, YAMAGOBO & GREEN ONION	5.5
<b>RAW</b> SPICY TUNA	SPICY TUNA W/ AVOCADO & CUCUMBER	7
<b>RAW</b> SPICY SCALLOP	DICED SPICY SCALLOP W/ SHISO LEAF & CUCUMBER	7.95

\*\*\*SUBSTITUTE WITH REAL CRABMEAT FOR \$5 EXTRA

## SALAD & SIDES

<b>EDAMAME</b>	YOUNG GREEN SOYBEANS	4.95	<b>HOUSE SALAD</b>	(S) 4 (L) 6.75
<b>RAW</b> SASHIMI SALAD	CHEF'S CHOICE FRESH FISH ON SPRING MIX W/FRESH HONEY MUSTARD SEEDS DRESSING	17.25		SPRING MIX WITH HOUSE MISO MAYO DRESSING
<b>RAW</b> TUNA SALAD	FRESH MAGURO ON SPRING MIX W/FRESH HONEY MUSTARD SEEDS DRESSING	17.25	<b>SEAWEED SALAD</b>	WAKAME 6.5
<b>RAW</b> TUNA POKE	CUBED TUNA & CUCUMBER W/KIMCHI SAUCE GARNISHED W/ TOBIKO	12.95	<b>SUNOMONO</b>	CUCUMBER W/VINEGAR DRESSING 7.95
			<b>ADD: SHRIMP OR OCTOPUS</b>	8.5
			<b>ADD: SNOW CRAB MEAT</b>	13.5
			<b>STEAMED RICE</b>	3.75
			<b>MISO SOUP</b>	3.75

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# MAKI ROLL



<b>KAPPA</b> CUCUMBER	5.75
<b>AVOCADO</b>	5.95
<b>SHIKITAKE MAKI</b> MUSHROOM	5.75
<b>OSHINKO</b> RADISH PICKLED	5.95
<b>RAW</b> <b>TEKKA</b> TUNA	7.5
<b>RAW</b> <b>HAMACHI</b> YELLOWTAIL	7.5
<b>RAW</b> <b>SAKE</b> SALMON	6.95

## ROLL SUSHI



★ **CALIFORNIA** 7.75  
CRAB MEAT & AVOCADO



**RAW** **SPICY TUNA** 9  
SPICY TUNA & AVOCADO



**UNAGI** 10.75  
BARBEQUE EEL W/ CUCUMBER & AVOCADO



**RAW** **ALASKA** 12.95  
CUCUMBER & AVOCADO  
TOPPED W/ FRESH SALMON



**FUTO MAKI** 12.95  
ASSORTED VEGETABLE & EGG



**RAW** **PHILADELPHIA** 9.95  
SMOKED SALMON, CREAM CHEESE  
& AVOCADO



★ **RAW** **RAINBOW** 14.95  
CRAB MEAT & AVOCADO;  
TOPPED W/ ASSORTED RAW FISH



**VEGETABLE TEMPURA** 10.25  
DEEP FRIED ASSORTED VEGETABLES  
AVOCADO & CUCUMBER



★ **RAW** **SHRIMP TEMPURA** 11.95  
DEEP FRIED SHRIMP, CRAB MEAT,  
CUCUMBER, AVOCADO & TOBIKO



**RAW** **SALMON SKIN** 8.75  
GRILLED SALMON SKIN  
W/ CUCUMBER, GREEN ONION,  
TOBIKO & YAMAGOBO



**CHICKEN TERIYAKI** 9.5  
GRILLED CHICKEN & CUCUMBER  
W/ GREEN ONION



★ **RAW** **SPRING** 10.75  
SWEET POTATO, AVOCADO, CUCUMBER,  
W/ CRAB MEAT & TOBIKO

★ **SUBSTITUTE WITH REAL CRAB MEAT FOR \$5 EXTRA**

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# OUR SIGNATURE ROLLS



❖ **RAW TUNA HEAVEN 17.95**  
 SPICY TUNA INSIDE;  
 TOPPED W/ SEARED TUNA,  
 TEMPURA CRISPS, GREEN ONION,  
 SESAME SEEDS & SPICY MAYO, KIMCHI  
 & UNAGI SAUCES



❖ **RAW RED EVIL 17.95**  
 SPICY TUNA & TEMPURA SHRIMP  
 TOPPED W/ FRESH TUNA & SPRING  
 MIX W/VINEGAR DRESSING  
 & KIMCHI SAUCE



❖ **OISHI 17.95**  
 SPICY TUNA & AVOCADO, TOPPED W/  
 DEEP-FRIED SNAPPER, SCALLOP, TOBIKO,  
 SPICY MAYO, KIMCHI & UNAGI SAUCES



**RAW CHERRY BLOSSOM 17**  
 SPICY TUNA & ASPARAGUS  
 WRAPPED W/ TUNA; GARNISH W/TOBIKO



**RAW FUJI MOUNTAIN 17.25**  
 SPICY TUNA & CUCUMBER INSIDE;  
 TOPPED W/ SPICY SCALLOPS,  
 TOBIKO & GREEN ONION



\*❖ **GOLDEN CRISPY 13.5**  
 SOY WRAPPED W/ UNAGI, CRAB MEAT  
 & AVOCADO THEN DEEP-FRIED;  
 GARNISHED W/TOBIKO, SPICY MAYO,  
 & UNAGI SAUCE



\*❖ **GOLDEN SCALLOP 17.25**  
 CRAB MEAT, UNAGI & TEMPURA CRISPS  
 TOPPED W/ SCALLOPS, GREEN ONION,  
 SPICY MAYO, KIMCHI & UNAGI SAUCE



\* **HONEY CRUNCH 15.95**  
 CRAB MEAT & TEMPURA SHRIMP  
 W/ HONEY MUSTARD SAUCE  
 & HONEY WALNUT



**SPICY DELIGHT 16.95**  
 DEEP FRIED SHRIMP & AVOCADO  
 TOPPED W/ SPICY TUNA, GREEN ONION  
 & TOBIKO, SPICY MAYO, UNAGI  
 & KIMCHI SAUCES



**RAW ULTIMATE TUNA 15.25**  
 SPICY TUNA & AVOCADO INSIDE  
 TOPPED W/ SEARED WHITE TUNA,  
 GREEN ONION & TERIYAKI SAUCE



❖ **DYNAMITE 14.25**  
 HAMACHI, UNAGI, CUCUMBER  
 DEEP FRIED; TOPPED W/ GREEN ONION  
 SPICY MAYO, UNAGI SAUCE & FURIKAKE



**RAW 49ERS 15.95**  
 BARBEQUE EEL & AVOCADO  
 TOPPED W/ FRESH SALMON & LEMON

\* **SUBSTITUTE WITH REAL CRABMEAT FOR \$5 EXTRA** ❖ **TAKES LONGER TO PREPARE (COOKED)**

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# ANIMAL KINGDOM ROLLS



\***RAW FLYING DRAGON 16.95**  
SHRIMP TEMPURA W/ CRAB MEAT  
TOPPED W/ SEARED WHITE TUNA,  
GREEN ONION, SPICY MAYO & UNAGI SAUCE



**RAW PHOENIX 17.5**  
MARINATED BABY SHRIMP IN SPICY SAUCE  
& CUCUMBER, TOBIKO, GREEN ONION;  
TOPPED W/ HAMACHI, SERRANO,  
JAPANESE SPICES & KIMCHI SAUCE



\***RAW KING DRAGON 17.25**  
SHRIMP TEMPURA W/ CRAB MEAT  
TOPPED W/ FRESH TUNA, GREEN ONION  
& TOBIKO



**IGUANA 16.5**  
DEEP FRIED SHRIMP & SPICY TUNA  
TOPPED W/ AVOCADO, FRESH LEMON,  
SPICY & UNAGI SAUCES



\*\***RAW SNOW DRAGON 18.25**  
TEMPURA SHRIMP W/ CRAB MEAT  
TOPPED W/ TUNA, SALMON,  
GREEN ONION, CRAB MEAT, SPICY MAYO  
& KIMCHI SAUCE



❖**GODZILLA 13.75**  
SPICY TUNA ROLL DEEP-FRIED  
TOPPED W/ SPICY MAYO,  
GREEN ONION, SRIRACHA  
& UNAGI SAUCES



**RAW TIGER 16.25**  
DEEP-FRIED SNAPPER & GREEN ONION  
IN LIGHT SPICY SAUCE  
TOPPED W/ FRESH SALMON, AVOCADO  
SPICY MAYO & KIMCHI SAUCE



**RAW PANDA 16.25**  
MARINATED BABY SHRIMP  
MIXED W/ GREEN ONION & TOBIKO  
TOPPED W/ WALU FISH  
HALF WAKAME & HALF TOBIKO



❖\***LION KING 16.25**  
CRAB MEAT, UNAGI, TOBIKO INSIDE  
TOPPED W/ BAKED SALMON,  
GREEN ONION, SPICY MAYO  
& UNAGI SAUCE



**RAW SPIDER 13.25**  
SOFT SHELL CRAB W/ AVOCADO  
& CUCUMBER; TOPPED W/ TOBIKO  
& UNAGI SAUCE



\***DRAGON 16.75**  
TEMPURA SHRIMP W/ CRAB MEAT  
TOPPED W/ BARBEQUE EEL, AVOCADO  
& UNAGI SAUCE



**CATERPILLAR 15.95**  
BARBEQUE EEL & CUCUMBER  
TOPPED W/ AVOCADO  
& UNAGI SAUCE

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## **DINNER ENTRÉES** (SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED RICE)

**TERIYAKI DINNER** GRILLED TO PERFECTION WITH VEGETABLES & SESAME SEEDS

CHICKEN 21.5    RIB EYE STEAK 25    SALMON FILLET 25

**SHRIMP & VEGETABLE TEMPURA** 23

FOUR TIGER SHRIMP & FRIED VEGETABLES, TEMPURA SAUCE ON SIDE

**VEGETABLE TEMPURA** 22

SEASONAL VEGETABLE LIGHTLY BATTERED & DEEP FRIED, TEMPURA SAUCE ON SIDE

**TONKATSU** 23

FRIED BREADED PORK CUTLET

**CHICKEN KATSU** 23

CHICKEN CUTLET

**SABA SHIYOKI** 22

GRILLED MARINADE MACKEREL WITH SALT & PEPPER

## **SASHIMI SUSHI DINNER** (SERVED WITH MISO SOUP & HOUSE SALAD)

**RAW** **CHIRASHI** 28

CHEF'S CHOICE 9 PIECES FRESH FISH OVER SUSHI RICE, TOPPED WITH IKURA

**RAW** **TEKKA DON OR SALMON DON OR HAMACHI DON** 28

SLICED FRESH FISH WITH SUSHI RICE

**RAW** **NIGIRI SUSHI** 29

11 PIECES NIGIRI CHEF'S CHOICE - THE DAY'S BEST FISH

**RAW** **NIGIRI & ROLL SUSHI** 28.5

6 PCS OF NIGIRI SUSHI & 6 PCS OF SPICY TUNA ROLL OR CALIFORNIA ROLL

## **DINNER COMBO 27**

(SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED RICE)

**CHOICES OF TWO ENTRÉES**

**CHICKEN, BEEF +\$3, SALMON +\$3**

**SABA SHIOYAKI, TEMPURA, TONKATSU, CHICKEN KATSU**

**RAW** **SASHIMI +\$4**

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# DONBURI

(SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED RICE)

## **UNAGI DON 24**

*BROILED EEL OVER RICE*

## **OYAKO DON 21**

*CHICKEN, EGG & SLICED OF ONIONS SIMMERED INTO A SAUCED, AND OVER RICE*

## **KATSU DON 22**

*BREADED PORK CUTLET WITH ONION & EGG OVER RICE*

## **CURRY VEGGIE DON 20**

*SEASONAL VEGETABLE WITH JAPANESE CURRY OVER RICE*

## **CURRY KATSU DON 22.5**

*BREADED PORK CUTLET W/ JAPANESE CURRY OVER RICE*

## **CURRY CHICKEN DON 21.5**

*CHICKEN W/ JAPANESE CURRY OVER RICE*

# NOODLES

## **BEEF UDON 15.5**

*THINLY-SLICED BEEF, THICK WHEAT-FLOUR NOODLE, VEGETABLE  
& CHOPPED GREEN ONION IN THE BROTH*

## **CHICKEN UDON 15**

*CHICKEN BREAST STRIPS, THICK WHEAT-FLOUR NOODLE, VEGETABLE  
& CHOPPED GREEN ONION IN THE BROTH*

## **SEAFOOD UDON 17.5**

*SEAFOOD COMBINATION, THICK WHEAT-FLOUR NOODLE, VEGETABLE  
& CHOPPED GREEN ONION IN THE BROTH*

## **\*\* VEGETABLE UDON 14.25**

*WIDE ASSORTMENT OF VEGETABLE, THICK WHEAT-FLOUR NOODLE, VEGETABLE  
& CHOPPED GREEN ONION IN THE BROTH*

## **TEMPURA UDON 17.5**

*PLATE OF TWO TIGER SHRIMP & VEGETABLE TEMPURA WITH BOWL OF UDON*

## **PORK RAMEN 16**

*MARINATED PORK LOIN, THIN NOODLES, VEGETABLES, EGG  
& CHOPPED GREEN ONION IN PORK BONE BASED SOUP*

## **CHICKEN RAMEN 16**

*CHICKEN BREAST STRIPS, THIN NOODLES, VEGETABLES, EGG  
& CHOPPED GREEN ONION IN PORK BONE BASED SOUP*

## **YAKI RAMEN 20**

*STIR-FRIED RAMEN WITH VEGETABLES, SHICHIMI & CHOPPED GREEN ONION*

**ADD BACON: \$2 CHICKEN:\$3**

**\*\* NOT INDICATIVE OF VEGETARIAN OR VEGAN  
PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES**



# LUNCH SPECIAL

EVERY DAY 11:30AM - 2:30PM



## LUNCH BENTO BOX

**\$16.5**

SERVED WITH MISO SOUP, HOUSE SALAD & RICE



**CHOICE OF ANY 2 ITEMS**

- SHRIMP & VEGETABLE TEMPURA
- CHICKEN TERIYAKI
- BEEF TERIYAKI
- SALMON TERIYAKI
- GYOZA
- SPRING ROLL
- TON KATSU (PORK CUTLET)
- CHICKEN KATSU (CHICKEN CUTLET)
- CALIFORNIA ROLL
- SPICY TUNA ROLL
- NIGIRI SUSHI
- CHEF'S CHOICE SASHIMI

## LUNCH ENTRÉE

SERVED WITH MISO SOUP, HOUSE SALAD & RICE

- SHRIMP & VEGETABLE TEMPURA \$13.25
- VEGETABLE TEMPURA \$12.5
- CHICKEN TERIYAKI \$13.5
- BEEF TERIYAKI \$14.5
- SALMON TERIYAKI \$14.5
- TON KATSU (FRIED BREADED PORK CUTLET) \$13.5
- CHICKEN KATSU (FRIED BREADED CHICKEN CUTLET) \$13.5



## DONBURI (RICE BOWL)

SERVED WITH MISO SOUP & HOUSE SALAD



- KATSU DONBURI (PORK CUTLET WITH ONION & EGG) \$14
- CHICKEN KATSU DONBURI (CHICKEN CUTLET WITH ONION & EGG) \$14
- CURRY CHICKEN DONBURI \$14
- CURRY KATSU DONBURI (PORK CUTLET) \$14
- CURRY CHICKEN KATSU DONBURI (CHICKEN CUTLET) \$14
- CURRY VEGGIE DONBURI \$13.5
- NIKU DONBURI (BEEF WITH ONION & EGG) \$15
- UNAGI DONBURI (BROILED EEL) \$17
- CHICKEN TERIYAKI DONBURI \$13.5

## SUSHI LUNCH

SERVED WITH MISO SOUP & HOUSE SALAD



- CHIRASHI (ASSORTED FRESH RAW FISH OVER SUSHI RICE) \$18.5
- SPICY CHIRASHI (ASSORTED FRESH RAW FISH OVER SUSHI RICE) \$18.5
- SASHIMI COMBO (CHEF'S CHOICE 9PCS FRESH RAW FISH) \$18.5
- NIGIRI SUSHI (9PCS CHEF'S CHOICE-THE DAYS BEST FISH) \$18.5
- SAKE DON (SLICED FRESH SALMON OVER SUSHI RICE) \$17.5
- MAGURO TUNA DON (SLICED FRESH TUNA OVER SUSHI RICE) \$18.5

# DELUXE SUSHI BENTO BOX

**\$21**

SERVED WITH MISO SOUP & RICE



SAKE NIGIRI, PHILLY ROLL, GOMA TUNA, EDAMAME, & AGEDASHI TOFU,

SHIRO MAGURO NIGIRI, SPICY TUNA ROLL, GYOZA, FRIED SCALLOPS & HOUSE SALAD

MAGURO NIGIRI, SPICY TUNA ROLL, COLD TOFU, SPRING ROLL & SEAWEED SALAD



SAKE NIGIRI, CALIFORNIA ROLL, GYOZA, AGEDASHI TOFU, & SEAWEED SALAD

MAGURO NIGIRI, TEMPURA ROLL, COLD TOFU, GYOZA, & EDAMAME

SHIRO MAGURO NIGIRI, PHILLY ROLL, TUNA POKE, FRIED SCALLOPS, & HOUSE SALAD



CHEF'S CHOICE SASHIMI, PHILLY ROLL, GYOZA, TUNA POKE & SEAWEED SALAD

UNAGI NIGIRI, TEMPURA ROLL, FRIED SCALLOPS, AGEDASHI TOFU & HOUSE SALAD

CHEF'S CHOICE SASHIMI, AVOCADO ROLL, GYOZA, SPRING ROLL & GOMA TUNA

# SUSHI ROLL COMBO

(SERVED WITH MISO SOUP, SEAWEED SALAD AND EDAMAME)  
YOUR CHOICE OF RAINBOW, DRAGON, 49ERS, AKI, HONEY CRUNCH OR LION KING ROLL

**\$17**



RAINBOW ROLL



LION KING ROLL



AKI ROLL



HONEY CRUNCH ROLL



49ERS' ROLL



DRAGON ROLL

# SHIKI POKE BAR

ALL POKE BOWL COME WITH SPICY SESAME SEED, SESAME OIL & HOUSE KIMCHI SAUCE

**\$17**



- 1 CHOOSE YOUR BASE:**  
RICE OR SUSHI RICE OR SALAD
- 2 CHOOSE YOUR (1) PROTEIN:**  
SPICY TUNA . SALMON . TUNA . ALBRCORE . ESCOLAR/WALU
- 3 CHOOSE 3 TOPPINGS:**  
AVOCADO . CRABMEAT SALAD . SEAWEED SALAD . GREEN ONION . CUCUMBER . CORN . TOBIKO . COLD TOFU . JALAPEÑO . OSHINKO . EDAMAME . ROASTED SEAWEED,

**EXTRAS:**

EXTRA FISH: \$3 MISO SOUP: \$2 EXTRA TOPPING: \$2

# RAMEN & UDON



NABEYAKI UDON

PORK RAMEN

BEEF UDON

CHICKEN UDON \$13.5

BEEF UDON \$14

VEGGIE UDON \$13

NABEYAKI UDON \$15

PORK RAMEN \$15

CHICKEN RAMEN \$15

SPICY BEEF RAMEN \$15