

## Tapas (small plates)

*All of our small plates are perfect for sharing*

- Gyoza *pan fried pork pot stickers with sesame-soy vinaigrette sauce* 6.5  
Sake or Hamachi Kama *grilled salmon collar or yellowtail collar, ponzu soy (limited)* 10  
Calamari *fried tender squid steak w/ crispy tempura batter, 7-spice, chili, japanese fry sauce* 7  
Asian Style Ribs *tender baby back rib basted in balsamic teriyaki* 9  
Tuna-Pineapple *quick seared ahi tuna, fresh cut pineapple, chili garlic sauce, jalapeno* 7.75  
Garlic Edamame *sauted soybeans in the pod, garlic, soy, sake* 5.75  
Shrimp Yaki *grilled succulent shrimp with sweet and spicy glaze* 7.75  
Coconut Onion Rings *hand battered with coconut panko crust, chili garlic sauce* 5  
Edamame *boiled and lightly salted soybeans in the pod, served chilled* 4.25  
Agedashi Tofu *fried tofu served w/ soy sauce-like dressing* 5.50  
Teriyaki Wings *grilled chicken wings tossed in sweet chili garlic sauce* 6  
Shishito Tempura *japanese peppers dipped in crispy tempura, onion rings, spicy aioli* 6.50  
Salmon Grill *lightly salted atlantic salmon, pineapple, citrus-soy* 6.25  
Saba Grill *lightly salted norweigian mackerel, basil, sweet vinegar-soy* 5  
Charred Brussel Sprout *fresh basil, lemon zest, diced chili, sweet-soy* 7  
Panko Pork *fried tender pork loin coated w/ panko bread crust, japanese bbq sauce* 6  
Kim Chi *spicy marinated nappa cabbage and daikon radish pickles* 3  
Tempura *fried prawns and vegetables in light tempura batter* 8.5  
Vegetable Tempura *fresh seasonal vegetables dipped in crispy tempura* 6.50  
Soft-Shell Crab *soft-shell crab dipped in our delicate tempura* 6.25  
Rice *bowl of steamed rice* 1.50

## Soup and Salad

- Miso Soup *soybean base soup* 2.50  
Goma Ae *blanched tender spinach salad w/ sweet black sesame sauce, toasted almonds* 4.50  
Sunomono *shrimp and octopus over cucumber salad, sweet-soy rice vinegar dressing* 4.50  
Seaweed Breeze *mix seasoned seaweed salad* 4.50      *w/ octopus* 5.50  
Green Mix *fresh garden greens* 3.50  
Chicken Salad *grilled chicken on a bed of field greens, cucumber and avocado  
w/ house carrot soy-sesame vinaigrette* 7.50

## Bento Box (combination)

*(choose any two items) served w/ miso soup, salad and rice* 14.25

- |                 |                                  |                           |                   |
|-----------------|----------------------------------|---------------------------|-------------------|
| Tempura         | Chicken Teriyaki                 | Ton Katsu ( <i>pork</i> ) | Vegetable Tempura |
| Salmon Teriyaki | Sashimi ( <i>chef's choice</i> ) | Beef Teriyaki             | California Roll   |

\* No Substitutions \*

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*Checks are not accepted, we appologize for any inconvenience. 18% gratuity will be added to a party of 5 or more. We are not responsible for any articles lost or damaged. We reserve the right to refuse service to anyone.*

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## Entree

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

Chicken Teriyaki

*grilled marinated chicken, seasonal veggies, housemade teriyaki sauce 13*

Beef Teriyaki

*grilled rib-eye, seasonal vegetables, panko rice tots, balsamic teriyaki 14.75*

Miso Salmon

*atlantic salmon, mango corn succotash, sweet sake soy reduction 15*

Salmon Shioyaki

*lightly salted grilled salmon, shaved veggies, citrus-soy dipping sauce 14*

Saba Yaki

*norwegian mackerel, marinated nappa cabbage, raspberry puree, soy glaze 12.50*

Assorted Tempura

*prawns and freshly cut vegetables dipped in delicate tempura batter 14*

Seafood Tempura

*fried prawns and assorted fish cut from sushi bar, tempura sauce 15*

Ton Katsu

*tender pork loin w/panko crust, shredded cabbage, vegetable-fruit sauce 13*

## Udon (noodles in broth)

*(served with salad)*

Nabeyaki Udon

*noodles cooked in soy broth topped*

*w/ tempura prawn, chicken and seasonal vegetables 12.50*

Tempura Udon

*noodles cooked in soy broth topped w/prawns and vegetable tempura 12*

Vegetable Udon

*noodles cooked in soy broth w/tofu and assorted fresh vegetables 11*

## Sushi Dinner

*(served with miso soup and salad)*

Deluxe Sushi

*california roll, salmon teri maki, four chef's choice nigiri 20*

Chirashi Sushi

*assorted sashimi and vegetables over sushi rice 20*

## Makimono Sushi (roll)

(6-8 pieces per order)

*All of our sushi are perfect for sharing*

- Avalanche *seared albacore tuna, tempura asparagus, topped with abi tuna, snow crab salad, wasabi infused tobiko caviar 15 \**
- Blizzard *snow crab salad, spicy tuna, avocado, english cucumber, topped with tempura bites accompany with tuna tartar 15.25 \**
- Brad *spicy abi tuna, avocado, cucumber fried w/ panko crust, sriracha, japanese mayo 10.25 \**
- California Roll *snow crab salad, cucumber, avocado 6.5*
- Cali-Cali *deep fried california roll w/ japanese bread crumbs 8.5*
- Caterpillar *tempura shrimp and cucumber, topped w/ barbequed eel and avocado 13.50*
- Cherry Blossom *salmon, cucumber wrapped w/ abi tuna, topped w/ spicy sauce, masago caviar 13.50 \**
- Coconut Crunch *yellowtail, fresh pineapple coated w/ coconut crust, topped w/ snow crab salad and chili garlic sauce 14.25*
- Dynamite *spicy tuna, cucumber, avocado 7.25 \**
- Escolar-Hamachi Roll *escolar, yellowtail, jalapeno, lemon, gobo, avocado 8 \**
- Green Monster *tempura asparagus, abi tuna, topped w/ wasabi tobiko 11.25 \**
- Grinch *yellowtail, seared albacore tuna, basil, cucumber, spicy sauce, green tempura bites, cherry tomatoes, balsamic-soy 11.50 \**
- Hot Lava *snow crab salad, eel, avocado, lightly baked w/ house spicy sauce 10*
- Kamikaze *spicy yellowtail, avocado, cucumber 6.75 \**
- Mango Tango *tempura asparagus, fresh mango, topped with escolar, thin sliced jalapeno, tobiko caviar 14.75 \**
- Orange Roll *salmon, avocado, blanched asparagus, topped w/ tobiko caviar 9.50 \**
- Philly *smoked salmon and asparagus w/ cream cheese 7.25*
- Rainbow *shrimp tempura and cucumber w/ assorted fish on top 13.50 \**
- Red Devil *seared albacore, english cucumber, topped w/ abi tuna, thin sliced jalapeno 13.50 \**
- Rock 'n Roll *barbeque eel w/ avocado 6.75*
- Takekawa Maki *salmon skin grilled to crispy, rolled w/ cucumber and gobo 5*
- Salmon Teri Maki *grilled salmon teriyaki w/ cucumber 5.50*
- Scallop Maki *cooked spicy scallop and cucumber 6.50*
- Shiso Hot *spicy abi tuna, cucumber, japanese shiso mint, hamachi, thin sliced lime 14.75 \**
- Spicy Albacore Maki *seared albacore tuna, cucumber, avocado, spicy-mayo 6.50 \**
- Spider *tempura soft-shell crab, cucumber and masago 9.50*
- Sunburn *signature roll w/ tuna, cucumber and avocado-inside, seared abi tuna-outside, topped w/ spicy sauce 13.50 \**
- Sunrise *snow crab salad, avocado, cucumber, topped w/ salmon and thin sliced lemon 13.50 \**
- Tem Maki *prawn tempura, cucumber, masago 7*
- Tataki Twist *snow crab, hamachi, lemon, cucumber, topped with seared albacore tuna 13.75 \**
- Tiger Roll *shrimp, avocado, cucumber, japanese mayo 5.75*
- Veggie Maki *asparagus, cucumber, shiitake mushroom, spinach, gobo 6.50*
- Yam Yam Roll *crispy tempura yam, topped w/ seasoned seaweed salad 7*

\* *"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information".*

## Nigiri Sushi

(2 pieces per order)

Albacore ( <i>seared white tuna</i> ) 5	Maguro ( <i>tuna</i> ) 5
Avocado ( <i>citrus chili paste, sweet soy</i> ) 4	Masago ( <i>smelt roe</i> ) 4.75
Black Cod ( <i>torched sablefish</i> ) 5.25	Sake ( <i>salmon</i> ) 5
Branzino ( <i>mediterranean sea bass</i> ) 5.25	Scallop ( <i>japanese</i> ) 5.75
Cobia ( <i>rosemary smoked black kingfish</i> ) 5.25	Smoked Sake ( <i>smoked salmon</i> ) 5
Ebi ( <i>prawn</i> ) 4.25	Tako ( <i>octopus</i> ) 4.25
Escolar ( <i>walu</i> ) 5	Tobiko ( <i>flying fish roe</i> ) 5
Hamachi ( <i>yellowtail</i> ) 5	Unagi ( <i>freshwater eel</i> ) 5
	Wasabi Tobiko ( <i>flying fish roe</i> ) 5.25

## Special Sashimi (raw fish)

Cobia - Orange ( <i>light rosemary smoked black kingfish, orange supreme, thai chili, shaved fennel, sea salt, evoo</i> ) 14.75
Branzino Crudo ( <i>mediterranean sea bass, golden beets, almonds, citrus chili soy, kale chips</i> ) 14.75
New Style Ahi Poke ( <i>maguro sashimi, jalapeno slices, fuji apple, wasabi cheese, sweet vinegar soy, micro greens</i> ) 15

## Sashimi (raw fish)

(6 pieces per order)

Albacore ( <i>seared white tuna</i> ) 13	Hamachi ( <i>yellowtail</i> ) 13
Black Cod ( <i>torched sable fish</i> ) 14.50	Kanpachi ( <i>amberjack</i> ) 14.50
Escolar ( <i>walu</i> ) 13	Sake ( <i>fresh salmon</i> ) 14
Maguro ( <i>tuna</i> ) 14	Smoked Sake ( <i>smoked salmon</i> ) 13
Tako ( <i>octopus</i> ) 12	Sashimi Combo (12 pc's chef's choice) 24

## Desserts

Ice Cream <i>green tea</i> 3
Granita <i>cucumber, shiso mint, lemon ice, tuile cookies</i> 3.50
Mochi Ice Cream <i>sticky rice pastry wrapped in ice cream ball</i> 4.75
Semifreddo <i>semi-frozen mascarpone, oreo soil, myer lemon citrus preserves, berries</i> 5.50
Double Deck Mousse <i>creamy white and dark chocolate, artisan wafer in a martini glass</i> 5
Green Tea Tempura <i>flash fried green tea ice cream, poundcake w/ vanilla raspberry</i> 5.25
Cheese Cake <i>house made cheese cake w/ italian cream cheese w/ raspberry sauce</i> 5.25

## Beverages

San Pellegrino <i>sparkling natural mineral water</i> 2.25	
Ramune <i>imported Japanese marble soda</i> 2.50	Tonic Water 2
Coke, Diet Coke, Sprite, Dr Pepper 2.25	Club Soda 2
Mango/Pineapple Frisca 2.75	Ice Green Tea 2.25
Glaceau ( <i>smart water</i> ) 2.50	

\* Please ask your server for our Beer and Wine list

\* Corking service fee 10.00 per bottle