

special maki

Crazy Maki \$9.95



shrimp tempura, cucumber and tobiko w/ spicy mayo

Dragon Maki \$10.95



shrimp tempura and cucumber, avocado on top w/ unagi sauce

Crunch Maki \$11.95



shrimp tempura, cucumber, spicy mayo, avocado w/ tempura crumbs

Red Dragon Maki \$13.95



shrimp tempura, cucumber, avocado and spicy tuna on top

Tornado Maki \$11.95



shrimp tempura, cucumber, outside spicy crab w/scallion

Black Dragon Maki \$12.95



shrimp tempura, avocado, cucumber, grilled eel on top

Calamari Maki \$10.95



calamari w/ tobiko, crab and cucumber

Veggie Tempura Maki \$7.95



assorted vegetable tempura with unagi sauce

Tempura Maki \$8.95



shrimp tempura and cucumber w/ unagi sauce

Mt. Fuji Maki \$10.95



tuna, salmon, crab stick and tobiko rolled with radish skin

Jazz Maki \$10.95



house crab salad, tomato sauce, and mozzarella cheese on top

Volcano Maki \$12.95



spicy scallop and sprout, asparagus and jalapeno

Red Sox Maki \$12.95



tuna, avocado, spicy mayo with tobiko on top

Caterpillar Maki \$10.95



broiled eel, cucumber w/ sliced avocado on top

Scorpion Maki \$13.95



broiled eel, cucumber, and shrimp with avocado on top

Rainbow Maki \$10.95



crab meat, avocado and cucumber w/ tuna, salmon, white fish on top

Spider Maki \$9.95



soft shell crab and avocado w/ unagi sauce

Playboy Maki \$14.95



shrimp tempura and cucumber w/ tuna, tempura crumbs and tobiko

New Philly Maki \$9.95



smoked salmon, cream cheese, cucumber and avocado on top

Green Monster Maki \$12.95



yellowtail, cucumber, wasabi mayo and sprout, wasabi tobiko on top

SUSHI & SASHIMI 1 ORDER SUSHI: 2 PIECES • 1 ORDER SASHIMI: 3 PIECES (ADD \$2.00)					
No.	Item	Price	Sushi	Sashimi	
1	TUNA (MAGURO)	5.50			
2	YELLOWTAIL (HAMACHI)	5.50			
3	SALMON (SAKE)	4.95			
4	SHRIMP (EBI)	4.50			
5	EEL (UNAGI)	5.50			
6	SEA EEL (ANAGO)	5.25			
7	SEA URCHIN (UNI)	6.50			
8	SALMON ROE (IKURA)	5.95			
9	FLYING FISH ROE (TOBIKO)	5.25			
10	GIANT CLAM (SEASONAL)				
11	SEA SCALLOP (HOTATEGAI)	6.25			
12	SEA BASS (SUZUKI)	4.50			
13	FLUKE (HIRAME)	4.95			
14	OCTOPUS (TAKO)	5.25			
15	SQUID (IKA)	4.25			
16	MACKEREL (SABA)	3.95			
17	SMOKED SALMON	4.95			
17	CRAB STICK (KANI)	3.95			
18	EGG (TAMAGO)	3.95			
THIN ROLL (6 PIECES)		Roll		Hand Roll (1 Roll)	
19	TEKKA MAKI (TUNA)	4.75		3.75	
20	HAMACHI SCALLION MAKI	4.75		3.75	
21	SALMON MAKI (SALMON)	4.50		3.50	
MEDIUM ROLL, INSIDE OUT (8 PIECES)					
22	SPICY TUNA MAKI (WITH SCALLION)	6.50		5.50	
23	SPICY SALMON MAKI	6.50		5.50	
24	SPICY YELLOWTAIL MAKI	6.50		5.50	
25	SALMON SKIN MAKI	5.50		4.50	
26	BOSTON MAKI (CRAB SALAD, SALMON)	6.50		5.50	
27	CALIFORNIA MAKI	5.50		4.50	
28	EEL CUCUMBER MAKI	6.25		5.25	
29	EEL AVOCADO MAKI	6.25		5.25	
30	SALMON AVOCADO MAKI	5.50		4.50	
31	TUNA CUCUMBER MAKI	5.50		4.50	
32	TUNA AVOCADO MAKI	5.50		4.50	
33	PHILADELPHIA MAKI (SMOKE SALMON, CREAM CHEESE)	6.50		5.50	
VEGETARIAN MAKI					
34	KAPPA MAKI (CUCUMBER)	3.75		2.95	
35	AVOCADO MAKI	4.25		3.25	
36	OSHINKO MAKI (PICKLED RADISH)	3.95		2.95	
37	AVOCADO KANPYO MAKI	4.50		3.50	
38	AVOCADO CUCUMBER MAKI	4.95		3.95	
39	SPINACH OSHINKO MAKI	4.95		3.95	
40	IDAHO MAKI (SWEET POTATO TEMPURA)	4.95		3.95	
APPETIZER FROM SUSHI BAR				Price	
41	BAKED SHRIMP BOAT (MARINATED CRAB STICK AND SHRIMP WITH AVOCADO)			6.95	
42	SPICY TUNA TEMPURA (DELICACY OF DEEP FRIED SPICY TUNA)			7.95	
43	TUNA MANGO DANCE (DELIGHTFUL COMBINATION OF SOY MARINATED TUNA AND MANGO)			8.95	
44	SOFT SHELL CRAB (DEEP FRIED SOFT SHELL CRAB, SERVED WITH PONZU SAUCE)			8.95	
45	CRISPY TUNA (TUNA, TOBIKO, AVOCADO AND CRAB ROLL IN CRISPY CUCUMBER SKIN)			8.95	
46	SCALLOP HARMONY (BAKED SEA SCALLOP WITH MAYO, TOBIKO, MOZZARELLA CHEESE)			9.95	
47	SASHIMI APPETIZER (ASSORTED FILLET OF TUNA, SALMON AND WHITE FISH)			9.95	
48	TUNA TATAKI (THINLY SLICED SEARED TUNA WITH ZESTY PONZU SAUCE)			9.95	

SPECIAL ORDERS:

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

SPECIAL MAKI		Roll	
1	CRAZY MAK (SHRIMP TEMPURA, CUKE, AVOCADO WITH TOBIKO, SPICY MAYO ON TOP)	10.95	
2	DRAGON MAKI (SHRIMP TEMPURA, CUKE, AVOCADO WITH AVOCADO, UNAGI SAUCE ON TOP)	11.95	
3	CRUNCH MAKI (SHRIMP TEMPURA, CUKE, AVOCADO WITH TOBIKO, CRUNCH, SPICY MAYO)	11.95	
4	RED DRAGON MAKI (SHRIMP TEMPURA, CUKE, AVOCADO WITH SPICY TUNA, TOBIKO, SPICY MAYO)	14.95	
5	TORNADO MAKI (SHRIMP TEMPURA, CUKE, AVOCADO WITH SPICY CRAB SALAD WITH TOBIKO)	12.95	
6	BLACK DRAGON MAKI (SHRIMP TEMPURA, CUKE, AVOCADO WITH GRILLED EEL)	14.95	
7	CALAMARI MAKI (FRESH CALAMARI, CARB STICK, CUCUMBER WITH TOBIKO)	11.95	
8	VEGGIE TEMPURA MAKI (SWEET POTATO TEMPURA WITH CRUNCH TERIYAKI SAUCE)	8.95	
9	TEMPURA MAKI (SHRIMP TEMPURS, CUKE, AVOCADO WITH MAYO)	9.95	
10	MT. FUJI MAKI (TUNA, SALMON, CRAB STICK, TOBIKO, YAMAGOBO WRAPPED WITH RADISH SKIN)	12.95	
11	JAZZ MAKI (HOUSE CRAB SALAD, CUKE WITH PARMESAN CHEESE, MAYO, SALSA)	12.95	
12	VOLCANO MAKI (SPICY SCALLOP, CUKE, SPROUT WITH TOBIKO, JALAPENO)	12.95	
13	RED SOX MAKI (TUNA, AVOCADO WITH TOBIKO, SPICY MAYO)	12.95	
14	CATERPILLAR MAKI (BROILED EEL, CUCUMBER WITH SLICED AVOCADO ON TOP)	13.95	
15	SCORPION MAKI (BROILED EEL, CUCUMBER AND SHRIMP WITH AVOCADO ON TOP)	14.95	
16	RAINBOW MAKI (CRAB MEAT, AVOCADO AND CUCUMBER WITH TUNA, SALMON, WHITE FISH ON TOP)	12.95	
17	SPIDER MAKI SOFT SHELL CRAB AND AVOCADO WITH UNAGI SAUCE)	12.95	
18	PLAYBOY MAKI (SHRIMP TEMPURA AND CUCUMBER WITH TUNA, TEMOUR CRUMBS & TOBIKO ON TOP)	14.95	
19	NEW PHILLY MAKI (CREAM CHEESE, CUCUMBER WITH SMOKED SALMON, AVOCADO)	11.95	
20	GREEN MONSTER MAKI (YELLOWTAIL, SPROUT, CUKE WITH WASABI TOBIKO ON TOP)	12.95	
21	WHITE DRAGON MAKI (SHRIMP TEMPURA, CUKE, AVOCADO WITH SNOW MIV, TOBIKO, ONION SAUCE)	14.95	
22	CELTICS MAKI (SOFT SHELL CRAB, AVOCADO WITH TORCHED SALMON, AVOCADO SAUCE WITH WASABI TOBIKO)	13.95	
23	POMPEII MAKI (SHRIMP TEMPURA, CUCUMBER, AVOCADO WITH GRILLED SCALLOP MIX WITH TOBIKO AND CRAB MEAT)	14.95	
24	FRIED BRUINS MAKI (SOFT SHELL CRAB, AVOCADO WITH TORCHED YELLOWTAIL, ONION SAUCE, BLACK TOBIKO, SERVED ON THE FIRE BED)	16.95	
25	CHICKEN CLUB MAKI (CHICKEN CUTLET, CRISPY BACON, CUKE WITH HOUSE ONION TONKATSU SAUCE)	13.95	
26	GREEN MUSSEL MAKI (CRAB SALAD, CUCUMBER WITH FRIED GREEN MUSSEL, TONKATSU SAUCE)	13.95	
27	B-29 JUMBO MAKI (FRIED SALMON, SCALLION, CHEESE / TOBIKO, ONION SAUCE)	14.95	
28	GOLDEN VEGGIE MAKI (SWEET POTATO TEMPURA, MANGO WITH SLICED MANGO ON TOP)	10.95	
29	TOKYO STYLE SOFT SHELL CRAN MAKI (SOFT SHELL CRAB, TAMAGO, UNAGI, AVOCADO, MANGO AND TOBIKO WRAPPED WITH RADISH)	14.95	
30	SALMON MANGO MAKI (SALMON, MANGO WITH SALMON , MANGO)	12.95	
31	CALIFORNIA TEMPURA MAKI (FRIED CALIFORNIA MAKI WITH MAYO, TOBIKO)	10.95	
32	TUNA TEMPURA MAKI (FRIED TUNA MAKI WITH MAYO, TOBIKO, SCALLION)	10.95	
33	LOBSTER MAKI (LOBSTER, AVOCADO WITH AVOCADO, MAYO, TOBIKO)	13.95	
34	LION KING MAKI (CRAB SALAD, CUCUMBER WITH TORCHED SALMON, SCALLION)	11.95	
35	FRENCH KISS MAKI (CREAM CHEESE, MANGO, AVOCADO WITH TUNA, SALMON)	11.95	
36	NEW CALIFORNIA MAKI (SHRIMP, CUCUMBER, AVOCADO WITH TOBIKO, TEMPURAKO)	9.95	

Before placing your order, please inform your server if a person in your party has a food allergy.
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wine • desserts

white wine

	glass	bottle
Lagaria Pinot Grigio Italy	\$6.50	\$26.00
Hedges CMS White Unoaked Chardonnay Washington	\$7.25	\$29.00
Good Hope Chenin Blanc South Africa	\$6.00	\$24.00
Kendall Jackson Chardonnay 'Vintner's Reserve	\$7.25	\$29.00
Hess Select Chardonnay California	\$8.00	\$32.00
Oyster Bay Sauvignon Blanc New Zealand	\$7.50	\$29.00
Plum Wine	\$4.95	\$20.00

red wine

	glass	bottle
Trinity Oaks Pinot Noir California	\$6.50	\$26.00
Kendall Jackson Merlot 'Vintner's Reserve	\$7.95	\$32.00
Ku De Ta Malbec Argentina	\$7.00	\$28.00
Tapena Tempranillo Spain	\$6.50	\$26.00
Bogle Merlot California	\$6.00	\$24.00
Lindemans Bin 50 Shiraz Australia	\$6.00	\$24.00

sparkling wine

Domaine Chandon Brut California	\$28.00
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desserts

Ice Cream \$4.95

Choice of green tea, red bean, ginger, mango ice cream

Cream Brulee \$6.95

Creamy custard topped with caramelized sugar, in a glass cup

Tiramisu \$5.95

Sponge cake, soaked in espresso topped with mascarpone cream and cocoa powder

The Bomb \$5.95

Dark chocolate mousse and cherry cream brulee, hazelnut bottom

KID's Bear \$4.95

Chocolate gelato decorated with chocolate ears and face

Ecotic Bomba \$5.95

Mango, passion fruit and raspberry sorbetto in white chocolate

Fried Ice Cream \$4.95

Fried vanilla ice cream with whipped cream and chocolate syrup

Flute Limoncello \$5.95

Refreshing lemon gelato swirled together with limoncello

drinks

non-alcoholic drinks

Bottomless Soda \$2.25

coke, diet coke, sprite, ginger ale

Smoothies \$4.95

mango, strawberry, peach, raspberry, pina colada

Sparkling Mineral Water small **\$1.95** large **\$3.95**

Iced Tea \$2.95

saketini

**Fuji Apple Saketini, Raspberry Saketini,
Lychee Saketini, Plum Saketini \$6.95**

small beer

**Kirin Ichiban, Kirin Light, Sapporo, Asahi, Sam Adams,
Sam Adams light \$4.25**

Bud light, Bud \$3.50

Sapporo Reserve 16oz \$5.25

large beer

Kirin Ichiban, Sapporo, Asahi (22 oz) \$7.95

Sapporo Reserve (22 oz) \$8.50

Asahi (33.8 oz) \$10.95

sake

Shochikubai Extra Dry

served warm. house sake, medium dry

small **\$4.25** large **\$7.95**

Otokoyama Junmai

very dry sake with sharp, rich and full-bodied taste

small **\$9.95** large **\$19.00**

Shochikubai Premium Ginjo 300 ml frost bottle

bottle **\$15.00**

Sawanoi Ginjo well balanced dry sake

small **\$13.00** large **\$25.00**

Wakatake Daiginjo

super premium sake, elegant

small **\$14.00** large **\$27.00**

Oyama Nigori unfiltered sake, light and smooth 500 ml

bottle **\$25.00**

Baekseju

Korean traditional herbal wine. Will prolong your life to 100 years! 375 ml

bottle **\$14.95**

appetizers • salad

appetizers

Steamed Tofu \$5.95 steamed tofu with sesame soy sauce and kizami nori

Spring Roll \$5.95 fried vegetable spring rolls, sweet chili sauce

Edamame \$5.95 steamed young soybeans in pods with sea salt

Gyoza, Vegetable Gyoza \$5.95 steam/fried dumplings, best house dumplings

Shrimp Shumai \$5.95 steam/fried with sesame soy sauce

Fried Spicy Jumbo Tentacles \$7.95 fried jumbo squid legs, served with hot sauce

Sushi Appetizer \$8.95 tuna, salmon and white fish sushi (5 pieces)

Sautéed Beef Tongue \$8.95 another delicacy, sauteed with garlic and water chestnut

Soft Shell Crab \$8.95 deep fried soft shell crab, served with ponzu sauce

Tuna Naruto \$8.95 tuna, tobiko, avocado and crab roll in crispy cucumber skin

Sashimi Appetizer \$9.95 assorted fillet of tuna, salmon, and white fish

Shrimp and Vegetable Combo Tempura \$9.95

Tuna or Salmon Tataki \$9.95 thinly sliced seared tuna with spicy ponzu sauce

Scallion Pancake \$9.95 mildly spicy and crispy, everyone's favorite

Seafood Pancake \$12.95 our best seller, with scallop, squid and shrimp

salad

House Ginger Salad \$4.95

fresh garden salad with house ginger dressing

Seaweed Salad \$5.95

marinated seaweed with sesame oil

Calamari Salad \$6.95

thinly sliced and marinated squid

Avocado Crab Meat Salad \$6.95

with cucumber, flying fish roe mixed with mayo

shabu shabu

shabu shabu

all courses are served with assorted vegetable, and choice of udon noodle, vermicelli, or steamed rice.

Veggie Delight \$12.95

Chicken Breast \$12.95

Pork Sirloin \$13.95

Lamb \$14.95

Beef Sirloin \$15.95

Boneless Beef Short Rib \$16.95

Black Angus Beef Rib Eye \$16.95

Seafood Platter \$16.95

shrimp, salmon, squid, and fish cake

Seafood Deluxe \$18.95

shrimp, salmon, squid, scallop, clam, and fish cake

Prime Beef Rib Eye \$18.95

Meat Combo \$18.95

you pick 2 from beef, pork, lamb and chicken

Surf & Turf \$20.95

seafood platter, and your choice of beef, pork or chicken

Wagyu \$29.95 Australia

\$39.95 Oregon

shabu shabu

soup base selection

we offer a variety of broth selection. * spicy

Regular Beef Broth FREE

Chicken Broth \$1.50

Vegetarian Mushroom Broth \$2.00

Korean Kimchee Broth* \$3.00

Korean Spicy Beef Broth* \$3.00

Japanese Miso Broth \$3.00

Chinese Spicy Broth* \$3.00

Thai Tomyum* \$3.00

shabu shabu

a la carte

Fish Paste \$4.00

Taro \$4.00

Beef Tongue \$4.00

Assorted Tofu \$5.00

Enoki Mushroom \$4.00

Beef Tripe \$4.00

Squid \$4.00

Oyster Mushroom \$4.00

Shrimp \$4.00

Assorted Mushroom \$5.00

Shrimp Dumpling \$4.00

Meat Dumpling \$4.00

Shanghai Bok Choy \$3.00

Udon Noodle \$1.75

Vermicelli \$1.75

Rice \$1.75

specials from the kitchen

Seafood Yaki Soba 해물 야끼 소바 **\$13.95**

stir fried noodle with various seafood

Chicken Yaki Soba 치킨 야끼 소바 **\$12.95**

Chap Chae 잡채 **\$12.95**

stir fried clear noodle w/ shredded beef and vegetables in sesame soy sauce

Suntofu 순두부 **\$12.95**

a stew of soft tofu, clams and diced vegetables. rice

Kimchee Geegae 김치찌개 **\$12.95**

famous hot & spicy kimchee stew

Topokki 떡볶이

rice cake with sweet & spicy sauce

Beef Topokki **\$12.95** / **Seafood Topokki** **\$14.95**

Chicken Teriyaki 치킨 테리야끼 **\$13.95**

flame broiled, marinated chicken breast

Bibim-Bap or Tofu Bibim-Bap (Vegetarian) 비빔밥/ 두부 비빔밥 **\$12.95**

exciting combination of marinated oriental vegetables, beef, and rice . choice of fried egg

Stone Pot Bibim-Bap or Tofu Stone Pot Bibim-Bap (Vegetarian) **\$14.95**

돌솥비빔밥 / 두부 돌솥비빔밥 Bibim-Bap in a sizzling, hot stone pot.

Nabeyaki Udon 나베야끼우동 **\$14.95**

thick Japanese udon noodle soup with shrimp tempura

Sashimi Bibim-Bap 회덮밥 **\$18.95**

our signature sashimi and vegetable dish on rice, hot and sour sauce

Pork Bulgoki 돼지불고기 **\$14.95**

marinated pork loin with house chili sauce

Beef Bulgoki 불고기 **\$16.95**

a famous Korean dish of tender and juicy, marinated beef

Beef Kalbi 갈비 **\$18.95**

award winning broiled beef short ribs in natural juices

from the sushi bar

sushi dinner platter

served with miso soup

Cooked Sushi Dinner \$16.95

shrimp, octopus, crab stick, tamago and idaho makii

Makimono \$13.95 California maki, salmon avocado maki, tuna maki

Vegetarian Maki Combo \$12.95

avocado cucumber maki, cucumber maki, idaho maki

Hand Roll Special \$12.95

3 handrolls (tuna avocado, salmon avocado, spicy tuna handroll)

Futo Maki \$13.95

10 pieces of big rolls with crab stick, avocado and a lot of sushi vegetables

Sushi Regular \$16.95

8 pieces of assorted sushi and California maki

Sushi Deluxe \$18.95

10 pieces of assorted sushi and california maki

Shabu Ya Maki \$14.95

jumbo rolls with crab stick, avocado, tuna, salmon and white fish

Unaju \$18.95

broiled eels and sushi vegetables on a bed of rice

Chirashi Sushi \$18.95

assorted fresh fillet of fish and sushi vegetables on a bed of sushi rice

special platter from the sushi bar

Sashimi Moriawase \$24.95 chef's choice of assorted fresh fish fillet

Sushi & Sashimi Combo \$26.95

6 pieces of nigiri sushi, 9 pieces of sashimi, 8 pieces of California maki

Shabuya Combo for 2 \$38.95

10 pieces of nigiri sushi, 12 pieces of sashimi, salmon maki, California maki

Party Boat small party \$69.95 big party \$89.95

chef's choice for your special event, including spicy tuna and crazy maki

lunch specials

lunch specials are served 11:30 am-3:00 pm mon.-fri.(excluding holidays)

shabuYa lunch buffet

The best valued lunch buffet, **\$8.50** with miso soup

lunch special from kitchen

Suntoufu 순두부 \$8.95 stew of soft tofu, clam and diced vegetables

Kimchee Geegae 김치찌개 \$8.95 hot and spicy kimchee stew

Bibim-Bap 비빔밥 \$8.95 marinated mixed vegetables, beef and rice, miso soup

Lunch Box (Beef Kalbi 갈비 \$10.95 Bulgoki 불고기 \$9.95 Chicken \$8.95)

sushi bar lunch special

Sushi Lunch \$9.95 6 pieces of nigiri sushi and california Maki

Sashimi Lunch \$9.95 10 pieces of fillet of fresh fish, served with rice

Maki Lunch \$9.95 California maki, salmon avocado maki and kappa maki

Cooked sushi lunch \$9.95 shrimp, crab stick, tamago and avo-cucumber maki

Sushi Lunch Grande \$12.95 8 pieces of nigiri sushi and california maki

shabu shabu lunch special

all courses are served with assorted vegetable,
and choice of udon noodle, vermicelli, or steamed rice.

Veggie Delight \$ 8.95

Pork Sirloin \$8.95

Chicken Breast \$8.95

Lamb \$ 9.95

Beef Sirloin \$9.95

Black Angus Beef Rib Eye \$11.95

Boneless Beef Short Rib \$11.95

Seafood Platter \$10.95

Prime Beef Rib Eye \$12.95

Meat Combo \$14.95

choose 2 from beef, pork, lamb and chicken

Surf & Turf \$14.95

seafood platter, and your choice of meat

shabu shabu soup base selection

we offer a variety of broth selection. * spicy

Regular Broth free

Chicken Broth \$1.00

Vegetarian Mushroom Broth \$1.00

Korean Spicy Beef Broth* \$2.00

Korean Kimchee Broth* \$2.00

Japanese Miso Broth \$2.00

Chinese Spicy Broth* \$2.00

Thai Tomyum* \$2.00