

S u s h i a n d S a k e H o u s e

STARTERS

Miso or Mushroom Soup	3
Edamame	4
Pot Stickers (6 pieces)	5
Vegetable Spring Roll	2
Bake Mussel (4 pieces)	5

SALAD

House	3
Seaweed	4
Squid	4
Cucumber	3
Spicy Tuna	5
Spicy Salmon	5
Ebi Special	7
Teriyaki Chicken or Beef	9

TEMPURA

Shrimp Tempura (5 shrimp)	6
Vegetable Tempura	4
Shrimp and Veggie Tempura	7
Chicken Wings (6 pieces)	5
Crispy Fish Filet	11
Tempura Tofu	5
Calamari	10

NIGIRI

Tuna	7
Salmon	6
Yellow Tail	6
White Tuna	7
Eel	5
Ebi	4
Scallop	5
Crab Stick	4
Smelt Roe	5
White Fish	4
Octopus	5

SASHIMI

Yellow Tail	9
Tuna	10
Salmon	9
White Tuna	10
White Fish	8
Octopus	8
Chirashi Bowl	20
Sashimi Deluxe	22
Chef's Platter	25, 50, 75, 100

CHEF'S CHOICE

Hamachi Kama (BBQ Yellow Tail)	13
Roll	13
Roll and Salad	16
Ebi Roll Special	17

SUSHI ROLL

California	6
Eel	7
Philly	7
Tempura Shrimp	7
Spicy Tuna	8
Spicy Yellow Tail	8
Salmon Skin	5
Tuna	5
Salmon	5
Veggie	5
Salmon Avocado	6
Avocado	4
Cucumber	4
Hawaii	6
Tofu	5

SPECIAL ROLL

Rainbow – cucumber, avocado, crab, tuna, salmon, yellowtail, ebi	11
Dragon – tempura shrimp, cucumber, BBQ eel, avocado, smelt roll	11
Spider – soft shell crab, lettuce, cucumber, avocado, smelt roe	12
Fantasy (fried roll) – smoked salmon, cream cheese, avocado, white fish	10
Super Crunchy – crunchy, smelt roe, smoked salmon, avocado	11
Crab Cake(fried roll) – crab mix, smelt roe, onion	11
Tokyo – spicy yellow tail, cucumber, tuna, salmon, avocado	12
Dynamite – tuna, salmon, scallion, crunchy, house spicy sauce	9
Volcano – spicy tuna, avocado, cucumber, mango, house spicy sauce	11
Tempura – smoked salmon, cream cheese, avocado, smelt roe, BBQ sauce	10
Caterpillar – BBQ eel, cucumber, cream cheese, topped with avocado	11
Double Ebi – tempura shrimp, avocado, cucumber, Ebi	10
Samurai – crab, cucumber, avocado, tuna, salmon, yellow tail	12
NV Special – tuna, salmon, white tuna, crab, avocado, cucumber, kiwi	12
Hurricane – spicy salmon, tuna, avocado, cucumber, mango, red pepper	12

ENTREES

All dinner entrees are served with Ebi fresh tossed salad and a choice of fried or steamed rice.

Entrees are cooked with zucchini, mushroom and onion.

Hibachi Vegetable	9
Teriyaki Chicken	11
Teriyaki Beef	11
Hibachi Shrimp	14
Hibachi Salmon	14
Hibachi Scallop	15
Hibachi Ribeye (8oz)	16
Hibachi Vegetable and Teriyaki Chicken	11
Hibachi Vegetable and Teriyaki Beef	12
Hibachi Vegetable and Teriyaki Shrimp	13
Hibachi Vegetable and Teriyaki Scallop	14
Hibachi Shrimp and Teriyaki Chicken	14
Hibachi Shrimp and Teriyaki Beef	14
Hibachi Shrimp and Scallop	17
Hibachi Ribeye and Teriyaki Chicken	16
Hibachi Ribeye and Shrimp	17
Hibachi Ribeye and Scallop	17
Salmon and Teriyaki Chicken	14
Salmon and Teriyaki Beef	15
Salmon and Shrimp	16
Salmon and Ribeye	17
Salmon and Scallop	17
Ebi Special Combo (Ribeye, Shrimp and Chicken)	19
Ocean Dinner (Salmon, Shrimp and Scallop)	25
Teriyaki Tofu	10

W I N E S

HOUSE WINES *By Coastal Vines, California*

\$4.00 Glass \$15 Bottle

Chardonnay • Pinot Grigio • Sauvignon Blanc • White Zinfandel • Pinot Noir • Merlot • Cabernet

WHITE WINES

	Glass / Bottle
William Hill Coastal, Chardonnay - California	7 / 26
Sterling Vinter's, Chardonnay - California	28
Ecco Domani, Pinot Grigio - Italy	7 / 26
Bollini, Pinot Grigio - Italy	36
Starborough, Sauvignon Blanc - New Zealand	9 / 32
Brancott, Sauvignon Blanc Classic - New Zealand	38
Tohu, Sauvignon Blanc - New Zealand	42
Polka Dot, Sweet Riesling - Germany	7 / 26
J Lohr, Bay Mist Riesling - California	31
Castello De Poggio Moscato d'Asti - Italy	9 / 32

RED WINES

Mirassou, Pinot Noir - California	7 / 26
Red Rock, Merlot - California	7 / 26
Louis M. Martini, Cabernet Sauvignon - Sonoma, California	8 / 28
Artesa Elements, Cabernet Sauvignon - Sonoma, California	32
Apothic, Red Blend - California	8 / 28
Alamos, Malbec - Argentina	7 / 26

SPARKLING WINES

Coastal Vines Splits - California	7
Wycliff, Sparkling - California	24
La Marca, Prosecco - Italy	33
Veuve Clicquot Brut - France	125
Dom Perignon - France	310



COCKTAILS \$8

Featuring KAI Asian Rice Vodka

KAI Lemongrass Cosmo

KAI Lemongrass Vodka, triple sec, fresh squeezed limes, & cranberry juice

Miss KAI

KAI Lychee Vodka, triple sec, fresh squeezed lemon juice, cranberry juice & champagne

KAI Chi Chi-tini

KAI Coconut Pandan Vodka, pineapple juice, grenadine

KAI Rice Rocket

KAI Original Vodka, energy drink & blue curacao

SAKETINIS \$8

Samurai Cloud

Momokawa Pear Nigori Sake, KAI Coconut Pandan Vodka, simple syrup

Rising Sun

Gekkeikan Cold Sake, Smirnoff Orange Vodka, orange juice & grenadine

SIGNATURE DRINKS \$8

Tokyo Elevator

Godiva Dark Chocolate Liqueur, coffee liqueur & Irish cream

Matsuri *(Japanese festival)*

Smirnoff Vanilla Vodka & Frangelico with a sugared lemon wedge

S A K E

House Sake by Gekkeikan

Available hot or cold - **Small / 5 Large / 9**

Gekkeikan Plum Wine - Natural plum flavor, subtly sweet, truly delightful

750mL **8/28**

SOUSCHU

Zipang Sparkling Sake - Naturally carbonated: sweet yet refreshingly light flavor	250mL 13
Gekkeikan Traditional Sake - Aged for 6 months to achieve its mellow flavor	750mL 15
Haiku Premium - Slightly dry flavor- light reminiscent of aroma of orchard apples	375mL 12
Fu-Ki Sake - Enhances the flavor of food by cleansing and sensitizing the palate	750mL 24
Gekkeikan Black & Gold - Traditional "tokkuri" container: smooth, mellow flavor	750mL 29
Murai Junmai Sake - Elegant, crisp, dry, melon & rich cantaloupe flavors, creamy body	750mL 36

KUNSHU

Momokawa Ruby Sweet - slightly sweetness, tropical mango & guava flavors, hints of ripe cantaloupe	750mL 23
Momokawa Silver Sweet - Aromatic, crisp and dry, sweeter hints of green apple and pear	750mL 23
Moonstone Asian Pear - Lush aroma of fresh Asian Pear, creamy body, big pear flavors, hint of sweetness	750mL 23
Moonstone Raspberry - Raspberries on the nose and intensify in taste. Soft, slightly sweet and smooth	750mL 23
Gekkeikan Silver Sake - Aromatic sake, fermented to achieve dry and crisp flavor	750mL 24
G Sake Joy - Rich, creamy layers of ripe melon, pear and plum flavors, tropical spice finish	750mL 28

JUNSHU

Horin Daiginjo - Only sake served in the Japanese imperial palace. Refreshing fruit-like aroma & mild flavor.	300mL 24
Murai Daiginjo - Clean & slightly creamy on the front palate, very complex, dry yet mellow with subtle layers of fruit & spice flavors. Let your palate do the work as this pristine beverage embraces your taste buds with an experience of pure pleasure.	750mL 100

NIGORI

Gekkeikan Nigori - Slightly sweet. Fermented using Fushimi's underground water, premium rice & Kyoto.	300mL 12
Momokawa Pearl - Notes of vanilla and pineapple with banana, coconut, and, creamy body.	750mL 22