

# \*\*\*APPETIZERS\*\*\*

## COOKED

<b>EADAMAME</b>	\$3.95
STEAMED SOY BEANS.	
<b>FRENCH MUSHROOM</b>	\$3.50
FRESH MUSHROOM WITH CRAB SALAD ON TOP AND BAKED.	
<b>SABA SHIOYAKI</b>	\$6.50
GRILLED MACKEREL.	
<b>YAKITORI</b>	\$4.50
CHICKEN ON SKEWERS.	
<b>TEMPURA COMBINATION</b>	\$7.50
3 PIECE DEEP FRIED SHRIMP AND VEGETABLES.	
<b>SHRIMP TEMPURA</b>	\$7.50
5 PIECE DEEP FRIED SHRIMP.	
<b>YASAI TEMPURA</b>	\$4.50
VEGETABLES ONLY.	
<b>CALAMARI</b> BREADED SQUID RINGS.	\$5.50
<b>GYOZA</b>	\$4.50
DEEP FRIED POTSTICKERS.	
<b>STEAMED SHRIMP GYOZA.</b>	\$6.50
STEAMED SHRIMP POTSTICKERS.	
<b>SHRIMP SHUMAI</b>	\$5.50
DEEP FRIED SHRIMP DUMPLINGS.	
<b>AGEDASHI TOFU</b>	\$4.50
DEEP FRIED TOFU.	
<b>BAKED MUSSELS</b>	\$4.50
3 PIECE BAKED MUSSELS.	
<b>SPICY CHICKEN WING</b>	\$5.50
DEEP FRIED CHICKEN WITH SPICY SAUCE.	
<b>SPICY PEPPER PLUS TUNA</b>	\$4.50
THE PEPPER IS IN THE SPICY TUNA, CREAM CHEESE THEN IS DEEP FRIED.	
<b>KOREA BBQ</b>	\$7.50
KOREA STYLE BEEF RIBS.	
<b>SAKE KAMA</b>	\$5.50
SALMON CHEEK.	
<b>HAMACHI KAMA</b>	\$8.50
YELLOW TAIL CHEEK.	

## RAW

<b>MAGURO SASHIMI</b>	\$12.50
TUNA.	
<b>HAMACHI SASHIMI</b>	\$12.50
YELLOW TAIL.	
<b>SAKE SASHIMI</b>	\$12.50
SALMON.	
<b>SASHIMI COMBINATION</b>	\$17.50
ASSORTED SASHIMI FRESH RAW FISH.	
<b>GOMAAE</b>	\$ 4.95
CUCUMBER, TUNA AND SESAME.	
<b>HIYAYAKO</b>	\$ 4.00
COLD TOFU.	
<b>EBI SUNOMONO</b>	\$ 4.50
SHRIMP AND CUCUMBER	
<b>SPICY TUNA POKI</b>	\$ 6.50
DICED TUNA, ONION SEASONED WITH SESAMI SEED OIL.	
<b>AVOCADO BOAT(COOK)</b>	\$ 5.50
SALMON ON TOP OF AVOCADO AND TOURCHED CREAMY SPICY.	
<b>SAKE SUNOMONO</b>	\$ 5.25
SALMON, WAKAME AND CUCUMBER SALAD.	
<b>TUNA SUNOMONO</b>	\$ 5.25
TUNA, WAKAME AND CUCUMBER SALAD.	
<b>TAKO SUNOMONO</b>	\$ 5.25
OCTOPUS, WAKAME AND CUCUMBER SALAD.	
<b>WAKAME SALAD</b>	\$ 3.00
SEASONED SEAWEED.	
<b>SUNOMONO</b>	\$ 2.50
CUCUMBER SALAD.	

## SIDE ORDERS

<b>MISO SOUP</b>	\$ 1.50
<b>RICE</b>	\$ 1.50
<b>GREEN SALAD</b>	\$ 1.50

## DESSERTS

<b>GREEN TEA ICE CREAM</b>	\$ 3.50
<b>MOCH ICE CREAM</b>	\$ 4.00