

APPETIZERS ξ

KUSHIYAKI – Skewered & marinated in our rich homemade Miso Marinade –then flame-grilled until sizzling. Served with our dipping sauces.

GRILLED CHICKEN KUSHIYAKI 3 skewers \$6.95

GRILLED BEEF KUSHIYAKI 3 skewers \$6.95

GRILLED SALMON KUSHIYAKI 3 skewers \$6.95

KUSHIYAKI COMBO ξ

ONE CHICKEN, ONE BEEF & ONE FISH \$6.95

GYOZA (POTSTICKERS) 5 stickers \$5.95

Japanese dumplings filled with a savory mixture of pork, grilled vegetables & scallions. Steamed & fried crisp.

AGE-DASHI Y \$4.95

Traditional Japanese deep fried Tofu Snack. Light & crunchy. Served in a rich tempura sauce & topped w/Kaiware sprouts & scallions

TEMPURA APPETIZER

-SHRIMP (3 jumbo shrimp) \$6.95

-VEGETABLE: Y \$6.75
(red pepper, sweet potato, parsley, red onion, & asparagus)

BROILED MUSSELS \$6.99

5 tender green mussels on-the-half-shell topped w/ creamy masago sauce –sprinkled w/ bread crumbs then broiled & served sizzling. Finished with a scattering of scallions.

MO. FU. ASPARAGUS STICKS Y \$5.95

A delightful, yummy starter!. Fresh asparagus spears & wasabi cream cheese wrapped inside wonton wrappers and deep fried. Served with a creamy cilantro-Tosa sauce for dipping.

CRISPY TOFU w/BASIL SAUCE Y \$5.95

Tofu fried til crispy. Served with a thick, sticky flavorful sauce which is sautéed with Thai Basil and just a hint of citrus.

SOFTSHELL CRAB APPETIZER \$7.75

Battered, fried, crispy & always delicious. Ponzu sauce for dipping.

HAMACHI KAMA APPETIZER \$9.95

The coveted "cheek" of the Yellowtail --very tender & flavorful. Grilled in the classic Japanese style. Ponzu sauce for dipping.

Note: Y denotes vegetarian items

TIGER CEVICHE

Marinated in a light and fresh Lime/honey & sea salt marinade. Salmon, tuna, squid & bay scallops, tossed with finely minced tomatoes, red onion & fresh cilantro. Served with crispy fried & lightly salted wonton "chips" \$9.95

FRIED CALAMARI RINGS \$7.50

A nice big heap of tempura'd calamari rings surrounded by a bold red-orange sweet & spicy dipping sauce.

GINGER ASPARAGUS Y \$4.95

Fresh steamed asparagus spears tossed w/ our ginger-sesame & fresh lime juice glaze. A perfect light, healthy appetizer to enjoy!

TATAKI ξ

Traditional Japanese Tataki Sauce explodes with intense flavor over fish or beef. Scattered with scallions & kaiware sprouts \$11.95

BEEF TATAKI

Thinly sliced seared New York Strip

TUNA TATAKI

Seared Yellowfin Tuna

WHITE TUNA TATAKI

The buttery richness of WHITE tuna is sublime against the zingy intensity of a Tataki sauce.

BLACK MISO COD APPETIZER

Amazing! Marinated a day & a half in his special creamy miso sauce blended with w/fresh grated ginger, garlic, lime & lemon juice. Broiled & blackened. Served on a fresh bed of greens, slivers of mangos and sliced roma tomatoes, and scatterings of chopped fresh mint

Half order \$6.99

Full Order \$13.95

ξ CRAZY SHRIMP ξ

Sauteed in a sweet, spicy, garlicky, sticky sauce –with carrots, red onion and scallions

a three-shrimp appetizer
for \$7.50

§ EDAMAME §

EDAMAME 🌱 \$4.95
Steamed and salted soybeans. The perfect starter snack

§ DARKENED EDAMAME 🌱

Edamame & cashews sautéed in a rich, dark garlicky glaze with a subtle "heat" from Serrano chiles

\$6.95 §

§ SOUPS §

UDON

Traditional Japanese Noodle Soup. Ours is a housemade broth topped w/finely sliced scallion & chopped Nori. Add a sprinkle of Togarashi flakes if you wish. (add a small Geisha Salad for \$1)

TEMPURA UDON \$12.95

Accompanied by 3 pieces of Tempura Shrimp and Kakiage (shredded vegetable "fritter")

VEGETABLE UDON 🌱 \$9.95

An abundance of seasonal vegetables including carrots, red onion and shitake mushrooms. (vegan version available - just ask)

Miso Soup 🌱 \$4.25

Garnished w/bits of tofu, tempura-fried Parsley and finely sliced scallions

§ ASIAN FISH* Tacos

* w/ Tuna Tataki !

Grilled flour tortillas -- filled w/seared ahi tuna, Tataki style. Then we add roma tomatoes, fresh mozzarella, mixed greens tossed in a Japanese "slaw" dressing. Finished w/fresh cilantro & scallions.

You add the sauce:

"Wasabi sour cream" and/or "Chiles & sour cream"
Two Tacos, 2 Sauces \$9.95

§ SALADS §

THE GEISHA SALAD 🌱 \$5.99

Fresh mixed greens tossed with our tangy, creamy Miso dressing. Topped w/ scallions, carrot threads & won ton crisps

SEAWEED SALAD 🌱 \$6.99

The traditional Japanese favorite: "Kaiso Salad"
Marinated seaweed & cucumbers, sesame dressing. Beautifully garnished.

TAKO SANSAI \$5.95

Octopus and cucumber salad with a chile-oil, Sesame dressing. Light and zingy!

The "VOLCANO"

An EXPLOSION of FLAVORS! \$10.95

Our crazy, wonderful creation of sweet and spicy. A "mountain" of seafood, strawberries, mango & kaware sprouts-- all tossed together in a tangy mango-chile sauce & masago. Topped w/crunchy flakes

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§ SUSHI APPETIZERS §

SASHIMI APPETIZER

Nice assortment for sharing. Nine pieces
Chef selects 3 kinds of fish \$12.95

SUSHI APPETIZER

Chef selects 3 pieces Nigiri Sushi
and a Kappa Maki (cucumber roll) \$9.95

Note: 🌱 denotes vegetarian items

NiGiRi & SASHiMi

	Nigiri (2pc)	Sashimi (3 pc)
Hamachi (yellowtail)	\$ 5.95	\$ 6.95
Sake (Salmon)	\$ 4.75	\$ 5.50
Maguro (Tuna)	\$ 5.75	\$ 6.95
Unagi (fresh water eel)	\$ 5.95	\$ 6.95
Ebi (cooked shrimp)	\$ 4.95	\$ 5.50
Sockeye Salmon	\$ 5.95	\$ 6.95
Hokkigai-cooked surf clam	\$ 5.50	\$ 6.95
Ama Ebi (sweet shrimp)	\$ 5.95	\$ 7.50
Ika (cuttlefish)	\$ 5.75	\$ 6.25
Tako (Octopus)	\$ 5.75	\$ 6.95
Hotategai (Scallop)	\$ 6.25	\$ 7.95
Bincyo (super white tuna)	\$ 6.25	\$ 6.95
Suzuki (Sea Bass)	\$ 5.95	\$ 6.95
Hon Maguro (Blue Fin Tuna)	\$ 6.95	\$ 7.95
Tai (Red Snapper)	\$ 4.95	\$ 5.95
Uni (sea Urchin)	\$ 7.95	\$ 8.50
Toro	\$ 10.25	\$ 11.95
Masago	\$ 5.25	
Ikura	\$ 6.50	
Tobiko	\$ 5.50	
Kaibashira	\$ 5.75	
Tamago	\$ 4.50	
Inari	\$ 3.50	
Aji (Spanish Mackerel)	\$ 5.95	\$ 13.95 (whole fish)

ADD QUAIL EGG FOR \$1.00

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TiGER BALLS

Little Wonder Balls of SALMON

Nigiri Style ..Try it with TiGER SAUCE

(Wasabi-Lime-Chile sauce) 5 pcs \$7.25

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Maki Favorites

Simple & Easy to Love...

CALiFORNiA ROLL	\$6.95
SPiCY TUNA ROLL	\$7.99
TEKKA MAKi Tuna Roll	\$6.50
DYNAMiGHTY Spicy Yellowtail	\$7.99
KAPPA MAKi Cucumber Roll	\$4.50
SAKE MAKi Salmon Roll	\$6.50
VEGGiE ROLL	\$6.25
Avocado, cucumber, carrot & pickled Daikon	
PHiLLY ROLL	\$8.50
Smoked salmon, cream cheese, scallion & masago	

MaKi SUSHi specialties

CRUNCHY NEW YORK ROLL \$16.99
 Inside: Tuna mixed w/garlic chile mayo, avocado, cucumber & kaiware
 Outside: Rice, avocado, MORE tuna & crispy tempura flakes

CRUNCHY ROLL \$15.99
 Inside: Shrimp Tempura, Spicy garlic chile mayo, cucumber & avocado
 Outside: Sushi rice, masago, crispy tempura flakes, sesame seeds,
 Drizzled with unagi sauce & creamy mango sauce

NUMBER 10 (ZEN) \$16.99
 Over-The-Top incredible! Inside: Shrimp tempura, mango slices, spicy
 garlic chile mayo. Outside: Sushi rice, avocado, Unagi,
 smoked salmon, mango sauce, unagi sauce & sesame seeds.

CATERPiLLAR \$12.25
 Unagi, cucumber, Sushi rice, avocado, unagi sauce & sesame seeds

FLYiNG TiGER KiCK aka: The Bruce Lee \$15.99
 Inside: Shrimp tempura, smoked salmon, cream cheese, avocado and
 Masago. Add "screaming sauce" if you want a Bruce-worthy kick

WiNTER ROLL \$15.99
 Inside: Tuna, Salmon & Yellowtail, avocado, spicy garlic mayo & masago
 Outside: Sushi rice, crispy tempura flakes, & sesame seeds
 Drizzled with unagi sauce & creamy mango sauce

THE SCORPiON ROLL \$19.99
 Soft shell crab, shrimp tempura, spicy garlic chile mayo
 Outside: Sushi rice topped w/ tobiko, unagi sauce & creamy mango sauce

RAiNBOW ROLL \$16.99
 Outside: a colorful assortment of SEVEN kinds of fish
 Inside: California Roll: crab meat, avocado & cucumber

THE LUCKY 13 ROLL \$16.99
 Inside: Shrimp Tempura, mango, avocado, spicy garlic chile mayo
 Outside: Tuna, salmon, marinated seaweed salad, sesame seeds

CRiSPi, CRUNCHi
TUNA & SALMON ROLL \$12.75
 Inside: Cooked Salmon & Tuna with spicy mango-mayo, sliced fresh
 mangos, cream cheese, avocado, gobo. Outside: sushi rice rolled
 w/Nori. Then tempura battered & deep fried.

SCREAMiNG SAUCE Our own creamy Sauce made w/ Japanese-styled
 pickled Habaneros, garlic & onion. "Added to" -or "on the side" for just \$1

BAM BAM ROLL 🌱

Inside: A "kakiage" of roughly cut tempura'd veggies—(sweet potatoes, asparagus, basil leaves, and jalapenos). Outside, sushi rice, Nori and avocado. Served with a drizzle of strawberry sauce for dipping And topped with minced Inari.
\$9.95

DARKENED EDAMAME ROLL 🌱

Inside: Sautéed red bell peppers and asparagus as well as cucumber & fresh mango, Sisal leaf & cilantro.
Outside: Sushi rice with avocado –topped with Darkened Edamame (Edamame beans sautéed in a rich, dark garlicky glaze)
\$11.95

SNOW MONKEY ROLL

Inside: Tuna, Salmon & Yellowtail, avocado, spicy garlic mayo & masago.
Outside: Sushi rice, and layers of Bincyo (super white tuna) that have been ever-so-slightly seared and drizzled with ponzu sauce. Scattered with Togarashi flakes.
\$18.95

KiCK in the PANTS ROLL

A lively mixture of marinated seared tuna, minced fresh ginger, cilantro, fresh mint leaves, cucumber and kaiware sprouts.
Outside: a slender filet of tuna that has spent the afternoon marinating in a zingy sauce.
Sprinkled w/ finely minced Jalapeno & red tobiko.
\$17.95

DOUBLE TROUBLE ROLL

Its like two rolls in one. Inside is shrimp tempura, spicy garlic mayo, cucumber, avocado and gobo. The next layer is crab meat with spicy Japanese mayo and a drizzle of chile oil. The top layer is Bincyo (super white tuna) sprinkled with sesame seeds and a sprig of Kaiware sprouts.
\$19.95

THAi Stir-Fry _____ ξ

Each served w/ miso soup & rice

Crazy Shrimp stir-fry.....\$14.95

Thai Basil Chicken stir-fry.....\$14.95

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Thai Basil "Tossed" NOODLES

A big plate of Happiness!

All the right flavors "TOSSED" together "stir-fry" style in a flavor-intensive sauce w/ lots of Thai Basil.
Served with Miso soup and rice

•Tossed w/ SHRIMP.....\$14.95

•Tossed w/BEEF.....\$14.95

🌱 Tossed w/ VEGETABLES 🌱 ...\$11.99

ξ.....CURRY DiSHES.....ξ

Served w/ a side of rice

Rich, bold curry sauce and vegetables.
CHOOSE from BEEF or CHICKEN

RED Curry\$13.95

GREEN Curry...\$13.95

(🌱 Vegetarian version of either is \$9 🌱)

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SASHiMi PLATTER

Served with miso soup, small salad & rice.
A "Royal" arrangement of 17 pieces of sashimi - artfully garnished with fruits and vegetables. Our chef selects five different kinds of fish for you.
\$24.95

SUSHi COMBO PLATTER

One Maki Roll, 7 assorted Nigiri Sushi & a cup of Miso soup. Maki Roll is Chef's Choice (ask your server for details)
\$19.50

HAMACHI KAMA DiNNER \$15.95

The coveted "cheek" of the Yellowtail --very tender and flavorful. Grilled simply & served w/miso soup, a small geisha salad & rice. Side of Oroshi (grated daikon radish)