

APPETIZERS

EDAMAME \$6.95

boiled japanese soybeans with sea salt

GOMAE \$5.95

boiled spinach with black sesame dressing

TOFU TOWER \$6.95

deep-fried tofu sweet & sour sauce

CRAB RANGOON \$6.95

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

GYOZA \$6.95

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

AGAE DASHI TOFU \$6.95

deep-fried soft tofu and ginger soysauce dip

CRISPY CALAMARI \$9.95

deep-fried squid spicy shoyu with vinaigrette dip

TEMPURA delicately deep-fried

Mixed vegetable **\$7.95**

Shrimp 4 pcs. **\$9.95**

Combination veggie and shrimp 2 pcs. **\$9.95**

SOFT SHELL CRAB \$9.95

deep-fried soft shell crab with shoyu vinaigrette dip

ASPARAGUS BEEF ROLL \$10.95

asparagus wrap thinly sliced beef grilled in teriyaki sauce

Chashu Bun \$4.25 (1 PCS.)

our signature steamed buns filled with chashu pork spring mixed leaf served with spicy mayo sauce

SHRIMP SHUMAI \$8.95

Steamed With Ponzu dipping sauce.

COCONUT SHRIMP \$8.95

Deep fried coconut battered Butterfly shrimp.

SUSHI APPETIZER

SPICY TUNA RICE CRISPY \$11.95

spicy tuna on crispy rice garnished with sliced jalapeno

SPICY TUNA TARTARE \$12.95

spicy tuna with avocado & chili drizzled with ponzu sauce

SPICY CRACKER \$9.95

spicy tuna spicy salmon on crisps

SASHIMI APPETIZER \$14.95

6 pcs. of sliced fish fillet chef's choice

HAMACHI PONZU \$14.95

sliced yellowtail drizzled with ponzu and sliced jalapeno

SUPER WHITE TUNA PONZU \$14.95

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 \$7.95

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

CUCUMBER SALAD \$4.95

sliced fresh cucumber topped with carrot sweet&sour vinaigrette dressing

MIXED GREEN SALAD \$6.5

spring mixed leaf carrot ginger dressing

SEAWEED SALAD \$6.5

marinated seaweed cucumber and masago sesame seed

SEARED TUNA SALAD \$12.5

seared tuna over spring mixed leaf with spicy ponzu sauce

VEGGIE MAKI

KAPPA cucumber **\$5.5**

OSHINKO. pickled radish **\$5.5**

KAMPYO. Sweet gourd **\$5.5**

AVOCADO **\$6.95**

SPINACH. boiled spinach **\$5.5**

SHITAKE marinated shitake mushroom **\$6.5**

SWEET POTATO TEMP ROLL **\$7.5**

deep-fried sweet potato mayo unagi sauce

ASPARAGUS TEMP ROLL **\$7.5**

deep-fried asparagus mayo unagi sauce

SQUASH TEMP ROLL **\$7.5**

deep-fried squash mayo unagi sauce

MIX V **\$9.5**

asparagus avocado cucumber spinach spring mixed

RAMEN ーめん

Tonkotsu Ramen 豚骨 \$15.95 (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 \$15.95 (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 \$15.95 (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 \$15.95 (Salt-Based)

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

V-Ramen \$16.95 (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 \$16.95 (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 \$13.95 (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

Corn \$1.

ENTREES. (served with miso soup)

TOFU TERIYAKI \$14.95

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

CHICKEN TERIYAKI \$15.95

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

STEAK TERIYAKI \$17.95

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

SALMON TERIYAKI \$17.95

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

CHICKEN TEMPURA \$17.95

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 \$7.5

crab stick cucumber avocado

BOSTON \$7.5

red tuna avocado

PHILLY \$7.95

smoked salmon cream cheese avocado

ALASKA \$7.5

fresh salmon cucumber avocado

NEW YORK \$7.95

unagi cream cheese avocado cucumber unagi sauce

SEATTLE \$7.95

crispy salmon skin spring mix masago cucumber avocado unagi sauce

NEW MEXICO \$8.5

shrimp cilantro jalapeno cucumber avocado

CHICAGO \$8.5

tuna salmon white fish spring mix masago avocado cucumber

SANTAFE \$8.5

shrimp tempura spicy mayo spring mix masago avocado cucumber

TEKKA fresh tuna \$6.95

SAKE fresh salmon \$6.95

SUPER WHITE TUNA escolar \$6.95

NEGIHAMACHI. yellowtail scallion \$6.95

SPICY TUNA \$7.5

tuna masago cucumber spicy sauce chili oil

SPICY SALMON \$7.5

fresh salmon masago cucumber spicy sauce chili oil

SALMON SKIN \$6.95

crispy salmon skin cucumber avocado unagi sauce

CRUNCHY SPICY TUNA \$7.95

tuna masago cucumber spicy sauce chili oil tempura crunch outside

CRUNCHY SPICY SALMON \$7.95

fresh salmon masago cucumber spicy sauce chili oil tempura crunch outside

CRUNCHY SPICY KANI KAMA \$7.95

spicy crab stick masago avocado cucumber tempura crunch outside

JALAPENO TUNA \$7.5 red tuna jalapeno

JALAPENO HAMACHI \$7.5. yellow tail jalapeno

JALAPENO SUPERWHITE \$7.5. superwhite tuna jalapeno

SPICY SHRIMP \$7.95

boiled shrimp masago spicy mayo cucumber

SPICY TAKO \$7.95

octopus masago spicy mayo cucumber

SPIDER \$8.95

soft shell crab cucumber avocado mayo masago unagi sauce

EBI TEMPURA \$7.95

shrimp tempura cucumber avocado mayo masago unagi sauce

RED ROCK \$8.5

red tuna cilantro jalapeno avocado cucumber splash with chili oil

WHITE ROCK \$8.5

superwhite tuna cilantro jalapeno avocado cucumber splash with chili oil

HAMACHI ROCK \$8.5

yellowtail cilantro jalapeno avocado cucumber splash with chili oil

VOLCANO \$13.95

white fish smoked salmon octopus crab stick topped with spicy mayo and red sauce

DRAGON \$14.95

shrimp tempura cucumber mayo topped with unagi and avocado

RAINBOW \$14.95

california roll topped with tuna salmon white fish shrimp and avocado

WHITE TIGER \$14.95

boiled tiger shrimp over crabstick avocado cucumber

CATERPILLAR \$13.95

fresh water eel masago tempura crunch cream cheese topped with avocado unagi sauce

CALIFORNIA CRUNCH (deep-fried) \$13.95

california roll deep-fried and drizzled with unagi sauce spicy mayo

MINI GODZILLA \$14.95

shrimp tempura masago avocado cucumber cream cheese tempura crunch outside spicy mayo unagi sauce

SPICY DRAGON \$14.95

tuna masago cucumber spicy sauce chili oil topped with fresh water eel unagi sauce

SIGNATURE MAKI

NANO MAKI \$14.95

deep-fried whole soft shell crab cream cheese masago cucumber spicy mayo topped with avocado and unagi sauce

CILANTRO GIMLET \$15.95

tuna white fish cilantro jalapeno cucumber avocado masago wrapped with soy paper splash with cilantro gimlet sauce

HEAT WAVE \$15.95

spicy tuna over spicy shrimp cucumber avocado tempura crunch drizzled with red sauce unagi sauce and tobiko served on fire

SALMON SUNSHINE \$14.95

fresh salmon over tempura crabstick cucumber avocado drizzled with white sauce

BIG GUN (deep-fried) \$13.95

spicy salmon shrimp tempura cream cheese avocado delicately fried drizzled with spicy mayo unagi sauce

TOKYO SUNRISE \$14.95

seared tuna over spicy tuna asparagus avocado tempura crunch drizzled with special spicy sauce topped with red tobiko

WHITE OUT \$14.95

seared super white tuna over endives avocado cucumber jalapeno drizzled with spicy ponzu sauce

GHOST \$14.95

squash tempura unagi avocado tobiko topped with spicy kani kama

CRISPY CREAM (deep-fried) \$13.95

smoked salmon cream cheese scallion masago avocado delicately fried and drizzled with spicy mayo and unagi sauce

BLACK FOREST (VEGAN) \$14.95

asparagus spinach avocado cucumber oshinko wrapped with fried tofu drizzled with sweet black sesame sauce and chili oil

V-SLIM (VEGAN) \$14.5

Spring mix spinach cilantro jalapeno avocado cucumber wrapped 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

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 \$23. 5 pcs. nigiri chef's choice and ebi tempura maki

MICRO SUSHI \$23. 6 pcs. nigiri chef's choice and tekka maki

NANO NIGIRI \$25. 9 pcs. assorted fish chef's choice

MEGA SUSHI \$32.

4 pcs. sashimi and 5 pcs. nigiri chef's choice and spicy tuna maki

NANO SASHIMI \$32.

12 pcs. sashimi chef's choice

CHIRASHI \$29.

assortment of fish fillet on bed of sushi rice

TEKKA DON \$25.

7 pcs. tuna sashimi on bed of sushi rice

SAKE DON \$25.

8 pcs. fresh salmon sashimi on bed of sushi rice

UNAGI DON \$25.

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

HAMACHI DON \$25.

7 pcs. yellowtail sashimi on bed of sushi rice

WHITE TUNA DON \$25.

7 pcs. superwhite tuna sashimi on sushi rice