



Lunch box special (11am - 3 pm)

Comes with miso soup, salad, rice (Substitute brown rice \$2.50 extra), 2pc-gyoza, edamame, 3pc California roll or 5pc combo tempura

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|--|----------------|
| 1. Lunch bento "A" (Grilled chicken in teriyaki sauce) | \$14.95 |
| 2. Lunch bento "B" (Grilled prime cut beef in teriyaki sauce) | \$15.95 |
| 3. Lunch bento "C" (Battered crunchy breast chicken cutlet served with katsu sauce) | \$15.95 |
| 4. Lunch bento "D" (Battered crunchy pork cutlet served with katsu sauce) | \$15.95 |
| 5. Lunch bento "E" (Grilled fillet salmon in teriyaki sauce) | \$16.95 |
| 6. Lunch bento "F" (Battered organic tofu in teriyaki sauce) | \$14.95 |
| 7. Lunch bento "G" (4pc: Fresh assorted thin slice fish)* | \$16.95 |
| 8. Lunch bento "H" (Grilled salmon neck served with ponzu sauce) | \$15.95 |
| 9. Lunch bento "I" (Grilled mackerel served with ponzu sauce) | \$15.95 |
| 10. Lunch bento "J" (4 pc: Battered shrimp in crunchy flake, deep fried served with tempura sauce) | \$16.95 |

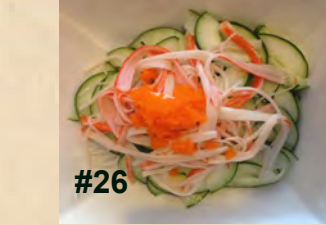
Deluxe box special (all day served)

Comes with miso soup, salad, rice (Substitute brown rice \$2.50 extra), 2pc gyoza, edamame, 5pc combo tempura, 3pc California roll and 3pc combo sashimi

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|--|----------------|
| 11. Deluxe Bento "A" (Grilled chicken in teriyaki sauce) | \$21.95 |
| 12. Deluxe Bento "B" (Grilled prime cut beef in teriyaki sauce) | \$22.95 |
| 13. Deluxe Bento "C" (Battered crunchy breast chicken cutlet served with katsu sauce) | \$22.95 |
| 14. Deluxe Bento "D" (Battered crunchy pork cutlet served with katsu sauce) | \$22.95 |
| 15. Deluxe Bento "E" (Grilled fillet salmon in teriyaki sauce) | \$23.95 |
| 16. Deluxe Bento "F" (Battered organic tofu in teriyaki sauce) | \$20.95 |
| 17. Deluxe Bento "G" (9pc: Fresh assorted thin slice fish)* | \$28.95 |
| 18. Deluxe Bento "H" (Grilled mackerel served with ponzu sauce) | \$22.95 |
| 19. Deluxe Bento "I" (Grilled salmon neck served with ponzu sauce) | \$22.95 |
| 20. Deluxe Bento "J" (8pc: Fresh salmon thin slice)* | \$26.95 |
| 21. Deluxe Bento "K" (8pc: Fresh red tuna thin slice)* | \$26.95 |
| 22. Deluxe Bento "L" (8pc: Fresh hamachi thin slice)* | \$27.95 |
| 23. Deluxe Bento "M" (5pc: Battered shrimp in crunchy flake, deep fried served with tempura sauce) | \$24.95 |

*=Contain Raw fish, Increased risk for forborne illness when consuming raw or undercooked food.





Salad

- 24. Chicken Salad** (Grilled chicken on the top of mix fresh salad served with house salad dressing) **\$10.95**
- 25. Green salad** (Specially selected fresh veggie served with house salad dressing) **\$7.95**
- 26. Kani su salad** (Crab stick, cucumber, radish, seaweed salad, dressed house sauce, sesame seeds and fish eggs) **\$8.95**
- 27. Poki Salad*** (Red tuna, cucumber, radish, onion, nuts, seaweed salad, garlic, house dressing sauce, sesame seeds and fish egg) **\$18.95**
- 28. Sashimi salad*** (Red tuna, Yellow tail, Salmon, Red snapper, cucumber, radish, onion, nuts, seaweed salad, garlic, dressed house sauce, sesame seeds and fish eggs) **\$19.95**
- 29. Seaweed salad** (Seaweed with special dressing) **\$7.95**
- 30. Sunomono** (Cucumber, dressed house sauce, sesame seeds and fish eggs) **\$7.95**

Appetizer

- 31. Age -Tofu** (Battered organic tofu served with house sauce) **\$8.95**
- 32. Baked mussels** (6 pc, Baked green shell mussels with spicy mayo sauce serving on shred radish, ungi sauce, scallion & fish eggs) **\$9.95**
- 33. Calamari** (6pc, Breaded calamari ring, deep fried served with house sauce) **\$9.95**
- 34. Edamame** (Steamed organic soybeans) **\$6.95**
- 35. Garlic Edamame** (Steamed organic soybeans tossed with fried garlic sauce) **\$7.95**
- 36. Gyoza** (6pc Handmade Japanese pot stickers served with house sauce) **\$7.95**
- 37. Sashimi Appetizer Hamachi*** (6pc, Fresh thin hamachi slice) **\$13.95**
- 38. Sashimi Appetizer Salmon*** (6pc, Fresh thin salmon slice) **\$12.95**
- 39. Sashimi Appetizer Tuna*** (6pc, Fresh thin red tuna slice) **\$12.95**
- 40. Sashimi Combo appetizer*** (6pc, Assorted fresh thin slice fish) **\$13.95**
- 41. Soft Shell Crab** (Deep fried crab w/house dipping sauce) **\$10.95**
- 42. Shrimp Tempura** (6pc, Battered shrimp in crunchy flake, deep fried served with tempura sauce) **\$11.95**
- 43. Tempura-Combo Appetizer** (2pc Shrimp & 5pc assorted veggie battered and deep fried served with tempura sauce) **\$9.95**
- 44. Vegetable Tempura** (6pc, Assorted veggie battered and deep fried served with tempura sauce) **\$8.95**
- 45. Yakitori** (2pc, Skewered chicken & mix veggie with house sauce) **\$10.95**

Udon noodles

Thick wheat flour noodles with house broth, mixed vegetables and egg

- 46. Chicken (Breast) \$14.95** **47. Beef \$15.95** **48. Tempura** (1 pc Shrimp & 4pc Mixed vegetables) **\$15.95**
- 49. Seafood** (Mussels, scallop, shrimp, calamari) **\$15.95** **50. Tofu and Vegetables** **\$14.95**

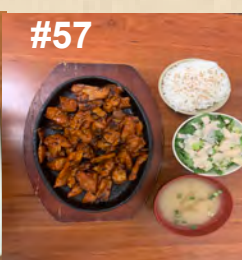
Ramen noodles

Thin wheat flour noodles with house broth, mixed vegetables and egg

- 51. Chicken (Breast) \$14.95** **52. Beef \$15.95**
- 53. Seafood** (Mussels, scallop, shrimp, calamari) **\$15.95**
- 54. Tofu and Vegetables \$14.95**

Spicy options hot / medium / mild / not spicy.

*=Contain raw fish, Increased risk for forborne illness when consuming raw or undercooked food.



BBQ dishes

Comes with miso soup, organic green salad and white rice(Substitute brown rice \$2.50 extra)

55. **BBQ Beef** (Charbroiled prime cut beef marinade in house BBQ sauce, served with fried mix vegetables on hot cast iron plate) **\$20.95**
56. **BBQ Chicken** (Charbroiled chicken marinade in house BBQ sauce served with fried mix vegetables on hot cast iron plate) **\$19.95**
57. **BBQ Spicy Chicken** (Charbroiled chicken marinade in house spicy & BBQ sauce, served with mix vegetables on hot cast iron plate) **\$19.95**
58. **BBQ Spicy Pork** (Charbroiled prime cut pork marinade in house spicy & BBQ sauce, served with fried mix vegetables on hot cast iron plate) **\$19.95**

Teriyaki dishes

Comes with miso soup, organic green salad and white rice(Substitute brown rice \$2.50 extra)

59. **Beef teriyaki** (Grilled prime cut beef in a teriyaki sauce) **\$20.95**
60. **Chicken teriyaki** (Grilled chicken in a teriyaki sauce) **\$19.95**
61. **Salmon teriyaki** (Grilled fillet salmon in a teriyaki sauce) **\$21.95**
62. **Tofu teriyaki** (Battered organic tofu in teriyaki sauce) **\$18.95**

Curry dishes

Comes with miso soup, organic green salad and rice(Substitute brown rice \$2.50 extra)

63. **Beef Curry** (Prime cut beef, mix vegetables with Japanese green curry sauce) **\$19.95**
64. **Chicken Curry** (Breast Chicken, mix vegetables with Japanese green curry sauce) **\$18.95**
65. **Shrimp Curry** (5pc Shrimps, mix vegetables with Japanese green curry sauce) **\$19.95**
66. **Tofu and Veggie Curry** (Firm Organic tofu and mix vegetables with Japanese green curry sauce) **\$17.95**

Tempura / Katsu dishes

Comes with miso soup, organic green salad and rice (Substitute brown rice \$2.50 extra)

67. **Chicken Katsu** (Battered crunchy Breast chicken cutlet served with katsu sauce) **\$20.95**
68. **Ton Katsu** (Battered crunchy pork cutlet served with katsu sauce) **\$20.95**
69. **Shrimp Tempura** (6pc, Battered shrimp in crunchy flake ,deep fried served with tempura sauce) **\$20.95**
70. **Mix Vegetable Tempura** (7pc, Assorted veggie battered in crunchy flake, deep fried served with tempura sauce) **\$18.95**
71. **Combo Tempura** (3pc shrimp & 5pc assorted veggie battered in crunchy flake, deep fried served with tempura sauce) **\$19.95**

Shioyaki/ Kama / Donburi

Comes with miso soup, organic green salad and rice(Substitute brown rice \$2.50 extra)

72. **Saba shioyaki** (Grilled mackerel served with ponzu sauce) **\$20.95**
73. **Salmon shioyaki** (Grilled fillet salmon) **\$20.95**
74. **Hamachi kama** (Grilled hamachi neck served with ponzu sauce) **\$20.95**
75. **Salmon Kama** (Grilled salmon neck with sea salt served with ponzu sauce) **\$18.95**
76. **Sake Don*** (8 Thin pc of salmon over sushi rice serving with assorted veggie,tamago and fish eggs) **\$22.95**
77. **Tekka Don***(8 Thin pc of red tuna over sushi rice serving with assorted veggie,tamago and fish eggs) **\$22.95**
78. **Unagi Don** (8pc Marinated unagi over sushi rice serving with assorted veggie,tamago,unagi sauce ,sesame seeds and fish eggs) **\$23.95**

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#85



#84



#86

Sushi rolls

- 79. 49er's roll* (8pc: Crab meat ,avocado topping with Salmon ,lemon slice and fish eggs) \$14.95
- 80. Alaska Roll* (6pc: Salmon, avocado, cucumber and sesame seeds) \$9.95
- 81. Albacore roll*(6pc: Albacore , avocado ,cucumber and sesame seeds) \$9.95
- 82. Baked scallop roll(8pc:Baked the whole roll with crab meat, avocado topping with fresh scallop and spicy mayo, adding unagi sauce & fish eggs)"Baked roll" \$14.95
- 83. California roll (6pc: Crab meat, avocado,sesame seeds) \$7.95
- 84. Cherry blossom roll* (8pc: Fresh salmon , avocado , cucumber topping with fresh red tuna) \$14.95
- 85. Dragon roll (8pc:Shrimp tempura, cucumber,avocado topping with eel , avocado,unagi sauce and sesame seeds) \$14.95
- 86. Golden gate roll(8pc:Shrimp tempura,Crab meat topping with fresh red tuna,salmon and avocado) \$14.95
- 87. Hamachi lover roll*(8pc :Crab meat, avocado topping with hamachi, unagi sauce, fish eggs & scallion) \$15.95
- 88. Hollywood roll*(6pc:Fresh red tuna ,avocado, cucumber and sesame seeds) \$9.95
- 89. Las vegas roll (8-10pc: Deep fried the whole roll with battered, baked assorted fish, cream cheese serving with shred radish ,unagi & spicy mayo sauce and fish eggs)"Deep fried roll" \$13.95



#98



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#96

- 90. Lion king roll(8pc: Baked the whole roll with crab meat ,avocado topping with salmon and spicy mayo adding unagi sauce and fish eggs) "Baked roll" 14.95
- 91. Negi Hama* (6pc: Fresh hamachi and scallion) \$7.95
- 92. Orange California roll(6pc: Crab meat, avocado, fish eggs) \$8.95
- 93. Oishi roll*(8pc:Crab meat, smoked salmon, topping with unagi ,avocado ,spicy mayo & ungi sauce & fish eggs) \$16.95
- 94. Philadelphia Roll*(6pc:Salmon,avocado ,cream cheese and sesame seeds) \$9.95
- 95. Rainbow roll*(8pc:Crab meat,avocado topping with tuna , salmon ,tai, ebi,avocado and fish eggs) \$14.95
- 96. Red Dragon Roll (8pc: Shrimp tempura, carb meat topping with ebi,avocado and spicy mayo sauce) \$14.95
- 97. Raider's Roll(8pc:Salmon, avocado, cream cheese topping with unagi, avocado spicy mayo & unagi sauce and fish eggs) \$14.95
- 98. R & B roll(8pc: Soft shell crab, Crab meat topping with ebi, avocado spicy mayo & unagi sauce and fish eggs) \$16.95
- 99. Rock & Roll (5pc: Crab meat,unagi, avocado, cucumber topping with unagi sauce and fish eggs) \$10.95
- 100. Sake Maki* (6pc: Fresh salmon) \$6.95
- 101. Salmon Skin roll (6pc: Fried salmon skin, cucumber, unagi sauce and fish eggs) \$7.95
- 102 S.F Roll(8-10pc:Deep fried the whole roll with battered,crab meat,avocado & cream cheese serving on shred radish ,spicy mayo & unagi sauce and fish eggs) "Deep fried roll" \$12.95

Substitute Soy wrap \$1.50 extra

*=Contain raw fish ,Increased risk for forborne illness when consuming raw or undercooked food.



#79



#92



#89



#103



#102



#90

- 103. Spider roll** (5pc: Deep fried soft shell crab, crab meat, avocado, cucumber topping with unagi sauce and fish eggs) **\$11.95**
104. Tekka Maki* (6pc: Fresh red tuna) **\$6.95**
105. Tempura Roll (5pc: Deep fried shrimp tempura, crab mat, avocado, cucumber topping with unagi sauce and fish eggs) **\$10.95**
106. Teriyaki Roll (5pc: Grilled chicken, avocado topping with unagi sauce and fish eggs) **\$9.95**

Spicy rolls

- 107. Crazy Roll*** (8-10pc: Deep fried the whole roll with ground spicy tuna, cream cheese, jalapeno serving on shred radish, spicy mayo & unagi sauce) "Deep fried roll" **\$13.95**
108. Crunchy spicy tuna roll* (6pc: Ground spicy tuna, cucumber, crunchy flake and sesame seeds) **\$9.95**
109. Dynamite Roll* (8pc: Ground spicy tuna, cucumber topping with albacore, seaweed salad, spicy sauce & fish eggs) **\$14.95**
110. Hot Night Roll* (8pc: Shrimp tempura, avocado, cucumber topping with ground spicy tuna, spicy mayo & unagi sauce and crunchy flake) **\$14.95**
111. Hot Julio* (5pc: Fresh salmon, crab meat, fresh jalapeño topping with spicy sauce, scallion and fish eggs) **\$9.95**
112. Kamakazi Roll* (8pc: Crab meat, avocado, topping with salmon & red tuna, spicy sauce, green onion & fish eggs) **\$14.95**



#112



#107



#109



#116



#106



#97

- 113. Spicy Phili Roll*** (6pc: Ground spicy salmon, cream cheese, cucumber and sesame seeds) **\$9.95**
114. Spicy Californian Roll (6pc: Spicy crab meat, cucumber and sesame seeds) **\$8.95**
115. Spicy Salmon Roll* (6pc: Ground spicy salmon, cucumber and sesame seeds) **\$9.95**
116. Spicy tuna roll* (6pc: Ground spicy tuna, cucumber and sesame seeds) **\$9.95**
117. Spicy Yellow Tail Roll* (6pc: Ground spicy hamachi, cucumber and sesame seeds) **\$9.95**
118. Kaiser Roll* (8pc: Crab meat, avocado topped with spicy ground tuna, unagi, spicy mayo & unagi sauce and fish eggs) **\$15.95**
119. Paradise Roll* (8pc: Crab meat, shrimp tempura, cucumber topping with ground spicy salmon, salmon skin, unagi & spicy sauce, scallion and fish eggs) **\$14.95**



#81



#119



#113



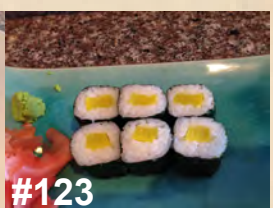
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#120



#123

Veggie rolls

- 120. Avocado roll** (6pc: Fresh avocado) **\$5.95** **121. Futo maki roll** (5pc: Yellow radish, avocado, cucumber & shitake kampyo) **\$7.95**
122. Kampyo Maki (6pc: Squash) **\$5.95** **123. Oshinko Maki** (6pc: Yellow radish pickle) **\$5.95**
124. Shitake maki (6pc: Shitake mushroom) **\$5.95** **125. Veggie tempura rolls** (5pc: Deep fried zucchini, carrot and sweet potato) **\$8.95**
126. Kappa Maki (6pc, fresh cucumber) **\$5.95**

Substitute Soy wrap \$1.50 extra * = Contain raw fish, Increased risk for forborne illness when consuming raw or undercooked food.



#118



#110



#121

Hand Roll(1Piece served)

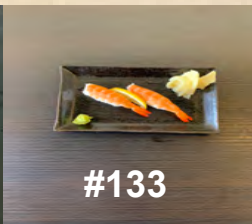
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| 127. California hand roll (Sushi rice, crab meat, avocado ,cucumber & fish eggs) | \$7.50 |
| 128. Hamachi hand roll* (Sushi rice, fresh hamachi, avocado, cucumber unagi sauce & fish eggs) | \$9.95 |
| 129. Spicy scallop hand roll* (Sushi rice,Chopped spicy raw scallop, avocado, cucumber & fish eggs) | \$9.95 |
| 130. Spicy tuna hand roll* (Sushi rice, ground spicy tuna, avocado , cucumber & fish eggs) | \$8.95 |
| 131. Unagi hand roll* (Sushi rice, marinated eel, avocado, cucumber, unagi sauce and fish eggs) | \$9.95 |
| 132. Veggie hand roll (Sushi rice, Avocado, cucumber,unagi sauce and sesame seeds) | \$7.95 |

NIGIRI (2Pieces served)

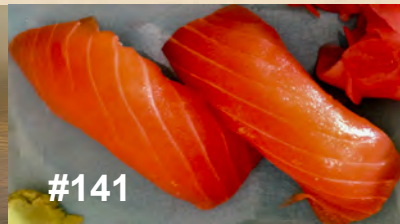
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| 133.Ebi (Cooked shrimp) \$6.50 | 134.Hamachi* (Yellow tail) \$6.95 | 135.Hotate* (Scallop) \$6.95 |
| 136.Inari (Soy bean pouch) \$5.95 | 137.Kani (l. Crab stick) \$5.95 | 138.Maguro* (Red tuna) \$6.95 |
| 139.Masago* (Smelt roe) \$6.95 | 140.Shiro Maguro* (Albacore) \$6.95 | 141.Sake* (Salmon) \$6.95 |
| 142.Sake Toro* (Fatty Salmon) \$6.95 | 143.Smoked salmon \$6.95 | |
| 144.Spicy Hotate* (Spicy scallop) \$6.95 | 145.Tai* (Red snapper) \$6.50 | |
| 146.Tamago (Cooked sweet egg) \$5.95 | 147.Unagi (Marinated water eel) \$6.95 | |



#142



#133



#141



#134



#138



#147

Sashimi special

Comes with miso soup, organic green salad and white rice(**Substitute brown rice \$2.50 extra**)

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|---|----------------|
| 148. Salmon sashimi* (10 pc, Fresh thin salmon slice) | \$26.95 |
| 149. Sake Toro* (10pc,Fresh fatty part of Salmon) | \$28.95 |
| 150. Tuna Sashimi* (10 pc,Fresh thin tuna slice) | \$26.95 |
| 151. Yellow Tail Sashimi* (10 pc,Fresh thin hamachi slice) | \$28.95 |
| 152. Combo Sashimi* (18pc Assorted fresh thin slice fish) | \$33.95 |

Sushi special

Comes with miso soup, organic green salad

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|---|----------------|
| 153. Sushi A* (6pc Nigiri mix and 6pc Spicy tuna or 6pc Crunchy spicy California roll) | \$26.95 |
| 154. Sushi B* (10pc Nigiri Mix) | \$30.95 |
| 155. Sushi C* (6pc Nigiri Mix and 6pc combo sashimi) | \$30.95 |
| 156. Sushi D* (Chirashi bowl, 10 pc fresh assorted fish over sushi rice serving with assorted veggie) | \$23.95 |

Substitute Soy wrap \$1.50 extra

***=Contain raw fish ,Increased risk for forborne illness when consuming raw or undercooked food.**



#152



#148



#150



#78



#156



#153

Kids menu \$14.95

*For kids age 10 years and under.

*Only for dine in.

- a) Organic miso soup
- b) Mix vegetables tempura (3pc)
- c) California roll(8Pc) Or Chicken teriyaki and white rice (Substitute brown rice \$2.50 extra)
- d) Mochi ice cream(1pc)

Side orders

- 158. Steam white rice \$3.95
- 159. Miso soup \$3.50
- 160. Organic salad \$3.95
- 161. Brown rice \$3.95

Dessert (2pc served)

- Mochi ice cream \$6.95
- Flavors of (162. Green tea, 163. Strawberry, 164. Chocolate)

Soft drinks

- 165. Soft drinks (Pepsi, Diet Pepsi, Lemonade, Lepton Ice Tea, Sierra Mist) \$2.75
- 166. San Pellegrino Sparking Water (500ml) \$3.95
- 167. Bottle Spring Water (500ml) \$2.50
- 168. Japanese Soda Ramune' (flavor of Original, Strawberry and Orange) \$4.50
- 169. Juice (flavor of Apple and Orange) \$3.95
- 170. Oi Ocha Green Tea(flavor of sweetened and unsweetened) \$4.50

Bottle beers

- 171. Sapporo (20.3fl/600ml) \$8.95
- 172. Kirin (22fl/650ml) \$8.95
- 173. Asahi (21.4/633ml) \$8.95
- 174. Sapporo, Asahi or Kirin (12fl/355ml) \$6.95

Bottle Sake / House sake / Sake Cocktails

- 175. Ozeki Nigori Sake (Unfiltered sake that looks milky and is mildly sweet tasting with refreshing flavor.)
 - 375ml \$12.95
 - 750ml \$22.95
- 176 Hakushika Junmai Ginjo sake (Fresh, fruity sake with subtle sweet flavor and smooth finish.) 300ml \$13.95
- 177. Hakutsurun Organic Junmai Sake (Ingredients, brewing process, aging process are all USDA certified organic.) 300ml \$14.95
- 178. Hakutsurn Draft sake (Light, refreshing that is easy to drink) 300ml \$11.95
- 179. Ozeki sake Dry(A fresh dry and smooth to suit the discriminating taste of sake connoisseurs.) 375ml \$12.95 750ml \$22.95
- 180. House Hot sake
 - Large \$8.95
 - Small \$6.95

House Wine

- 181. Red Wine (Cabernet Sauvignon)
 - Glass \$7.95
 - Bottel 750ml \$22.95
- 182. White Wine (Chardonnay)
 - Glass \$7.95
 - Bottel 750ml \$22.95
- 183. Plum Wine
 - Glass \$7.95
 - Bottel 750ml \$22.95
- 184. Bottle Wine (Merlot 750ml, Cabernet Sauvignon 750ml, Pinot Noir 750ml, Piot Grigio 750ml, Rose' 750ml) \$22.95