

SUSHI BAR ENTRÉES

YAMA 24	9 pieces of sushi, chef choice. Also with tuna rolls(6pc) and cucumber rolls(6pc)
HANA 20	6 pieces of sushi, chef choice. Also with tuna rolls(6pc) and cucumber rolls(6pc)
CHIRASHI 20	Tuna, salmon, white fish, eel, octopus, egg, yellowtail, crab and shrimp over sushi rice.
HARU SUSHI COMBINATION 35	10 pieces of sushi, chef choice. Also with 3 pieces each of tuna, salmon, white fish and octopus sashimi
NATSU SUSHI COMBINATION 30	8 pieces of sushi, chef choice. Also with 3 pieces each of tuna, salmon and white fish sashimi
AKI SUSHI COMBINATION 25	6 pieces of sushi, chef choice. Also with 3 pieces each of salmon and tuna sashimi
SASHIMI ICHI COMBINATION 33	3 pieces each of tuna, salmon, white fish, yellow tail, octopus, squid, and shrimp
SASHIMI NI COMBINATION 26	3 pieces each of tuna, salmon, white fish, octopus, and shrimp
SASHIMI SAN COMBINATION 18	3 pieces each of tuna, salmon and white fish
SASHIMI YON COMBINATION 13	3 pieces each of tuna and salmon

KITCHEN ENTRÉES

CHILEAN SEA BASS ENPAPILOTE 24	Chilean Sea bass cooked "in a paper pouch" braising with sake shiitake mushroom and daily veggie
MISO BLACK COD 22	Black cod marinated in shiro miso served with daily veggie
ANGEL FILET MIGNON 24	8 oz. filet mignon served with daily veggie and drizzled with homemade teriyaki sauce
TERIYAKI CHICKEN 16	8 oz. organic white meat chicken served with daily veggie and drizzled with homemade teriyaki sauce
DANCING SALMON 18	8 oz. king salmon served with daily veggie and drizzled with homemade teriyaki sauce
CRISPY CHICKEN FINGER 12	Served with daily veggie and homemade cocktail sauce
PAN-SEARED SWORDFISH STEAK 18	8 oz. wild caught swordfish steak pan-seared with daily veggie and drizzled with chef's special sauce
OMURICE WITH EEL 13	Thin layer of egg crepe wrapped with eel and homemade eel sauce
TONKATSU 16	Bread crumb battered fried pork tenderloin
UNAJU 18	Eel broiled in a homemade sauce and served over rice. Best eel anywhere!

LUNCH SPECIALS FROM KITCHEN

**ALL LUNCH SPECIALS INCLUDE MISO SOUP AND RICE
ACCOMPANIES COOKED FOOD. (ADD \$1.50 FOR BROWN RICE)**

CHICKEN TERIYAKI 9	Grilled organic chicken breast with homemade teriyaki sauce and sesame seed.
STEAK TERIYAKI 10	Grilled N.Y. steak with homemade teriyaki sauce with sesame seed.
SHRIMP TEMPURA 10	4 pieces of shrimp tempura with vegetables
CHICKEN FINGER WITH SWEET POTATO FRIED 9	Tempura chicken breast with Asian spice and Thai basil
POT STICKERS (STEAMED OR PAN SEARED) 8	Pan seared or steamed pork and vegetable dumplings
OMURICE WITH EEL AND AVOCADO 10	Thin layer of egg crepe wrapped with eel and avocado
EDAMAME FRIED RICE WITH:	
CHICKEN 7	
BEEF 8	
SHRIMP 9	
COMBINATION 10	
GRILLED CHICKEN TERIYAKI SALAD 8	
GRILLED SALMON TERIYAKI SALAD 9	

LUNCH SPECIALS FROM SUSHI BAR

**ALL LUNCH SPECIALS INCLUDE MISO SOUP
(ADD \$1.50 FOR BROWN RICE)**

CHOOSE ANY 2 ROLLS 9
CHOOSE ANY 3 ROLLS 13

**CALIFORNIA ROLL • SPICY TUNA ROLL • SPICY SALMON ROLL
TUNA ROLL • SALMON ROLL • CUCUMBER ROLL
AVOCADO ROLL • ASPARAGUS TEMPURA ROLL**

SUSHI SPECIAL 10	8 pcs of sushi, chef's choice
SASHIMI SPECIAL 13	9 pcs of sashimi, chef's choice
SUSHI & SASHIMI SPECIAL 15	5 pcs of sushi & 5 pcs of sashimi, chef's choice
CHIRASHI 15	8 pcs of assorted fish over a bed of sushi rice



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**500 Via De Palmas Suite #79
Boca Raton, FL 33432**



SOUP

CREAMY EDAMAME WITH GRILLED SHRIMP	7
Edamame puréed with homemade chicken broth and topped with grilled shrimp	
SHIITAKE MISO SOUP	3
Hondashi, Shiro miso enhanced with shiitake mushroom, tofu, seaweed and scallion	
SZECHUAN CHICKEN NOODLE SOUP	4
Soman noodles soup topped with shredded Szechuan style chicken in our homemade chicken broth	

SALAD

CARIBBEAN SEAFOOD	12
Organic mixed green, conch, octopus, shrimp and crispy kani with homemade dragon sauce	
HOUSE ORGANIC GREEN SALAD	5
Mixed organic greens, iceberg lettuce, cucumber, carrots, onion with miso peanut dressing or balsamic vinaigrette	
KANI ANGEL HAIR WITH CUCUMBER	8
Angel hair cucumber mixed with kani crabmeat	
SEAWEED SALAD	5
Green seaweed with sesame seeds and a touch of chili and sesame oil	

SUSHI BAR TEASERS

SHRIMP TOAST WITH TUNA JAM	12
Toasted crispy shrimp on topped of Asian bread with tuna and strawberry jam	
SMOKED HAMACHI WITH GARLIC CHIP	14
House-smoked hamachi thinly sliced with tossed garlic chips	
TRI COLOR SASHIMI ROLL	12
3 kinds of sashimi rolled and lightly tempura with wasabi aioli	
SASHIMI PLATTER	15
7 pieces chef choice sashimi on topped of crispy noodles and guacamole	
SUSHI TEASER	15
7 pieces of chef choice sushi with guacamole in crispy noodle cone	
SMOKED SASHIMI THREESOME	14
Tower of house-smoked tuna, salmon, hamachi mixed vegetables and dragon sauce	
TUNA PIZZA	14
Toasted flatbread topped with guacamole, greens, thinly sliced tuna, balsamic vinaigrette and spicy aioli	
GREEN APPLE	12
Snow crabmeat, eel and sushi rice wrapped in thinly sliced avocado	
HAWAII SASHIMI TARTARS	15
Chopped mixed sashimi with pineapple, avocado, cucumber, seaweed salad, with dragon sauce, served with taro chips	

KITCHEN TEASERS

ROCK SHRIMP TEMPURA	13
Rock shrimp lightly breaded with spicy citrus sauce	
CRISPY SHRIMP LOLLIPOP WITH GUACAMOLE	8
Shrimp dumplings wrapped in crispy wonton noodle on topped of guacamole with sweet chili	
POT STICKER	8
Pan fried / steamed pork and veggies dumpling	
UNI TEMPURA WITH OBA	15
The one and only Uni lovers with homemade cocktail sauce	
EDAMAME WITH SEA SALT	5
steamed soybean pods with sea salt	
BEEF TATAKI	11
thinly sliced seared beef served with ponzu sauce	

SHRIMP TEMPURA	7
3 shrimp tempura with vegetables. Served with daikon and tempura sauce	
SOFT SHELL CRAB	8
Lightly battered and fried. Served with ponzu lemon citrus sauce with a touch of chili daikon puree.	
LOBSTER SCALLOP CAKE	13
Homemade 5 pieces of lobster, scallop, shrimp and crab and pan seared.	

A LA CARTE SUSHI BAR DAILY FISH

2 PIECES PER ORDER, SUSHI OR SASHIMI

MAGURO - Big Eye Tuna	7	ALBACORE TUNA	5
TAKO - Octopus	5	KANI - Crab	5
HAMACHI - Japanese Yellow Tail	8	WHITE TUNA	6
UNAGI - Fresh water eel	7	HOTATEGAI - Scallop	7
SAKE - King Salmon	7	SMOKED SALMON	5
TAMAGO - Homemade egg ..	5	IKURA - Salmon Roe	6
HIRAME - Flounder	6	QUAIL EGGS	3
AMA EBI - Sweet Shrimp	8	TOBIKO - Flying Fish Roe	5
TAI - Red Snapper	5	SNOW CRAB	7
UNI - Sea Urchin	9	IKA - Squid	5
EBI - Shrimp	5	O-TORO	15

HOUSE SIGNATURE ROLLS

(ALL OF OUR SIGNATURE ROLLS PREPARED WITH SNOW CRAB MEAT)

KALEIDOSCOPE	14
3 kinds of fish with tamago, crabmeat and asparagus wrapped in thinly sliced daikon (spicy ponzu and dragon sauce)	
MISTAKE ROLL	10
Tempura spicy tuna roll with secret house spicy sauce	
LOBSTER TEMPURA	18
Tempura lobster tail, cucumber, lettuce, aioli and masago	
KISS OF FIRE	14
Cream cheese, asparagus tempura, topped with shrimp, eel, smoked salmon served with flambé	
SWEET HEART	15
Spicy tuna and tempura flake topped with tuna and served with dragon sauce	
MANGO ROLL	13
Shrimp tempura, cream cheese, asparagus, avocado and homemade mango sauce	
SNOW CRAB HAND ROLL	12
Spicy and crispy snow crabmeat, cucumber and green sprouts wrapped in soybean paper	
HIDDEN DRAGON	15
Spicy tuna inside topped with eel, avocado, shrimp and 3 kinds of fish roe	
ORANGE CRUSH	13
Fried asparagus inside topped with salmon, bonito flakes and wasabi aioli	
ALOHA	17
Crabmeat, avocado, mango and pineapple wrapped with soybean paper and tuna served with mango sauce	
VOLCANO ROLL	12
Salmon, cream cheese and avocado lightly fried topped with spicy crab	

DRAGON ROLL	13
Eel and cucumber topped with avocado	
EDI ROLL	15
Shrimp tempura, cream cheese, spicy sauce with 5 kinds of fish on top	
SURF AND TURF	22
Tempura lobster tail with avocado, asparagus, topped with torched N.Y. Strip	
SEXY GIRL ROLL	12
Shrimp tempura, pineapple, cream cheese	

OLD FASHION ROLLS

CALIFORNIA ROLL	6
Crab, cucumber, avocado	
JOLLY HOT	6
Stuffed jalapeno with cream cheese and lightly fried	
SPICY TUNA	8
Spicy tuna with scallion	
SPICY SALMON	8
Spicy salmon with scallion	
J.B ROLL	8
Salmon, cream cheese and scallion	
RAINBOW ROLL	12
California roll topped with tuna, salmon and white fish	
SHRIMP TEMPURA ROLL	7
Tempura shrimp and cucumber with spicy aioli	
CHOP CHOP CRAB	12
Chopped Tempura soft shell crab with spicy aioli	
VEGAN ROLL	8
Avocado, cucumber, asparagus, kampyo and oshinko	
K.C. ROLL	12
Salmon, snow crab meat wrapped in thin cucumber and sweet vinegar sauce	
SPIDER ROLL	12
Crispy soft shell crab with tobiko, asparagus, scallion wrapped in cucumber	
EEL ROLL	8
Eel roll with avocado or cucumber	
SALMON/TUNA ROLL	6
Salmon or tuna inside with seaweed paper outside	

OMAKASE - CHEF'S CHOICE

- \$50 -

EXPERIENCE THE ESSENCE OF CHEF'S CUISINE
WITH THE MULTI-COURSE OMAKASE MENU

NOODLES/EDAMAME FRIED RICE

BEEF UDON SOUP	11
CHICKEN UDON SOUP	11
NABEYAKI UDON SOUP	13
SHRIMP YAKI UDON	13
EDAMAME FRIED RICE WITH CHICKEN	12
EDAMAME FRIED RICE WITH BEEF	12
EDAMAME FRIED RICE WITH SHRIMP	13
EDAMAME FRIED RICE COMBINATION	15