

Soups & Salad

MISO SOUP	\$2.00
<i>Delicate broth with tofu and scallions</i>	
FISH SOUP.....	\$5.95
<i>Miso soup with fish and vegetables</i>	
VEGETABLES SOUP	\$4.95
<i>Miso soup with vegetables</i>	
GREEN SALAD	\$2.95
<i>Small salad with Miso or Ginger dressing</i>	

Appetizers from our Sushi Bar

TUNA TATAKI.....	\$12.95
<i>Seared on outside, rare inside served special chef sauce</i>	
HAMACHI JALAPENO.....	\$9.95
<i>Thin sliced Yellow Tail topped with jalapeno and ponzu sauce</i>	
TUNA OR SALMON TARTAR.....	\$12.95
<i>Fine tuna chopped mixed with masago, scallions, sesame oil and house spicy sauce</i>	
KANI SU	\$6.95
<i>Crab, masago and avocado wrapped in paper thin cucumber with tangy rice vinegar</i>	
CONCH AND OCTOPUS SUNOMONO.....	\$8.95
<i>Conch, octopus and cucumber in tangy rice vinegar</i>	
NARUTO SALMON OR TUNA.....	\$9.45 - \$11.45
<i>Crab, avocado, masago, scallions wrapped in cucumber</i>	
DYNAMITE.....	\$10.50
<i>Crab, masago, conch and octopus mixed into a perfect paste, baked and topped with scallions and caviar</i>	
OCTOPUS OR HAMACHI TIRADITO ..	\$12.95-\$15.95
<i>Thin sliced octopus or yellow tail marinate in lime juice and aji amarillo reduction sauce</i>	
MIXED OR SHRIMP CEVICHE.....	\$12.95 - \$15.95
<i>Fresh raw diced seafood marinated in lime juice tossed with sliced onions and cilantro</i>	
MIYAKO MUSSELS.....	\$9.95
<i>Mussel topped with salsa criolla made of diced onions, tomatoes, cilantro and rocoto pepper</i>	
CAUSA ROLL.....	\$11.95
<i>Peruvian yellow mashed potato, aji amarillo and lime juice, stuffed with tuna tartar, topped with avocado and rocoto sauce</i>	

SASHIMI SALAD.....	\$11.95
<i>Fresh tuna, salmon and avocado combine with ginger dressing</i>	
WAKAME SALAD / CRAB SALAD	\$4.95 - \$8.95
<i>Traditional Seaweed salad</i>	
SEAFOOD SALAD	\$9.95
<i>Large green salad, avocado, cucumber, shrimp and crab</i>	
SPICY TUNA SALAD	\$12.95
<i>Fresh tuna, lettuce and cucumber with house spicy dressing</i>	

Appetizers from our Kitchen

GYOZA.....	\$5.95
<i>Deep fried or steamed beef dumpling with special sauce</i>	
SAUTÉED SHRIMP OR SCALLOPS	\$9.95 - \$11.95
<i>Perfectly sautéed with mushrooms, carrots and asparagus</i>	
SHRIMP AND VEGETABLE TEMPURA.....	\$10.95
<i>Shrimp and mixed vegetables in tempura batter and sauce</i>	
FRIED CALAMARI.....	\$9.95
<i>Fried squid breaded to perfection served with katsu sauce</i>	
HAMACHI KAMA.....	\$10.95
<i>Grilled yellow tail collar-bone served with ponzu sauce</i>	
SHRIMP SHUMAI.....	\$5.95
<i>Deep fried or steamed dumpling with special sauce</i>	
SALMON SHIOYAKI	\$9.95
<i>Grilled lightly salted Scottish salmon</i>	
HAMACHI TERIYAKI.....	\$12.95
<i>Grilled yellow tail drizzle with teriyaki sauce</i>	
PORK SHOGAYAKI	\$9.95
<i>Tender Pork Loin sliced and sautéed with chef spicy sauce</i>	
WAFU CHICKEN OR BEEF	\$8.95 - \$12.95
<i>Grilled chicken breast or New York Steak perfectly seasoned served with ponzu sauce</i>	
YAKINIKU	\$13.95
<i>Angus New York Steak sliced, seasoned, sauced and sautéed to delight</i>	
ROCOTO SHRIMP.....	\$11.95
<i>Lightly fried shrimp tossed with home made rocoto sauce. Owners favorite</i>	

Vegetarian Options

EDAMAME	\$5.95
<i>Steamed soy beans</i>	
YASAI ITAME	\$7.95
<i>Stir fry vegetables</i>	
YASAI TEN	\$7.95
<i>Mixed vegetables tempura</i>	
KAKIAGE.....	\$7.95
<i>Shredded sweet potatoes tempura</i>	

HARUMAKI.....	\$5.95
<i>Spring roll with vegetables</i>	
HIYAYAKKO	\$5.95
<i>Cold tofu</i>	
TOFU STEAK.....	\$6.95
<i>Grilled tofu served ponzu sauce</i>	
AGE TOFU	\$6.50
<i>Fried tofu in special sauce</i>	

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.