

SUSHI BAR SPECIALTIES

SUSHI DINNER SPECIAL

Served with miso soup and house salad

- Sushi Dinner** 15
8 pieces nigari sushi, California roll
Sushi Premium Dinner 18
10 pieces of nigari sushi, California roll
Sashimi Dinner 19
16 Slices of fresh sashimi
Sushi/Sashimi for One 20
10 assorted sashimi, 6 pieces of nigari sushi and a California roll
Vegetarian Dinner 14
Garden roll, shitake mushroom roll, yam tempura roll, 2 inari & 2 avocado sushi

- Maki Dinner** 11
California roll, Spicy Salmon roll and Dynamite roll
Maki Deluxe Dinner 12
Alaskan roll, Tuna roll, and Hamachi roll
Maki Premium Dinner 19
Half Godzilla roll, Bakudon roll, and White Dynamite roll
Hikari Crunch Dinner 21
Tee-san roll, Kamikaze roll, and Baku-

SASHIMI / SUSHI / MAKI PLATTER

Chef's choice of fresh sashimi/nigari/maki sushi

- Hikari-Style Sashimi** 16
Slices of fish topped with fresh ginger, garlic, sesame seeds and seared with hot virgin olive oil
Sashimi for Two 38
30 pieces of fresh assorted sashimi
Sashimi for Three 48
40 pieces of fresh assorted sashimi

- Nigari and Maki** 24
12 pieces of nigari sushi and 2 rolls
Nigari and Maki for Two 35
18 pieces of nigari sushi and 3 rolls
Sushi Platter , Large 46
24 pieces of nigari sushi and 4 rolls
Sushi Platter, X-Large 57
30 pieces of nigari sushi and 5 rolls

- Maki Party Platter** 60
60 pieces of sushi roll

- The Wild Maki Party** 95
108 pieces of sushi roll



COMPLETE DINNERS

Japanese green tea, House salad, Miso soup, Appetizer, Rice and Chef's choice of Ice-cream dessert

- Ume Dinner** 19
Combination of Sushi, Tempura Shrimp and Gyoza
Sakura Dinner 25
Combination of Sushi & Sashimi, Teriyaki Chicken or Beef, with Tempura Shrimp and Gyoza
Matsu Dinner 37
Combination of Habachi Lobster Tail & Shrimp, Tempura Shrimp, and Ebi Shumai
Hikari Bento 29
Perfect combination of Sushi and Sashimi, Teriyaki Chicken or Beef, Shrimp Tempura, and Unagi Kabayaki (B.B.Q. Eel) on Rice.
Czen Bento (Vegetarian Box) 15
Tempura tofu, Vegetable tempura, vegetarian sushi and vegetable gyoza

DONBURI DINNER

All donburi dinner are served with slices of English cucumber, marinated daikon and seaweed, with miso soup and house salad

- Chirashi Don** 16
Served with an assortment of fresh slices of fish
Tekka Don 17
Served with fresh slices of yellow-fin tuna

- Unagi Don** 14
BBQ eels served with a thick reduction of house teriyaki sauce
Ten Don 11
Shrimp and vegetable tempura on rice

DINE-IN | TAKE-OUT | CATERING

A LA CARTE (NIGARI – SUSHI)

Avocado	0.75	Amaebi Jumbo	2.95
Amaebi (Sweet shrimp)	1.95	Jumbo shrimp with head deep fried	
Bell Red Pepper (grilled)	0.75	Ebi (Steamed shrimp)	1.75
Hamachi (Yellow tail)	2.75	Hokkigai (Surf clam)	1.50
Hotategai (Scallop)	2.25	Hotetegai Karai	2.75
Ika (Squid)	1.75	(Spicy chopped scallop)	
Ikura (Salmon roe)	2.25	Inari (Sweet tofu)	1.00
Kani (Crabstick)	1.85	Masago (Smelt roe)	1.75
Quail Egg (Add)	1.00	Saba (Mackerel)	1.85
Salmon (Atlantic)	1.85	Salmon Toro	2.50
Wild Salmon	2.25	Shiitaki Mushroom	1.00
(Wild sockeye salmon)		Smoked Salmon	1.95
Tai (Red snapper)	1.80	Tako (Octopus)	1.95
Tamago (Egg omelet)	1.50	Tobiko (Flying-fish roe)	2.00
Toro (Fatty tuna)	2.75	Tuna (Blue fin)	m/p
Tuna (Albacore)	2.25	Tuna (White tuna)	2.25
Tuna (Yellow fin)	2.25	Tuna Karai	2.50
Unagi (BBQ eel)	2.00	Uni (Sea Urchin)	2.95
Vegetarian Nigari	<i>Please ask your server</i>		



SUSHI ROLL (MAKI SUSHI)

Hikari California	8	Volcano	12
Shrimp, avocado, tobiko, masago and mayo wrapped with cucumber crepe		Hot spicy chopped scallops, calamari, tobiko, in a rich sauce crowning an avocado roll flamed to perfection	
White Dynamite	7	E. Carriere	12
Tempura shrimp, avocado, spicy mayo, tobiko, sesame seeds, radish sprouts, wrapped in radish crepe		Chopped scallop, tobiko, mayo, wrapped with salmon and tuna on the outside	
BBQ Salmon Skin	7	Caterpillar	10
Seasoned salmon skin, avocado, bonito flakes, green onions, yamagobo, cucumber, wrapped in radish crepe		Unagi, cucumber, avocado, sesame seeds wrapped with avocado on the outside and topped with a sweet sauce	
Green Spider	9	Tiger	8
Deep-fried soft-shell crab, spicy mayo, avocado, radish sprouts, wrapped in cucumber crepe		Cucumber, avocado, sesame seeds with marinated shrimps on the outside served with a sweet sauce	
Kamikaze	8	Dynamite	4
Spicy mayo, chopped scallops, tobiko, tempura crumbs inside and outside		Shrimp tempura, mayo, tobiko, cucumber and sesame seeds	
Tee-san	9	Spider	8
Spicy mayo, tobiko, avocado, cucumber, Atlantic salmon, tempura crumbs inside and outside		Deep-fried soft-shell crab, mayo, tobiko, cucumber, avocado and sesame seeds	
Prairie Fire	7	Bakudan	6
Spicy tuna, grilled vegetables and tempura crumbs		Spicy tuna with tempura crumbs	
Rainbow	10	Godzilla	9 (half) 13 (full)
Pollock, tobiko, mayo, avocado, sesame seeds and assorted colorful selection of fish on the outside		Tempura shrimp, soft-shell crab, scallops, mayo, avocado, tobiko, cucumber, sesame seeds and masago	



Philadelphia

8

Smoked salmon, cream cheese, cucumber and sesame seeds

Salmon Sheet

12

Cucumber, avocado, crabstick, and masago wrapped in a fresh sheet of Atlantic salmon (*Salmon lover's roll*)

House Hikari

12

Pollock, hot sauce, cream cheese, house spice, masago and BBQ Eel topped with a house sauce

Unagi-Kapa

6.5

BBQ Eel and cucumber

Unagi & Avocado

6.5

BBQ Eel and avocado

Deep Ocean Spice

12

Scallops, wild salmon, tobiko, mayo, hot sauce, avocado and tempura crumbs

House Special

14

Tuna, smoked salmon, white fish, hamachi, crab meat, chives, masago, avocado and daikon

Negi-Hamachi

6

Yellow-tail toro with green onion

Negi-Hamachi, Original

8

Chopped Yellow-tail, house herbs with green onion

Dragon

13

Tempura shrimp, cream cheese, cucumber, avocado, crabstick and BBQ Eel and house sauce

California Roll

4

Avocado, cucumber, mayo and crab meat with masago

California, Original

5

Avocado, crab meat, mayo, tobiko and masago

California Crunch

6

Avocado, cucumber and spicy crab meat with tempura flakes inside and outside

Salmon Kaze

6.5

Spicy salmon, cucumber, masago with tempura flakes inside and outside

Tuna Kaze

7

Spicy tuna, cucumber, masago with tempura flakes inside and outside

Tuna Karai

6

Tuna mixed with masago in spicy mayo

Salmon Karai

5.5

Salmon mixed with masago in spicy mayo

Alaskan

6.5

Salmon, avocado and cucumber

Mushroom

7

A mushroom roll deep-fried to a crisp and served with house sauce

Hamachi

5

Yellow tail

Tuna - Albacore

3.5

Albacore tuna

Tuna - Yellow Fin

4

Yellow-fin tuna

Salmon

3.5

Atlantic salmon

Ebi Roll

4

Marinated shrimp with chopped lettuce and house sauce

Golden Salmon Crunch

6.5

Grilled salmon skin, green onions, battered and tempura deep-fried to a golden crisp



Everything is made to order : We appreciate your patience

345 VICTORIA AVENUE 519 255 7711

FUSION INDUCED ROLL

911 Roll 9

Spicy crabstick, avocado, cucumber topped with spicy tuna

Maui 12

Spicy crabstick , avocado topped with tuna, deep-fried salmon and masago

Crunch 6

Deep-fried shrimp, topped with tempura batter and house sauce

Golden Crunch 9

Salmon, avocado, masago, tempura batter, mayo topped with tempura batter and house sauce

Calamari 8

Deep-fried squid, crabmeat, cucumber, avocado, sesame seeds

Las Vegas 8

Chopped scallop, cucumber, avocado, masago and tempura batter

Double Double 9

Deep-fried shrimp topped with cooked shrimp, avocado and house sauce

Rock N Roll 11

Deep-fried shrimp, cucumber topped with spicy tuna, cream cheese, tempura batter, with special house sauce

Master 13

Spicy chopped scallops, cucumber topped with baked scallop, masago, sesame seeds and house sauce

TNT 10

California roll topped with deep-fried shrimp, masago, three house sauce

Hawaiian 11

Avocado, cucumber topped with aka maguro, avocado

Snow Corn 14

Crabstick, avocado, cucumber, pickled radish topped with shrimp, house sauce

Empire 14

Crabstick, avocado, cucumber, topped with masago, spicy tuna, house sauce and tempura crumbs

Love Love 14

Avocado, cucumber, crabstick, topped with salmon, spicy tuna, tempura crumbs, masago house sauce

Grand Canyon 14

Crabstick, avocado, cucumber topped with deep fried salmon, chopped eel, tempura crumbs, masago, house sauce

We appreciate your patience as fusion induced roll require extra time to prepare



VEGETARIAN ROLL

Cucumber 3.5

Cucumber and sesame seeds

Kavo 4.5

Avocado, cucumber and sesame seeds

Avocado 3.5

Avocado and sesame seeds

Oshinko 3.5

Pickled radish and sesame seeds

Garden 5

Cucumber, avocado, red pepper, carrots and sesame seeds

Grilled Vegetable 5

Grilled red pepper and zucchini with yamagobo and radish sprouts

Wakame 4

Minced seaweed and sesame seed with house dressing

Spinach 4

Spinach and sesame seeds topped with a sweet house sauce

Asparagus 4

Asparagus and sesame seeds

Shiitaki 4

Shiitaki mushroom and sesame seeds

Futo Maki (full roll) 9

(half Roll) 6

Crabstick, egg omelet, pickled radish, yamagobo, shiitaki mushroom and avocado, house seasoning

Tamago 3.5

Egg omelet roll

Yam Tempura 4

Yam tempura, cucumber and sesame seeds

BEVERAGES

Coffee	2.00
Pop	2.25
Iced Tea	2.50
Water (Natural spring bottled water)	1.50
Perrier (Carbonated natural spring water)	2.75