

SUMMER SPECIALS

NARUTO \$18



ALL KINDS OF SASHIMI & CAVIAR
WRAPPED IN CUCUMBER SKIN WITH
CHEF SAUCE ON THE SIDE

TUNA NARUTO \$10



PREMIUM TUNA WRAPPED IN
IN CUCUMBER SKIN W/CHEF SAUCE

HIRAMI SPECIAL \$15



PAPER THIN SLICES OF HIRAMI
LAY ON THE CHEF SAUCE TOP
WITH CHILLI PEPPER, SCALLION &
TOBIKO

SUNSET LOVE \$15



CRUDI SPICY TUNA & SALMON
WITH LAYERS OF RICE IN BETWEEN
TOP WITH JALAPENO & TOBIKO

DRAGON FLAME \$11



SPICY TUNA AVOCADO TOP
WITH STRAWBERRY & CHEF SAUCE



SHRIMP TEMPURA CUCUMBER
TOP WITH MANGO & CHEF SAUCE

IKA RING \$8



GRILL SQUID WITH TERIYAKI
SAUCE TOP WITH SESAME

TOKOYAKI \$7



FRIED OCTOPUSE WITH TARO
BATTER DRIZZLE WITH CHEF SAUCE TOP WITH BONITO

SOUP

- | | |
|----------------------------|-----|
| 1. Miso Soup | 2.5 |
| 2. Seafood Hot & Sour Soup | 4 |
| 3. Hong Kong Wonton Soup | 4.5 |
| 4. Tofu & Vegetable Soup | 3.5 |

SALAD

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|-------------------------------|-----|
| 1. House Avocado Ginger Salad | 4.5 |
| 2. Seaweed Salad | 3.5 |
| 3. Avocado Ebi Salad | 6 |
| 4. Kani Salad | 6 |
| 5. Deluxe Lobster Salad | 9 |

APPERTIZER

- | | |
|------------------------|-----|
| 1. Edamame | 3 |
| 2. Wasabi Shumai | 4 |
| 3. Scallion Pancake | 4 |
| 4. Shrimp Shumai | 4.5 |
| 5. Gyoza (pork or veg) | 4.5 |
| 6. Shrimp Tempura | 8 |
| 7. Takovaki | 7 |
| 8. Agedashi Tofu | 8 |
| 9. Sushi Appetizer | 8 |
| 10. Sashimi Appetizer | 10 |

NIGIRIE OR SASHIMI

\$2.5

\$2.75

- | | |
|----------------------------|--|
| 1. Ebi(shrimp) | |
| 2. Hamachi(yellow tail) | |
| 3. Kani Kama(crab stick) | |
| 4. Ika(squid) | |
| 5. Masago(flying fish roe) | |
| 6. Tai(red snapper) | |
| 7. Hotategai(scallop) | |
| 8. Saba(Mackerel) | |
| 9. Ikura(Salmon Roe) | |
| 10. Smoke Salmon | |
| 11. Sake(salmon) | |
| 12. Tamago(omelet egg) | |
| 13. Tabiko(Smelt fish roe) | |
| 14. Tekka(tuna) | |
| 15. Tako(octopus) | |

16. Unagi(eel)
17. Uni(sea urchin)
18. White tuna(shiro)
19. Wasabi tobiko(smelt fish roe)
20. Suzuki(strip bass)

CHEF SIAGNATURE ROLLS

1. **Amazing** 10
(crunch spicy tuna w. masago, top w. shrimp & spicy mayo)
2. **Magic** 9
(crispy tuna & avocado w. chef's sauce)
3. **New Ware** 11
(soybean sheet wrapped w. spicy tuna, shrimp tempura, spicy eel sauce)
4. **Lobster** 10
(Fresh lobster tail & avocado insideout, roll out pink soybean paper)
5. **Montauk** 10
(Avocado insideout roll, top w. tuna & scallion, spicy mayo sauce)
6. **Hot** 8
(Salmon, white fish & crab stick, crispy tempura, serve in spicy eel sauce & masago on top)
7. **Fantasy** 11
(Yellowtail & avocado inside out, top w. salmon & spice tuna, serve in chef sauce)
8. **Crazy Tuna** 11
(crunchy spicy tuna & avocado insideout, top w. pepper tuna)
9. **Indian** 9
(Crispy yellowtail & banana, top w. chef special sauce)
10. **Southern Comfort** 12
(Eel, shrimp & crab stick, avocado, top w. white fish tempura & chef sauce)
11. **World Series** 13
(Soft shell crab tempura inside out, top w. tuna & eel, chef special sauce)

CHEF'S SPECIALS



TUNA MARTINI
Wasabi kani and cucumber
wrapped in tuna with ponzu sauce
\$7



SALMON CARPACCIO
An assortment of caviars on top of
thinly sliced salmon drizzled with
chef's special sauce
\$12



HAWAII ROLL
Crunch spicy tuna and mango
topped with kiwi
\$10



DYNAMITE ROLL
Crunch spicy salmon & avocado
topped with spicy scallop
\$12



DANCING SHRIMP ROLL
Shrimp tempura and cucumber roll
topped with spicy kani salad
\$11



5N2 ROLL
Spicy kani salad tempura,
spicy tuna, eel, cream cheese,
pineapple and avocado
\$15



UNI SHOT
Uni, quire egg top with wasabi,
caviar, sriracha, scallion and kiwari
finish with chef special sauce
\$7



ISHIYAKI PLATTER
Japanese grilling stone with chef's
choice of fish accompanied with
a side of green tea salt, yuzu salt,
and hot chili powder
\$17

VEGETERIAN ROLLS



GREEN V ROLL

Crispy mini spring roll, seaweed salad, cucumber and avocado wrapped with green soybean paper
\$11



SUPER V COMBO

Cucumber avocado roll, Japanese squash roll, yamagobo roll, and shitake mushroom roll
\$10



GARDEN ROLL

Yamagobo, oshiko, cucumber, avocado and kiwari wrapped in pink soybean paper
\$5.5



V SUSHI PATTERN

Six pieces of vegetable nigiri, one cucumber roll and one avocado roll
\$13



HIJIKI SALAD (BLACK SEAWEED SALAD)

Seasoned Japanese black seaweed with sesame flavor
\$4.5

DESSERT

ASK US ABOUT OUR DAILY SPECIAL DESSERT



TEMPURA CHEESE CAKE

Fried cheese cake with ice cream, hot chocolate sauce, whipped cream and crunched peanuts
\$6

TEMPURA ICE CREAM

Green Tea, Chocolate and Vanilla
\$5

TEMPURA BANANA

Fried banana top with vanilla ice cream
\$6



DRINKS

GREEN TEA SMOOTHY

Creamy green tea smoothie topped with whipped cream & green tea powder
\$2.5

ICED GREEN TEA

\$1.25

ASSORTED JUICES

Cranberry, Kiwi-Strawberry, Apple, Orange, Ruby Red
\$1.75

ASSORTED SODAS

Pepsi, Sierra Mist, Diet Pepsi, Orange Crunch, Iced tea
\$1