

APPETIZERS

EDAMAME \$6.5

boiled japanese soybeans with sea salt

GOMAE \$5.5

boiled spinach with black sesame dressing

TOFU TOWER \$6.5

deep-fried tofu sweet & sour sauce

CRAB RANGOON \$6.5

crispy wonton wrapped crab meat with cream cheese celery sweet & sour sauce

GYOZA \$6.5

pot stickers deep-fried pork vegetable dumpling with shoyu vinaigrette dip

AGAE DASHI TOFU \$6.5

deep-fried soft tofu and ginger soysauce dip

CRISPY CALAMARI \$9.5

deep-fried squid spicy shoyu with vinaigrette dip

TEMPURA

delicately deep-fried

Mixed vegetable \$7.5

Shrimp 4 pcs. \$9.5

Combination veggie and shrimp 2 pcs. \$9.5

SOFT SHELL CRAB \$9.5

deep-fried soft shell crab with shoyu vinaigrette dip

ASPARAGUS BEEF ROLL \$10.5

asparagus wrap thinly sliced beef grilled in teriyaki sauce

Chashu Bun \$4 (1 PCS.)

our signature steamed buns filled with

chashu pork spring mixed leaf served

with nano spicy mayo sauce

SHRIMP SHUMAI \$8

Steamed With Ponzu dipping sauce.

COCONUT SHRIMP \$8

Deep fried coconut battered Butterfly shrimp.

SUSHI APPETIZER

SPICY TUNA RICE CRISPY \$11

spicy tuna on crispy rice garnished with sliced jalapeno

SPICY TUNA TARTARE \$12

spicy tuna with avocado & chili drizzled with ponzu sauce

SPICY CRACKER \$9.5

spicy tuna spicy salmon on crisps

SASHIMI APPETIZER \$14.5

6 pcs. of sliced fish fillet chef's choice

HAMACHI PONZU \$14.5

sliced yellowtail drizzled with ponzu and sliced jalapeno

SUPER WHITE TUNA PONZU \$14.5

sliced white tuna drizzled with ponzu and sliced jalapeno

SOUP&SALAD

MISO \$3.5

japanese soup with soft tofu seaweed and scallion

SPICY SEAFOOD SOUP \$7

hot&sour soup with shrimp squid mushroom tomato and lime juice

CUCUMBER SALAD \$4.5

sliced fresh cucumber topped with carrot sweet&sour vinaigrette dressing

MIXED GREEN SALAD \$6

spring mixed leaf carrot ginger dressing

SEAWEED SALAD \$6

marinated seaweed cucumber and masago sesame seed

SEARED TUNA SALAD \$12

seared tuna over spring mixed leaf with spicy ponzu sauce

VEGGIE MAKI

KAPPA cucumber \$5

OSHINKO pickled radish \$5

KAMPYO Sweet gourd \$5

AVOCADO \$6

SPINACH boiled spinach \$5

SHITAKE marinated shitake mushroom \$6

SWEET POTATO TEMP ROLL \$7

deep-fried sweet potato mayo unagi sauce

ASPARAGUS TEMP ROLL \$7

deep-fried asparagus mayo unagi sauce

SQUASH TEMP ROLL \$7

deep-fried squash mayo unagi sauce

MIX V \$9

asparagus avocado cucumber spinach lettuce

RAMEN ーめん

Tonkotsu Ramen 豚骨 \$14.95 (Rich pork broth)

egg noodles in rich pork broth with chashu pork boiled egg bamboo shoots scallion black mushroom sesame garlic oil

Spicy Miso Ramen \$14.95 (Spicy Miso-Based)

egg noodles in spicy miso-based rich pork broth with chashu pork boiled egg bamboo shoots scallion black mushroom chili sesame garlic oil

Shoyu Ramen 醤油 \$14.95 (Soy Sauce-Based)

egg noodles in soy sauce-based pork broth with chashu pork boiled egg Scallions bean-sprouts bamboo shoot sesame garlic oil

Shio Ramen 塩 \$14.95 (Salt-Based)

egg noodles in salt-based pork broth with chashu pork boiled egg Scallions bean-sprouts bamboo shoots.

V-Ramen \$15.95 (Vegetable-Based)

egg noodles in creamy vegetable broth made of soy bean and wheat with cabbage carrot bean-sprout sweet corn boiled egg scallion sesame garlic oil special spicy sauce

Sapporo Miso Ramen 味噌 \$15.95 (Miso-Based)

egg noodles in miso-based rich pork broth with chashu pork boiled egg bamboo shoots bean-sprouts black mushroom sweet corn butter

Chashu Donburi \$12.95 (Rice)

chashu pork over rice, boiled egg, scallion, sesame,

special sweet sauce

Add on for Ramen

Chashu Pork(3pcs) \$6

Half boiled egg \$0.75

bamboo shoots \$2.

Black mushroom \$1.

Noodles \$4.

Scallion \$0.50

Spicy sauce \$1.

Yaki Nori \$0.25

ENTREES

TOFU TERIYAKI \$13.95

fried tofu topped with teriyaki sauce served with mixed green salad rice and miso soup

CHICKEN TERIYAKI \$14.95

grilled chicken breast topped with teriyaki sauce served with mixed green salad rice and miso soup

STEAK TERIYAKI \$16.95

grilled Rib Eye steak topped with teriyaki sauce served with mixed green salad rice and miso soup

SALMON TERIYAKI \$16.95

grilled salmon topped with teriyaki sauce served with mixed green salad rice and miso soup

CHICKEN TEMPURA \$16.95

chicken breast wrapped with shitake mushroom green onion delicate fried and served with teriyaki sauce

DESSERT

Mochi Ice Cream (2 pcs.) \$7

(Green tea, Mango)

Tempura Ice Cream \$7

vanilla ice cream wrapped with pound cake deep fried

DRINK

Sparkling water \$3.5

(San Pellegrino)

Soda \$1.95

(coke, sprite, diet coke)

Thai Ice Tea \$4

Hot Tea \$2

(Green Tea, Jasmin Tea)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAKI

CALIFORNIA \$7.

crab stick cucumber avocado

BOSTON \$7.red tuna avocado

PHILLY \$7.

smoked salmon cream cheese avocado

ALASKA \$7.

fresh salmon cucumber avocado

NEW YORK \$7.

unagi cream cheese avocado cucumber unagi sauce

SEATTLE \$7.

crispy salmon skin lettuce masago cucumber avocado unagi sauce

NEW MEXICO \$8.

shrimp cilantro jalapeno cucumber avocado

CHICAGO \$8.

red tuna fresh salmon white fish lettuce masago avocado cucumber

SANTAFE \$8.

shrimp tempura spicy mayo lettuce masago avocado cucumber

TEKKA fresh tuna \$6.5

SAKE fresh salmon \$6.5

SUPER WHITE TUNA escolar \$6.5

NEGIHAMACHI yellowtail scallion \$6.5

SPICY TUNA \$7.

tuna scallion masago cucumber spicy sauce chili oil

SPICY SALMON \$7.

fresh salmon scallion masago cucumber

spicy sauce chili oil

SALMON SKIN \$6.5

crispy salmon skin cucumber avocado unagi sauce

FUTO \$9.

crabstick tamago kampyo oshinko yamagobo cucumber

CRUNCHY SPICY TUNA \$7.5

spicy tuna cucumber tempura crunch outside

CRUNCHY SPICY SALMON \$7.5

spicy salmon cucumber tempura crunch outside

CRUNCHY SPICY KANI KAMA \$7.5

spicy crab stick masago avocado cucumber tempura crunch outside

JALAPENO TUNA \$7.

red tuna jalapeno

JALAPENO HAMACHI \$7.

yellow tail jalapeno

JALAPENO SUPERWHITE \$7.

superwhite tuna jalapeno

SPICY SCALLOP \$8.

fresh scallop masago spicy mayo scallion cucumber

SPICY SHRIMP \$7.5

boiled shrimp masago spicy mayo scallion cucumber

SPICY TAKO \$7.5

octopus masago spicy mayo cucumber

SPIDER \$8.5

soft shell crab cucumber avocado mayo masago unagi sauce

EBI TEMPURA \$7.5

shrimp tempura cucumber avocado mayo masago unagi sauce

RED ROCK \$8.

red tuna cilantro jalapeno avocado cucumber

splash with chili oil

WHITE ROCK \$8.

superwhite tuna cilantro jalapeno avocado cucumber

splash with chili oil

HAMACHI ROCK \$8.

yellowtail cilantro jalapeno avocado cucumber

splash with chili oil

VOLCANO \$13.5

white fish smoked salmon octopus crab stick topped with

spicy mayo and red sauce

DRAGON \$14.5

shrimp tempura cucumber mayo topped with unagi and avocado

RAINBOW \$14.5

california roll topped with tuna salmon white fish shrimp

and avocado

WHITE TIGER \$14.5

boiled tiger shrimp over crabstick avocado cucumber

CATERPILLAR \$13.5

fresh water eel masago tempura crunch cream cheese

topped with avocado unagi sauce

CALIFORNIA CRUNCH (deep-fried) \$13.5

california roll deep-fried and drizzled with unagi

sauce spicy mayo

MINI GODZILLA \$13.5

shrimp tempura masago avocado cucumber cream cheese

tempura crunch outside spicy mayo unagi sauce

SPICY DRAGON \$14.5

spicy tuna cucumber topped with fresh water eel

unagi sauce

SIGNATURE MAKI

NANO MAKI \$14.5

deep-fried whole soft shell crab cream cheese masago

cucumber spicy mayo topped with

avocado and unagi sauce

CILANTRO GIMLET \$15.5

tuna white fish cilantro jalapeno cucumber avocado masago

wrapped with soy paper splash with cilantro gimlet sauce

HEAT WAVE \$15.5

spicy tuna over spicy shrimp cucumber avocado

tempura crunch drizzled with red sauce

unagi sauce and tobiko served on fire

PISA \$14.5

shrimp tempura bell pepper cream cheese baked

with mozzarella cheese oregano and unagi sauce

SALMON SUNSHINE \$14.5

fresh salmon over tempura crabstick cucumber avocado

drizzled with white sauce

BIG GUN (deep-fried) \$13.5

spicy salmon shrimp tempura cream cheese avocado

delicately fried drizzled with spicy mayo unagi sauce

TOKYO SUNRISE \$14.5

seared tuna over spicy tuna asparagus avocado

tempura crunch drizzled with special spicy sauce

topped with red tobiko

WHITE OUT \$14.5

seared super white tuna over endives avocado cucumber

jalapeno drizzled with spicy ponzu sauce

METEORA \$13.5

spicy scallop octopus cucumber asparagus tobiko outside

drizzled with special sauce

GHOST \$14.5

squash tempura unagi avocado tobiko topped

with spicy kani kama

THE CARIBBEAN \$15.5

spicy scallop over shrimp cilantro avocado jalapeno

cucumber squeeze with lime

CRISPY CREAM (deep-fried) \$13.5

smoked salmon cream cheese scallion masago avocado

delicately fried and drizzled with spicy mayo and

unagi sauce

BLACK FOREST (VEGAN) \$14.5

asparagus spinach avocado cucumber oshinko wrapped

with fried tofu drizzled with sweet black sesame sauce

and chili oil

V-SLIM (VEGAN) \$14.

Spring mix spinach cilantro jalapeno avocado cucumber

warpped with soy paper splash with lime juice chili oil

NIGIRI OR SASHIMI 1 PCS./ORDER

AMA EBI raw shrimp \$4

EBI cooked shrimp \$3.

HAMACHI yellowtail \$3.5

INARI soybean pocket \$2.5

IKA squid \$3.5

IKURA SALMON ROE \$5.5

MAGURO red tuna \$3.5

MASAGO smelt roe \$3.5

NAMA HOTATE scallop \$4

SAKE fresh salmon \$3.5

SMOKED SALMON \$3.5

WHITE TUNA \$3.5

SEAR WHITE TUNA \$4

TAKO octopus \$3.5

TAMAGO japanese omelette \$2.5

TOBIKO fish roe \$4

UNAGI fresh water eel \$3.5

SUSHI ENTRESS

(served with miso soup)

NANO SUSHI \$21.

5 pcs. nigiri chef's choice and ebi tempura maki

MICRO SUSHI \$21.

6 pcs. nigiri chef's choice and tekka maki

NANO NIGIRI \$23.

9 pcs. assorted fish chef's choice

MEGA SUSHI \$30.

4 pcs. sashimi and 5 pcs.nigiri

chef's choice and spicy tuna maki

NANO SASHIMI \$30.

12 pcs. sashimi chef's choice

CHIRASHI \$27.

assortment of fish fillet on bed of sushi rice

TEKKA DON \$23.

7 pcs. tuna sashimi on bed of sushi rice

SAKE DON \$23.

8 pcs.fresh salmon sashimi on bed of sushi rice

UNAGI DON \$23.

7 pcs.fresh water eel sashimi on bed of sushi rice

HAMACHI DON \$23.

7 pcs.yellowtail sashimi on bed of sushi rice

WHITE TUNA DON \$23.

7 pcs.superwhite tuna sashimi on sushi rice