

## Starters

- Edamame (soybeans) 4
- Vegetable Gyoza 5
- Agedashi Tofu 5
- Crab Mushroom 5
- Oyster Shooter 6
- Chicken Teriyaki 7
- Chicken Katsu 8
- Tempura 8
- Baked Green Mussels 8
- Shishito (Japanese Pepper) 8
- Beef Teriyaki 8
- Mushroom Delight 9
- Salmon Teriyaki 9
- Spicy Octopus 9
- Hamachi Kama 12
- Deep fried Soft Shell Crab MP

## Kushiyaki

(2 sticks per order)

- Beef, Chicken or Scallop 4
- Chilean Sea Bass (seasonal) MP

## Salads

- Moyashi-Ae 4
- House Garden 6
- Tofu Salad 6
- Sunomono 5 w/ Shrimp 9
- w/ Octopus 9 w/ Real Crab MP
- Salmon Skin Salad 9
- Spicy Seaweed Salad 9
- Seafood Salad 13
- Spicy Octopus Salad 13
- Spicy Tuna Salad 13
- Sashimi Salad MP
- Seared Toro Salad MP

## Soup & Noodles

- MISO SOUP 2
- TEMPURA UDON 9
- Udon noodle and Shrimp tempura in delicious broth.
- NABEYAKI UDON 11
- Udon noodle, chicken, Shrimp tempura, egg and assorted vegetable in delicious broth.
- SUKIYAKI 14
- Thinly sliced beef or chicken and vegetable in sweet aromatic broth with rice.

## Beverages

- |                        |                    |
|------------------------|--------------------|
| Sake [Hot]             | Japanese Beer      |
| Small 5                | Small 4            |
| Large 8                | Large 6            |
| Sake [Cold]            | Asahi Black Beer   |
| Ozeki Dry 8            | Small 5            |
| Hakutsuru 12           |                    |
| Kara 12                | Non-Alcohol Beer   |
| Nigori (Unfiltered) 12 | Small 4            |
| Karatamba 15           |                    |
| Sake [Premium]         | Plum Wine          |
| Kurosawa 18            | Chardonnay         |
| Onigoroshi 24          | Cabernet Sauvignon |
| Otokoyama 35           | Glass 6            |
|                        | Bottle 20          |

### Soft Drinks

- Hot Green Tea .5
- Coke, Diet Coke, 7-up, Pepsi 2
- Bottle Water 2
- Ice Tea, Ice Green Tea 3
- Snapple Pink Lemonade 3
- Perrier Water 3
- Ramune (Japanese Soft Drink) 3

## Desserts

- Ice Cream 2
  - Green Tea
  - Vanilla
  - Chocolate
  - Red Bean
- Tempura Ice Cream 4
  - Green Tea
  - Vanilla
  - Chocolate
  - Red Bean
- Mochi Ice Cream 2
  - Mango
  - Strawberry
  - Green Tea

# Special Rolls House Specials

- \*BSC Baked Scallop on California Roll 12
- \*CRUNCHY w/ SHRIMP TEMPURA 13  
Shrimp Tempura, cucumber, Gobo inside/  
Crunchy outside/ Spicy mayo and eel sauce
- \*CRUNCHY w/ SPICY TUNA 11  
Spicy Tuna, cucumber, Gobo inside/  
Crunchy outside/ Spicy mayo and eel sauce
- CSA ROLL (No rice) 14  
Crabmeat, Salmon, Avocado/ cucumber wrap/  
Smelt egg, scallion on top/ garlic ponzu sauce
- \*DANIEL ROLL 15  
California Roll inside/ Salmon outside/  
Baked roll with eel sauce
- \*FIRE ROLL 11  
Spicy Tuna inside/ avocado outside/ Chili oil,  
Chili powder and Eel sauce
- \*GREEN DRAGON 15  
Crabmeat, Shrimp tempura, Cucumber inside/  
Avocado outside/spicy mayo, chili oil, Eel sauce
- \*HANNA #1 14  
Spicy Tuna, Whitefish tempura inside/ Avocado  
outside/ soy paper/ mild mayo and Eel sauce
- \*HANNA #2 15  
Spicy Tuna, Crunch inside/ Albacore, Smelt egg  
outside/ soy paper/ Spicy mayo
- \*LEMON ROLL 15  
Spicy Tuna, avocado/ soy paper/ Tuna outside  
with sliced lemon/ ponzu sauce and chili oil
- OH MY GOD 15  
Shrimp Tempura, Spicy Tuna, Salmon, Crabmeat/  
soy paper/ smelt egg, scallion/ spicy mayo
- \*RED DRAGON 15  
Spicy Tuna, Crabmeat, Asparagus inside/  
Seared Tuna outside with Fried onion, scallion/  
soy paper/ garlic ponzu and chili oil
- SPICY ALBACORE 12  
Albacore, avocado/ soy paper/ smelt egg,  
scallion/ Spicy mayo
- SPICY EEL 12  
Fresh Water Eel and avocado/ soy paper/  
smelt egg/ Spicy mayo and eel sauce
- SPIDER MP  
Deep fried Soft Shell Crab and Vegetable
- \*SUNRISE 14  
Shrimp Tempura, Crabmeat inside/ Spicy Tuna  
outside/ Smelt egg, scallion on top/ Eel sauce
- \*SUNSET 13  
Sea Eel and Scallop/ avocado outside/ Eel sauce
- WHITE FISH TEMPURA 11  
White Fish Tempura and avocado/ soy paper/  
smelt egg/ Spicy mayo and eel sauce
- WHITE LIGHTNING 12  
Diced Salmon, white onion, asparagus inside/  
soy paper or cucumber wrap/ white onion on top
- \*YASU SPECIAL 15  
Baked baby lobster, cucumber/ Avocado outside,  
crabmeat on top/ Eel sauce, chili oil, chili powder
- \*YUMMY ROLL 14  
Creamy Albacore, crunch inside/ soy paper/  
Albacore, Avocado outside/ Smelt egg, scallion  
on top/ Sesame dressing and chili oil

- \*ALBACORE SASHIMI SPECIAL 15  
Albacore served with sliced onion, seaweed, cucumber  
and smelt egg with Spicy mayo

- \*CABO SPECIAL 15  
Tuna Sashimi served with sushi rice,  
sliced avocado, scallion and spicy mayo

- CARPACCIO 14  
Thinly sliced tuna and white fish with vegetable,  
chili powder, olive oil and garlic ponzu sauce

- DYNAMITE 8  
Scallop, mushroom and finely diced onion baked with  
"dynamite sauce", with smelt egg and scallion on top

- HALF SHELL OYSTER PLATTER 13  
Hama-Hama Oysters (5) in half shell with ponzu sauce

- HIROSUKE SPECIAL (No rice) 12  
Deep fried Roll with White fish, avocado and asparagus,  
wrapped in soy paper with scallion and ponzu sauce

- LOBSTER DYNAMITE MP  
Whole Lobster tail, mushroom and finely diced onion,  
baked with "dynamite sauce" with smelt egg and scallion

- MONK FISH LIVER (Ankimo) 14  
Steamed Monk fish Liver with ponzu and sumiso sauce

- \*SPICY TUNA BISCUITS 8  
Two rounds of fried or grilled sushi rice topped with  
spicy Tuna, avocado, smelt egg and scallion

- STUFFED SQUID 12  
Crabmeat stuffed Squid sliced and baked, sprinkled with  
sesame seeds, served with mild mayo, hot and eel sauce

- TORNADO 13  
Chopped Salmon, Crabmeat and onion salad, avocado  
and smelt egg on top, surrounded with chips

- TUNA TARTAR 11  
Chopped Tuna, Avocado topped with Sushi ginger,  
Japanese Caviar by Spring mix, Gobo, Kaiware and seed.  
Served with Wasabi dressing and ponzu sauce

- VOLCANO (No rice) 13  
White Fish, Shrimp, Crabmeat, avocado and tamago,  
baked and garnished with smelt egg and eel sauce

- WHITE FISH TEMPURA SPECIAL 14  
White Fish Tempura served on a bed of sliced tomatoes,  
with kaiware and smelt egg. Spicy mayo and eel sauce

\*Half order Available

18% gratuity will be added for party of 6 or more



## sushi

2 pcs

5

Creamy Crab (Kani)  
Egg (Tamago)  
Japanese Mackerel (Saba)  
Octopus (Tako)  
Salmon (Sake)  
Scallop (Kobashira)  
Shrimp (Ebi)  
Smelt Eggs (Masago)  
Squid (Ika)  
Whitefish (Shiromi)

6

Albacore (Shiro Maguro)  
Freshwater Eel (Unagi)  
Halibut (Hirame)  
Japanese Scallop (Hotate)  
Oyster (Kaki)  
Salmon Eggs (Ikura)  
Sea Eel (Anago)  
Seared Tuna (Maguro Tataki)  
White Tuna (Ono)  
Yellowtail (Hamachi)  
Blue Fin Tuna (Maguro)  
Red Snapper (Tai)  
Spanish Mackerel (Aji)  
Yellowtail belly (Hamachi Toro)  
Blue Fin Tuna Belly (Toro)  
Crab Leg (Kani Ashi)  
Giant Clam (Miruguai)  
Sea Urchin (Uni)  
Sweet Shrimp (Ama Ebi)

MP

## sashimi

4 pcs

10

11

MP

## Traditional Rolls

CUT ROLL

6

California

6

Creamy Albacore

7

Creamy Salmon

6

Eel Cucumber

5

Kappa (Cucumber)

8

Philadelphia

8

Punk (Shrimp Tempura)

6

Salmon Skin

6

Spicy Scallop

6

Spicy Shrimp

6

Spicy Tuna

7

Spicy Yellowtail

7

Tekka (Tuna)

5

Vegetable

HANDROLL

5

5

6

5

5

7

7

5

5

5

6

7

5

## combo

### LAND & SEA

Miso soup, rice and your choice of one of the following items are included with your lunch :

#### Sashimi

Tuna, Salmon or Albacore

#### Mixed Sushi

Tuna, Salmon, Whitefish and Shrimp

#### California Roll

#### Creamy Albacore Roll

#### Spicy Tuna Roll

#### Salmon Skin Roll

#### Mixed Tempura

#### A. CHICKEN TERIYAKI 13

Grilled chicken breast served with teriyaki sauce and salad

#### B. BEEF TERIYAKI 14

Grilled rib eye beef served with teriyaki sauce and salad

#### C. MIXED TEMPURA 14

5 pieces of Shrimp & Vegetable Tempura and salad

#### D. SALMON TERIYAKI 15

Grilled salmon filet served with teriyaki sauce and salad

## Lunches

Lunches served with Salad, Miso Soup & Rice

#### CHICKEN TERIYAKI 10

#### FISH KATSU 10

#### BEEF TERIYAKI 11

#### CHICKEN KATSU 11

#### SALMON TERIYAKI 12

#### SHRIMP TEMPURA 12

#### VEGETABLE TEMPURA 12

#### ASSORTED TEMPURA 12

#### HAMACHI KAMA 14

#### CHILEAN SEA BASS MP (seasonal)

## Sushi Lunches

Sushi Lunches served with Miso Soup

#### NIGIRI and MAKI 15

Chef's Choice of assorted sushi (6), Tuna roll (3), Cucumber roll (3) and California roll (4)

#### CHIRASHI 15

Assorted fresh sashimi tastefully arranged on a bed of Sushi rice in a lacquered box with Scallop

#### UNA SUSHI 15

Broiled and grilled Fresh Water Eel arranged on a bed of Sushi rice in a lacquered box

#### TEKKA DON 15

Tuna sashimi arranged on a bed of Sushi rice in a lacquered box

#### MIXED SASHIMI 16

Chef's Choice of assorted fresh Sashimi and rice

Miso soup is not included for To Go order  
There Is An Additional Charge For Food Substitution  
18% gratuity will be added for party of 6 or more

## combo

### LAND & SEA

Miso soup, rice and your choice of one of the following items are included with your dinner :

#### Sashimi

Tuna, Salmon or Albacore

#### Mixed Sushi

Tuna, Salmon, Whitefish and Shrimp

#### California Roll

#### Creamy Albacore Roll

#### Spicy Tuna Roll

#### Salmon Skin Roll

#### Mixed Tempura

## Dinners

Dinners served with Salad, Miso Soup & Rice

CHICKEN TERIYAKI 12

FISH KATSU 12

BEEF TERIYAKI 13

CHICKEN KATSU 13

HAMACHI KAMA 14

SALMON TERIYAKI 14

SHRIMP TEMPURA 14

VEGETABLE TEMPURA 14

ASSORTED TEMPURA 14

CHILEAN SEA BASS MP  
(seasonal)

A. CHICKEN TERIYAKI 15

Grilled chicken breast served with teriyaki sauce and salad

B. BEEF TERIYAKI 16

Grilled rib eye beef served with teriyaki sauce and salad

C. MIXED TEMPURA 16

5 pieces of Shrimp & Vegetable Tempura and salad

D. SALMON TERIYAKI 17

Grilled salmon filet served with teriyaki sauce and salad

## Sushi Dinners

Sushi Dinners served with Miso Soup

NIGIRI and MAKI 17

Chef's Choice of assorted sushi (6), Tuna roll (3), Cucumber roll (3) and California roll (4)

CHIRASHI 17

Assorted fresh sashimi tastefully arranged on a bed of Sushi rice in a lacquered box with Scallop

UNA SUSHI 17

Broiled and grilled Fresh Water Eel arranged on a bed of Sushi rice in a lacquered box

TEKKA DON 17

Tuna sashimi arranged on a bed of Sushi rice in a lacquered box

MIXED SASHIMI 18

Chef's Choice of assorted fresh Sashimi and rice

Miso soup is not included for To Go order  
There Is An Additional Charge For Food Substitution  
18% gratuity will be added for party of 6 or more