

APPETIZERS

EDAMAME \$5.5

boiled japanese soybeans with sea salt

GOMAE \$4.5

boiled spinach with black sesame dressing

TOFU TOWER \$5.5

deep-fried tofu sweet & sour sauce

CRAB RANGOON \$5.5

crispy wonton wrapped crab meat with cream cheese celery and sweet & sour sauce

GYOZA \$5.5

pot stickers deep-fried pork vegetable dumpling with shoyu vinaigrette dip

AGAE DASHI TOFU \$5.5

deep-fried soft tofu and ginger soysauce dip

CRISPY CALAMARI \$8.5

deep-fried squid spicy shoyu with vinaigrette dip

TEMPURA

delicately deep-fried

Mixed vegetable \$6.5

Shrimp 4 pcs. \$8.5

Combination veggie and shrimp 2 pcs. \$8.5

SOFT SHELL CRAB \$8.5

deep-fried soft shell crab with shoyu vinaigrette dip

ASPARAGUS BEEF ROLL \$9.5

asparagus wrap thinly sliced beef grilled in teriyaki sauce

Chashu Bun \$3.5 (1 PCS.)

our signature steamed buns filled with chashu pork spring mixed leaf served with nano spicy mayo sauce

SUSHI APPETIZER

SPICY TUNA RICE CRISPY \$9.5

spicy tuna on crispy rice garnished with sliced jalapeno

SPICY TUNA TARTARE \$10.50

spicy tuna with avocado & chili drizzled with ponzu sauce

SPICY CRACKER \$8.5

spicy tuna spicy salmon on crisps

SASHIMI APPETIZER \$13.50

6 pcs. of sliced fish fillet chef's choice

HAMACHI PONZU \$12.50

sliced yellowtail drizzled with ponzu and sliced jalapeno

SUPER WHITE TUNA PONZU \$12.50

sliced superwhite tuna drizzled with ponzu and sliced jalapeno

SOUP&SALAD

MISO \$3

japanese soup with soft tofu seaweed and scallion

SPICY SEAFOOD SOUP \$6

hot & sour soup with shrimp squid mushroom tomato and lime juice

CUCUMBER SALAD \$4.5

sliced fresh cucumber topped with carrot sweet&sour vinaigrette dressing

MIXED GREEN SALAD \$5.5

spring mixed leaf carrot ginger dressing

SEAWEED SALAD \$5.5

marinated seaweed cucumber and masago sesame seed

SEARED TUNA SALAD \$11.50

seared tuna over spring mixed leaf with spicy ponzu sauce

VEGGIE MAKI

KAPPA cucumber \$4.5

OSHINKO pickled radish \$4.5

KAMPYO Sweet gourd \$4.5

AVOCADO \$5.5

SPINACH boiled spinach \$4.5

SHITAKE marinated shitake mushroom \$5.5

SWEET POTATO TEMP ROLL \$6.5

deep-fried sweet potato mayo unagi sauce

ASPARAGUS TEMP ROLL \$6.5

deep-fried asparagus mayo unagi sauce

SQUASH TEMP ROLL \$6.5

deep-fried squash mayo unagi sauce

MIX V \$8.5

asparagus avocado cucumber spinach lettuce

RAMEN(らーめん)

Tonkotsu Ramen 豚骨 \$12.95 (Rich pork broth)

egg noodles in rich pork broth with chashu pork soft-boiled egg bamboo shoots scallion black mushroom sesame garlic oil

Spicy Miso Ramen \$12.95 (Spicy Miso-Based)

egg noodles in spicy miso-based rich pork broth with chashu pork soft-boiled egg bamboo shoots scallion black mushroom chili sesame garlic oil

Shoyu Ramen 醤油 \$12.95 (Soy Sauce-Based)

egg noodles in soy sauce-based pork broth with chashu pork soft-boiled egg Scallions bean-sprouts bamboo shoot sesame garlic oil

Shio Ramen 塩 \$12.95 (Salt-Based)

egg noodles in salt-based pork broth with chashu pork soft boiled egg Scallions bean-sprouts bamboo shoots.

V-Ramen \$13.95 (Vegetable-Based)

egg noodles in creamy vegetable broth made of soy bean and wheat with cabbage carrot bean-sprout sweet corn soft-boiled egg scallion sesame garlic oil special spicy sauce

Sapporo Miso Ramen 味噌 \$13.95 (Miso-Based)

egg noodles in miso-based rich pork broth with chashu pork soft-boiled egg bamboo shoots bean-sprouts black mushroom sweet corn butter

Chashu Donburi \$10.50 (Rice)

chashu pork over rice, soft boiled egg, scallion,sesame,special sweet sauce

Add on for Ramen

Chashu Pork \$4.5

Half soft boiled egg \$0.5

bamboo shoots \$2.

Black mushroom \$1.

Noodles \$4.

Scallion \$0.50

Spicy sauce \$1.

Yaki Nori \$0.25

ENTREES

TOFU TERIYAKI \$12.50

fried tofu topped with teriyaki sauce served with mixed green salad rice and miso soup

CHICKEN TERIYAKI \$13.50

grilled chicken breast topped with teriyaki sauce served with mixed green salad rice and miso soup

STEAK TERIYAKI \$15.50

grilled Rib Eye steak topped with teriyaki sauce served with mixed green salad rice and miso soup

SALMON TERIYAKI \$15.50

grilled salmon topped with teriyaki sauce served with mixed green salad rice and miso soup

CHICKEN TEMPURA \$15.50

chicken breast wrapped with shitake mushroom green onion delicate fried and served

with teriyaki sauce

DESSERT

Mochi Ice Cream (2 pcs.) \$6.

(Green tea, Mango)

Tempura Ice Cream \$6.

vanilla ice cream wrapped with pound cake deep fried

DRINK

Sparkling water \$2.75

(San Pellegrino)

Soda \$1.5

(coke, sprite, diet coke)

Thai Ice Tea \$3

Thai Ice Coffee \$3

Hot Tea \$1.5

(Green Tea, Jasmin Tea)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAKI

CALIFORNIA \$6.

crab stick cucumber avocado

BOSTON \$6. red tuna avocado

PHILLY \$7.

smoked salmon cream cheese avocado

ALASKA \$6.

fresh salmon cucumber avocado

NEW YORK \$7.

unagi cream cheese avocado cucumber unagi sauce

SEATTLE \$7.

crispy salmon skin lettuce masago cucumber avocado unagi sauce

NEW MEXICO \$8.

shrimp cilantro jalapeno cucumber avocado

CHICAGO \$8.

red tuna fresh salmon white fish lettuce masago avocado cucumber

SANTAFE \$8.

shrimp tempura spicy mayo lettuce masago avocado cucumber

TEKKA fresh tuna \$5.5

SAKE fresh salmon \$5.5

SUPER WHITE TUNA escolar \$5.5

NEGIHAMACHI yellowtail scallion \$5.5

SPICY TUNA \$6.

tuna scallion masago cucumber spicy sauce chili oil

SPICY SALMON \$6.

fresh salmon scallion masago cucumber

spicy sauce chili oil

SALMON SKIN \$6.

crispy salmon skin cucumber avocado unagi sauce

FUTO \$8.

crabstick tamago kampyo oshinko yamagobo cucumber

CRUNCHY SPICY TUNA \$7.

spicy tuna cucumber tempura crunch outside

CRUNCHY SPICY SALMON \$7.

spicy salmon cucumber tempura crunch outside

CRUNCHY SPICY KANI KAMA \$7.

spicy crab stick masago avocado cucumber tempura crunch outside

JALAPENO TUNA \$7. red tuna jalapeno

JALAPENO HAMACHI \$7. yellow tail jalapeno

JALAPENO SUPERWHITE \$7. superwhite tuna jalapeno

SPICY SCALLOP \$7.

fresh scallop masago spicy mayo scallion cucumber

SPICY SHRIMP \$7.

boiled shrimp masago spicy mayo scallion cucumber

SPICY TAKO \$7.

octopus masago spicy mayo cucumber

SPIDER \$8.

soft shell crab cucumber avocado mayo masago unagi sauce

EBI TEMPURA \$7.

shrimp tempura cucumber avocado mayo masago unagi sauce

RED ROCK \$8.

red tuna cilantro jalapeno avocado cucumber splash with chili oil

WHITE ROCK \$8.

superwhite tuna cilantro jalapeno avocado cucumber splash with chili oil

HAMACHI ROCK \$8.

yellowtail cilantro jalapeno avocado cucumber splash with chili oil

VOLCANO \$12.

white fish smoked salmon octopus crab stick topped with spicy mayo and red sauce

DRAGON \$13.

shrimp tempura cucumber mayo topped with unagi and avocado

RAINBOW \$14.

california roll topped with tuna salmon white fish shrimp and avocado

WHITE TIGER \$13.

boiled tiger shrimp over crabstick avocado cucumber

CATERPILLAR \$13.

fresh water eel masago tempura crunch cream cheese topped with avocado unagi sauce

CALIFORNIA CRUNCH (deep-fried) \$13.

california roll deep-fried and drizzled with unagi sauce spicy mayo

MINI GODZILLA \$13.

shrimp tempura masago avocado cucumber cream cheese tempura crunch outside spicy mayo unagi sauce

SPICY DRAGON \$13.

spicy tuna cucumber topped with fresh water eel unagi sauce

SIGNATURE MAKI

NANO MAKI \$13.

deep-fried whole soft shell crab cream cheese masago cucumber spicy mayo topped with avocado and unagi sauce

CILANTRO GIMLET \$14.

tuna white fish cilantro jalapeno cucumber avocado masago wrapped with soypaper splash with cilantro gimlet sauce

HEAT WAVE \$14.

spicy tuna over spicy shrimp cucumber avocado tempura crunch drizzled with red sauce unagi sauce and black tobiko **served on fire**

PISA \$13.

shrimp tempura bell pepper cream cheese baked with mozzarella cheese oregano and unagi sauce

SALMON SUNSHINE \$13.

fresh salmon over tempura crabstick cucumber avocado drizzled with white sauce

BIG GUN (deep-fried) \$12.

spicy salmon shrimp tempura cream cheese avocado delicately fried drizzled with spicy mayo unagi sauce

TOKYO SUNRISE \$13.

seared tuna over spicy tuna asparagus avocado tempura crunch drizzled with special spicy sauce topped with red tobiko

WHITE OUT \$13.

seared super white tuna over endives avocado cucumber jalapeno drizzled with spicy ponzu sauce

METEORA \$12.

spicy scallop octopus cucumber asparagus black tobiko outside drizzled with special sauce

GHOST \$13.

squash tempura unagi avocado black tobiko topped with spicy crab

THE CARIBBEAN \$14.

spicy scallop over shrimp cilantro avocado jalapeno cucumber squeeze with lime

CRISPY CREAM (deep-fried) \$12.

smoked salmon cream cheese scallion masago avocado delicately fried and drizzled with spicy mayo and unagi sauce

BLACK FOREST (VEGAN) \$13.

asparagus spinach avocado cucumber oshinko wrapped with fried tofu drizzled with sweet black sesame sauce and chili oil

V-SLIM (VEGAN) \$13.

Spring mix spinach cilantro jalapeno avocado cucumber wrapped with soypaper splash with lime juice chili oil

NIGIRI OR SASHIMI

1 PCS./ORDER

AMA EBI raw shrimp \$3.5

EBI cooked shrimp \$2.

HAMACHI yellowtail \$3.

INARI soybean pocket \$2

IKA squid \$3.

IKURA salmon roe \$3.5

MAGURO red tuna \$3.

MASAGO smelt roe \$3

NAMA HOTATE scallop \$3.5

SAKE fresh salmon \$3

SMOKED SALMON \$3

WHITE TUNA \$3.

SEAR WHITE TUNA \$3.5

TAKO octopus \$3.

TAMAGO japanese omelette \$2

TObIKO fish roe \$3.5

(black or red)

UNAGI fresh water eel \$3.

SUSHI ENTRESS

(served with miso soup)

NANO SUSHI \$20.

5 pcs. nigiri chef's choice and ebi tempura maki

MICRO SUSHI \$20.

6 pcs. nigiri chef's choice and tekka maki

NANO NIGIRI \$22.

9 pcs. assorted fish chef's choice

MEGA SUSHI \$27.

4 pcs. sashimi and 5 pcs. nigiri chef's choice and spicy tuna maki

NANO SASHIMI \$27.

12 pcs. sashimi chef's choice

CHIRASHI \$23.

assortment of fish fillet on bed of sushi rice

TEKKA DON \$21.

7 pcs. tuna sashimi on bed of sushi rice

SAKE DON \$21.

8 pcs. fresh salmon sashimi on bed of sushi rice

UNAGI DON \$21.

7 pcs. fresh water eel sashimi on bed of sushi rice

HAMACHI DON \$21.

7 pcs. yellowtail sashimi on bed of sushi rice

WHITE TUNA DON \$21.

7 pcs. superwhite tuna sashimi on sushi rice