

STARTER BITES

Tofu Avocado Salad	\$9
Tofu, Avocado with Miso Dressing	
Pork Shabu Shabu Salad	\$12
Boiled Pork Belly Salad with Sesame Dressing	
Seaweed Salad	\$6
Seasoned Seaweed Salad	
Oshinko Moriawase	\$7
Assorted Pickles	
Cream Cheese Saikyo-zuke	\$7
Fermented Cream Cheese with Special Miso Paste	
Tako Wasabi	\$7
Raw Octopus Mixed with Wasabi Stem	
Edamame	\$6
Steamed Green Beans	
Asari Miso Soup	\$6
Miso Soup with Manila Clams	
Miso Soup	\$3

SEAFOOD

Mix Sunomono	\$13
Vinegared Seafood Salad	
Uni Tororo	\$13
Fresh Sea Urchin with Grated Mountain Yam	
Aji Tataki	\$15
Finely Chopped Horse Mackerel Sashimi	
Maguro Tataki	\$14
Lightly Broiled Tuna Sashimi	
Hamachi Jalapeno Carpaccio	\$14
Yellowtail and Jalapeno with Yuzu Dressing	
Goma Maguro	\$15
Tuna Sashimi Dressed with Sesame Sauce	
Goma Hamachi	\$15
Yellowtail Sashimi Dressed with Sesame Sauce	

Maguro Yamakake	\$12
Grated Mountain Yam with Tuna Sashimi	
Sake Yamakake	\$11
Grated Mountain Yam with Salmon Sashimi	
Uzaku	\$12
Vinegared Eel and Cucumber Salad	
Tako su	\$12
Vinegared Raw Octopus	
Tororo Mozuku Su	\$9
Vinegared Mozuku Seaweed with Grated Mountain Yum and Ikura	
Ika Mentai	\$9
Raw Squid with Cod Roe	

GRILLED

Salmon Teriyaki	\$13
Grilled Salmon Marinated with Teriyaki Sauce	
Salmon Butter yaki	\$13
Grilled Salmon with Butter	
Hamachi Kama	\$14
Grilled Salted Yellowtail Coller	
Gindara Yuan	\$13
Grilled Black Cod Marinated with Sweet Soy Sauce	
Saba Shio Yaki	\$12
Grilled Salted Mackerel	
Asari Hotate Butter Yaki	\$11
Butter Sauted Manila Clams and Scallop	
Kalbi Tataki	\$13
Lightly Broiled Beef Short Rib	
Kuro Buta Sausage	\$9
Japanese Pork Sausage (5pcs)	

DEEP FRIED

- TEMPURA -

Tempura	\$14
Shrimps and Vegetables	
Vegetable Tempura	\$12

- MEAT -

Recommend!

Chicken Karaage *Small (6pcs) \$9 Large (10pcs) \$14*
Japanese Style Deep Fried Chicken with Homemade Tartar Sauce

Sunagimo Karaage \$9
Deep Fried Chicken Gizzard

- FISH -

Kani Cream Croquette \$9
Crab Cream Croquettes (3pcs)

Soft Shell Crab \$14
Deep Fried Soft Shell Crab

Geso Karaage \$9
Japanese Style Deep Fried Squid Legs

Shishamo Karaage \$9
Deep Fried Smelts (5pcs)

OTHERS

Yose Nabe \$28
Pork, Chicken, Salmon and Vegetables in Hot Pot

Oden *Small \$13 Large \$25*
Fish Cakes, egg and Vegetables Stewed in Light Broth

Ebi Sui Gyoza \$12
Boiled Shrimp Dumplings with Vegetables

Pork Gyoza \$8
Pan-Fried Pork Dumplings (6pcs)

Shrimp Shumai \$7
Steamed Shrimp Dumplings (4pcs)

Tako Yaki \$8
Japanese Style Octopus Dumplings

Age Tofu \$7
Deep Fried Tofu with Radish in Fish Broth

Potato Fries \$7
Deep Fried Potatoes and Sweet Potatoes

RICE

BOWLS

※Served with Miso Soup and Pickles

Ten Don※ **\$23**
Vegetables and Seafood Tempura Rice Bowl

Una Don※ **\$28**
Eel Rice Bowl

Uni Ikura Tororo Don※ **\$25**
Uni, Ikura and Grated Mountain Yum over Sushi Rice

Chirashi Don※ **\$27**
Assorted Sashimi over Sushi Rice

- SMALL SIZE -

Mini Poke Bowl (ALOHA) **\$15**
Marinated Tuna, Yellowtail, Salmon Sashimi over Rice Topped with Seaweed Salad, Vegetables and Wasabi Dressing

Mini Poke Bowl (HAWAII) **\$14**
Marinated Salmon Sashimi and Avocado over Rice Topped with Seaweed Salad, Vegetables and Spicy Mayo

Mini Kakiage Don **\$11**
Mixed Vegetables and Seafood Tempura Bowl

Mini Gyu Don **\$11**
Beef Bowl

Yaki Onigiri **\$4**
Grilled Rice Ball with Pickled Plum inside

OCHAZUKE

Tai Chazuke **\$15**
Red Snapper Sashimi Topped Grilled Rice Ball Soaked in Hot Green Tea

Maguro Chazuke **\$14**
Tuna Sashimi Topped Grilled Rice Ball Soaked in Hot Green Tea

Mentaiko Chazuke **\$11**
Cod Roe Topped Grilled Rice Ball Soaked in Hot Green Tea

Sake Chazuke **\$11**
Salmon Topped Grilled Rice Ball Soaked in Hot Green Tea

SUSHI

SUSHI / SASHIMI

Sushi Sashimi Roll Omakase <i>Chef's Choice</i>	\$38
Assorted Sashimi (7pcs), Sushi (5pcs) and Shrimp Tempura Roll	
Sashimi Moriawase <i>Chef's Choice</i>	\$32
Assorted Sashimi (18pcs)	
Sushi Moriawase <i>Chef's Choice</i>	\$28
Assorted Sushi (9pcs Sushi and 1Roll)	
Chirashi Don <i>Chef's Choice</i>	\$27
Assorted Sashimi over Sushi Rice	
Today's Special Sashimi <i>Chef's Choice</i>	\$18
Assorted Sashimi (6pcs)	
Madai Usuzukuri	\$14
Thinly Sliced Red Snapper Sashimi with Ponzu Sauce	
Maguro Sashimi	\$15
Tuna Sashimi (5pcs)	
Hamachi Sashimi	\$15
Yellowtail Sashimi (5pcs)	
Salmon Sashimi	\$14
Salmon Sashimi (5pcs)	

- SUSHI / SASHIMI a la carte -

Maguro Tuna	\$5	Salmon	\$5
Hamachi Yellowtail	\$5	Aji Horse Mackerel	\$5
Uni Sea Urchin	\$8.5	Ikura Salmon Roe	\$6
Unagi Eel	\$5	Tai Red Snapper	\$5
Hotate Scallop	\$6	Tako Octopus	\$5
Ika Squid	\$4	Botan Ebi Jumbo Shrimp	\$7
Tamago Egg	\$4	Ebi Shrimp	\$5
Tobiko Flying Fish Roe	\$4	Kani Kama Crab Stick	\$4

ROLL

- FUSION ROLL - (8pcs)

Signature Roll	\$19
Shrimp Tempura and Spicy Tuna with Eel Sauce	
Uni Hotate Roll	\$19
Uni, Scallop, Avocado and Cucumber	
Rainbow Roll	\$18
Assorted Sashimi, Avocado and Cucumber	
Lobster Salad Avocado Roll	\$17
Lobster, Avocado and Cucumber	
Eel Dragon Roll	\$17
Eel, Crab Stick and Avocado	
Spider Roll	\$16
Deep Fried Soft Shell Crab (6pcs)	
Shrimp Tempura Roll (5pcs)	\$12

- CLASSIC ROLL - (6pcs)

Tekka Roll Tuna	\$7
Negi Hamachi Roll Yellowtail with Scallion	\$7
Salmon Roll	\$7
California Roll	\$8
Salmon Avocado Roll	\$9
Eel Avocado Roll	\$9
Spicy Tuna Roll	\$9
Spicy Hamachi Roll Spicy Yellowtail	\$9
Spicy Salmon Roll	\$9
Salmon Skin Roll	\$9
Avocado Cucumber Roll	\$6

< Extra Order >

Wasabi / Ginger / Spicy Mayo / Eel Sauce	\$0.5
Crunch / Avocado / Cucumber / Jalapeno / Scallion	\$1

YAKITORI

Omakase

Yakitori Combination (*Chef's Choice*)

7 Sticks **\$28** 10 Sticks **\$36**

MEAT

Gyu Tan	Grilled Beef Tongue	\$6
Kalbi	Grilled Short Ribs	\$7
Negima	Grilled Chicken Thigh with Scallion	\$4
Tsukune	Grilled Chicken Meat Ball	\$6
Cheese Tsukune	Grilled Chicken Meat Ball with Cheese	\$6.5
Sunagimo	Grilled Chicken Gizzards	\$4
Thigh	Grilled Chicken Thighs	\$4
Lamb Chop	Grilled Lamb Chop	\$7
Pork Belly	Grilled Pork Belly	\$4
Pork Ponzu	Grilled Pork Belly Topped with Scallion and Ponzu Sauce	\$4.5

YAKITORI

SEAFOOD

Ebi		\$5
	Grilled Shrimp	
Hotate		\$6
	Grilled Scallop	
Maguro		\$7
	Grilled Tuna	
Ika Geso		\$5
	Grilled Squid Legs	

VEGETABLE

Shiitake		\$4
	Grilled Shiitake Mushrooms	
Eringi		\$4
	Grilled Oyster Mushrooms	
Shisito		\$4
	Grilled Shishito pepper	
Negi		\$4
	Grilled Scallion	
Asparagus Bacon		\$5
	Asparagus Wrapped with Grilled Bacon	
Mini Tomato Bacon		\$4
	Cherry Tomato Wrapped with Grilled Bacon	
Uzura Bacon		\$5
	Quail Egg Wrapped with Grilled Bacon	
Mochi Bacon		\$5
	Rice cake Wrapped with Grilled Bacon	

NOODLES

Nabeyaki Udon	\$15
Udon with Shrimp Tempura, Chicken and Vegetables in Hot Pot	
Tempura Udon	\$13
Udon with Tempura	
Zaru Soba	\$11
Cold Soba Noodles	
Tempura Zaru Soba	\$15
Cold Soba Noodles with Tempura	
	Extra Soba Sauce +\$1

SPECIAL

Obento Box

Assorted Sashimi, 1Roll, Shrimp and Vegetable Tempura,
Salmon Teriyaki with Miso Soup, Salad and Pickles

Regular Price **\$38** **★Happy Hour (5-7pm) \$28**

DESSERT

Yuzu Cheese Cake	\$7
Mochi Ice Cream	\$5
<i>Choose TWO Flavors: (Vanilla / Green Tea / Black Sesame)</i>	

Please inform our staff of any Food Allergies.
A 20% gratuity is suggested for parties of 6 or more.