



## SMALLER

BEEF ROLLS	thinly sliced ribeye wrapped around green onions and grilled, finished with teriyaki sauce	\$12
EDAMAME	lightly salted soy bean pods	\$6
WASABI PORK SHUMAI (6)	pork filling dumplings in a wasabi wrapper	\$7
SHRIMP SHUMAI (6)	dumplings with shrimp filling	\$7
PORK GYOZA (4)	pan fried pork dumplings	\$7
VEGETABLE DUMPLINGS (7)	hand formed dumplings, please allow extra time for preparation.	\$9.5
PORK DUMPLINGS (7)	hand formed pork dumplings, please allow extra time for preparation.	\$9.5
SOFT SHELL CRAB	lightly breaded soft shell crab finished with ponzu sauce	\$17
HAMACHI KAMA	grilled yellowtail chin	\$17
SEAWEED SALAD		\$7
SQUID SALAD		\$10
BABY ORGANIC GREENS	with fruit and peanut miso dressing	\$7
MISO SOUP		\$4
SPICY SEAFOOD SOUP	light dashi broth with an assortment of seafood	\$9

## LARGER

OMAKASE ROLLS*		\$45
	Chef's choice of 5 rolls	
OMAKASE SET*		\$45
	Chef's choice of a mix of rolls, nigiri, and sashimi for one person	
OMAKASE SASHIMI*		MARKET \$
TERIYAKI FILET* (8 oz)	grilled with steamed rice, miso soup, and vegetables	\$42
TERIYAKI RIBEYE* (14 oz)	grilled with steamed rice, miso soup, and vegetables	\$36
TERIYAKI CHICKEN (12 oz)	grilled with steamed rice, miso soup, and vegetables	\$17
TERIYAKI SALMON (9 oz)	grilled with steamed rice, miso soup, and vegetables	\$28
TONKATSU	panko fried pork tenderloin, miso soup, and vegetables	\$18
UNAJU	broiled fresh water eel, miso soup, steamed rice, and Japanese pickles	\$28
DOUBLE SALMON	teriyaki salmon and peppered salmon, miso soup, steamed rice, and vegetables	\$20
BUTTER LOBSTER	two lobster tails lightly fried and sauteed with a butter sauce, miso soup, vegetables, and steamed rice	\$49
FILET AND LOBSTER*	steamed rice, miso soup, and vegetables	\$58
SHRIMP AND MUSHROOM FRIED RICE		\$17
CHICKEN AND MUSHROOM FRIED RICE		\$16
BACON FRIED RICE WITH TONKATSU		\$18

\*Items may contain raw or undercooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, fish, shellfish, or eggs may increase your risk of food borne illness. Not all ingredients are listed, **please inform your server of any allergies or food restrictions.**  
Parties of five or more, gratuity may be included and no separate checks.

<b>NIGIRI, two pieces an order</b>		
TUNA*	MAGURO	\$6.75
SALMON*	SAKE	\$5.95
YELLOWTAIL*	HAMACHI	\$8.25
OCTOPUS	TAKO	\$6.25
SQUID	IKA	\$5.75
FRESH WATER EEL	UNAGI	\$7.95
SHRIMP	EBI	\$5.95
SMOKED SALMON*		\$7.75
SCALLOP*	HOTATE	\$8.95
SUPER WHITE TUNA*	ESCOLAR	\$7.95
SURF CLAM	HOKIGAI	\$5.75
SWEET SHRIMP*	AMA EBI	\$9.50
SALMON ROE*	IKURA	\$6.75
INARI ZUSHI	TOFU POUCH (vegan)	\$4.95
EGG	TAMAGO	\$4.95
<b>SASHIMI</b>		
TUNA*	MAGURO	\$24.00
SALMON*	SAKE	\$21.00
OCTOPUS	TAKO	\$21.00
YELLOWTAIL*	HAMACHI	\$25.00
SUPER WHITE TUNA*	ESCOLAR	\$25.00
<b>MAKI (ROLLS)</b>		
TUNA*	TEKKA, WITH WASABI	\$6.95
SALMON*	WITH WASABI	\$5.75
YELLOWTAIL*	WITH WASABI	\$6.95
SHRIMP TEMPURA	FRIED SHRIMP, SPICY MAYO, MASAGO, CUCUMBER	\$7.75
CALIFORNIA	CRAB STICK, CUCUMBER, AVOCADO, MASAGO	\$6.50
PHILADELPHIA*	CREAM CHEESE, SMOKED SALMON, AVOCADO	\$7.50
UNAGI AVOCADO	FRESH WATER EEL AND AVOCADO	\$7.95
SPICY SCALLOP*	BAY SCALLOPS, MASAGO, GREEN ONIONS, SPICY MAYO	\$8.95
SPICY SALMON*	CHILI OIL, TONGARASHI, SOY SAUCE, SESAME OIL	\$6.95
SPICY OCTOPUS	GREEN ONIONS, SPICY MAYO, MASAGO	\$6.95
SPICY SHRIMP	GREEN ONIONS, SPICY MAYO, MASAGO	\$6.95
SPICY TUNA*	GREEN ONIONS, SPICY MAYO, MASAGO	\$6.95
SPIDER*	SOFT SHELL CRAB, SPICY MAYO, CUCUMBER, MASAGO	\$9.95
SUN*	TUNA, SALMON, CRAB STICK, TEMPURA FRIED, SPICY MAYO, MASAGO	\$9.75
TIGER EYE*	SMOKED SALMON, JALEPENO, CREAM CHEESE TEMPURA FRIED, MASAGO	\$9.75
CUCUMBER		\$3.95
AVOCADO		\$4.95
SHITTAKE MUSHROOM TEMPURA		\$6.75
SWEET POTATO TEMPURA		\$5.75
ASPARAGUS TEMPURA	SPICY MAYO	\$6.50
SEAFOOD PUFF	CREAM CHEESE, SPICY SHRIMP, CRAB STICK, SESAME OIL, ENTIRE ROLL TEMPURA FRIED, FINISHED WITH SPICY MAYO AND EEL SAUCE	\$12.95
MYSTERY ROLL*	CHEF'S CHOICE	\$12.00
SUMO*	SALMON, SPICY SHRIMP, AVOCADO	\$15.25
WHITE FISH TEMPURA	SPICY MAYO, CUCUMBER, CRAB STICK	\$12.50
FUJI MOUNTAIN*	SPICY TUNA SPICY SHIRMP, CRAB STICK SALAD	\$18.95
FIRE*	SPICY TUNA, CILANTRO, AVOCADO, TUNA, HABANERO TOBIKO	\$15.95