

LUNCH BENTO BOX \$11.95 **

(Available 11:00 am – 3:00 pm)

Choice of Chicken Teriyaki, Salmon Teriyaki (Add \$3.00), Bulgogi or Pork Tonkatsu Curry Rice with California Roll or Spicy Salmon Roll served w/ Miso Soup, Cucumber Salad & Shrimp Tempura

APPETIZERS **

Sushi Appetizers \$8.95 (no substitutions)

3 pcs. of Chef selected and 1 California roll

Sashimi Appetizers \$11.95 (no substitutions)

8 pcs. of Chef selected

Tuna Tataki \$9.95

Seared tuna (very rare) served with ponzu sauce

Salmon Tataki \$9.95

Seared salmon (very rare) served with ponzu sauce

Crab Meat Stick Tempura (6 pcs.) \$6.95

Lightly battered & deep fried Crab Sticks served with tasty spicy mayo sauce

Soft Shell Crab \$5.95

Lightly battered & deep fried served with eel sauce

Sweet Potato Tempura (6 pcs.) \$5.95

Battered & deep fried served with tempura sauce

SOUPS AND SALADS **

Miso Soup \$2.50

Seaweed Salad \$4.50

Assorted seaweeds and radish marinated in sesame vinegar dressing

Crab Meat Stick Salad \$4.95

Crab Sticks mixed salad with fish eggs and tangy soy sauce

Japanese Cucumber Salad \$4.50

Cucumber in rice vinegar topped with sesame seeds

SUSHI & SASHIMI DELUXES **

(no substitutions)

Sushi Deluxe A \$18.95

3 pcs. of chef selected sashimi and 6 pcs. of chef selected sushi and 1 shrimp tempura roll

Sushi Deluxe B \$25.95

6 pcs. of chef selected sashimi and 6 pcs. of chef selected sushi and 1 Shrimp Tempura roll and 1 Spicy Salmon Roll

Sashimi Deluxe \$25.95

18 pcs. of assorted chef selected fresh fish

RICE ENTREES **

Chirashi (\$16.95)

10 pcs. of chef selected sashimi and fish eggs over rice

Unagi Don (\$12.95)

Grilled Eel fillet over rice

Chicken Teriyaki (\$10.95)

Grilled lean Chicken served with teriyaki sauce with rice

Salmon Teriyaki (\$13.95)

Grilled Salmon fillet served with teriyaki sauce with rice

Pork Tonkatsu Curry Rice (\$10.95)

Lightly battered & deep fried Pork topped with tonkatsu sauce over golden curry rice

Bulgogi (\$11.95)

Grilled marinated Beef with BBQ sauce served with rice and kimchi

UDON NOODLE SOUP

Choice of Shrimp Tempura (2 pcs.) \$12.95

Vegetable Tempura (\$10.95)

Chicken, Pork (\$10.95) or Beef (\$11.95)

with wakame, green onion and dried seaweed

SPECIAL SUSHI ROLLS **

Ocean Roll (Fried Roll) \$12.95

Fried Shrimp, Salmon, Tuna, and Scallion topped with spicy scallop, fish eggs, eel sauce and spicy mayo

Crunchy Crunchy Roll \$12.95

Crab Meat Tempura, cream cheese, cucumber, spicy crunchy topped with spicy white crab meat, eel sauce and spicy mayo

Spider Supreme Roll \$12.95

Soft Shell Crab, asparagus, crab meat, fish eggs, jalapeno, spicy crunchy, eel sauce and spicy mayo

Lobster Roll \$15.95

Spicy Shrimp & Scallop, fish eggs, spicy crunchy topped with fried Lobster slices, eel sauce and mayo

SUSHI MAKI ROLLS **

MEDIUM ROLLS

California Roll \$5.95

Crab stick, avocado, cucumber and fish eggs

Spicy Tuna Roll \$5.95

Tuna and cucumber

Spicy Salmon Roll \$5.95

Salmon and cucumber

Eel Roll \$5.95

Eel, cucumber and avocado

Spicy Yellowtail Roll \$5.95

Yellowtail and cucumber

Philadelphia Roll \$5.95

Salmon, avocado, cream cheese and scallion

Crispy Tuna Roll \$5.95

Spicy crunchy with Tuna and cucumber

Smoky Roll \$5.95

Smoked Salmon, cream cheese and scallion

Black Pearl Roll \$5.95

Eel, cream cheese, avocado, black sesame seeds

Shrimp Tempura Roll \$5.95

Shrimp tempura, avocado and fish eggs

Spider Roll \$6.95

Soft Shell Crab and asparagus

SMALL ROLLS

Salmon Roll \$3.95

Tuna Roll \$3.95

Crab Stick Roll \$3.95

VEGETARIAN ROLLS

Avocado Roll \$3.95

Cucumber Roll \$3.95

Asparagus Roll \$3.95

Inari Roll \$3.95

Sweet Potato Roll \$4.95

NIGIRI SUSHI (2 pcs.) / SASHIMI (2 pcs.) **

Tuna (Maguro) \$3.50/\$4.50

Shrimp (Ebi) \$3.50/\$3.50

Salmon (Sake) \$3.50/\$4.50

Yellowtail (Hamachi) \$4.00/\$5.50

Crab (Kani) \$3.50/\$3.50

Octopus (Tako) \$3.50/\$3.50

Eel (Unagi) \$4.50/\$4.50

Flying Fish Roe (Tobiko) \$3.50/3.50

Scallop (Hotate) \$6.50/\$6.50

Salmon Roe (Ikura) \$4.50/\$4.50

Egg (Tamago) \$2.50/2.50

Sweet Shrimp (Amaebi) \$6.50/\$6.50

Squid (Ika) \$3.50/\$3.50

Smelt Roe (Masago) \$3.50/\$3.50

Albacore \$3.50/\$4.50

Smoked Salmon \$3.50/\$4.50

White tuna \$3.50/\$4.50

Tofu Skin (Inari) \$2.50/\$2.50

Most dishes contain sesame seeds

With Soy paper add \$1.50

DESSERTS

Mochi Ice Cream (\$5.95)

:Green Tea, Mango, Strawberry or Vanilla

** Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness **

Gratuity fees will be added for groups of 6 or more people

Prices subject to change without notice