

Soup

Miso Soup 味噌汁	2
Made from soybean, served with Tofu and Scallion.	
Osuimono Soup お吸い物	2
Clear fish broth served with chicken and vegetable.	

Salad

Green Salad	2.75
Seaweed Salad 海草サラダ	3.95
Ohitashi おひたし	4.50
Boiled Spinach served chilled with grated ginger and bonito flakes.	
Sunomono 酢の物	4.95
Marinated baby shrimp served with sliced cucumber and seaweed.	

Appetizer

Edamame 枝豆	3.50
Soybean	
Hiyayakko 冷奴	3.50
Chilled Tofu with grated ginger, chopped scallion and bonito flakes	
Age-dofu 揚げ豆腐	3.50
Deep fried Tofu	
Shumai しゅうまい	4.50
Shrimp dumpling. Steamed or deep fried.	
Broiled Chicken Wing 鶏手羽先	4.50
Teriyaki or Salt.	
Croquette コロッケ	4.50
Deep fried small cake of mashed potatoes with minced onions coated with bread crumbs.	
Yakitori 焼き鳥	4.50
Chicken and Vegetable on skewer.	
Kisu Tempura ますの天ぷら	4.95
Lightly battered and crispy deep fried small white fish.	
Spicy Tuna Roll*	6
Chopped Tuna, Hot Sesame oil and Mayo.	
Hamanegi Roll*	6
Chopped Yellowtail and scallion.	
Sawara Miso Yaki さわらみそ焼き	7.95
Broiled Spanish mackerel marinated with sake and miso.	
Sashimi* (white Fish) 刺身	8.50
Slice of fresh white fish	
Tempura 天ぷら	
Lightly coated with Tempura batter and deep fried.	
Vegetable	5.95
Shrimp and Vegetable	7.95
Calamari	7.95

Chef's Special

Clam Miso Soup 貝の味噌汁	3.95
Made from soybean, served with clam and scallion.	
Fish Jaw (Kama) カマ	
Broiled Fish Jaw. Teriyaki or Shioyaki (light salt).	
---Sake kama (Salmon)	5.95
---Medai (Japanese butter fish)	7.95
---Tai kama (Snapper)	7.95
---Kanpachi (Hawaiian Yellowtail)	7.95
---Buri kama (Yellowtail)	9.50 / 11.95
Ankimo あんきも	8.95
Monk fish pate	
Yamakake* やまかけ	8.95
Diced tuna or yellowtail with grated Japanese Yam.	
Natto Ae* 納豆和え	8.95
Diced tuna, yellowtail or calamari with fermented soybeans.	
Beef Negimaki 牛肉ねぎ巻き	8.95
Thinly sliced beef rolled with scallion and broiled with Teriyaki sauce.	
JIDORI Chicken Teriyaki or Shioyaki	8.95
Raised free-range, fed all natural grain vegetarian diet with no meat byproducts and without any hormones or steroids.	
Tonkatsu とんかつ	8.95
Berkshire Pork Loin. Breaded and deep fried.	
Gyoza 餃子	4.95
Pork dumpling	
Yudofu 湯豆腐	5.95
Boiled Tofu in clear broth.	
Oden おでん	9.95
Fish cakes and vegetable in soy-flavored broth served in a pot.	
Cherry Stone Clams 6pc*	7.95
Oyster Half Shell 6pc* (Fall to Spring)	Seasonal
Broiled Calamari いか焼き	10.95
Broiled with Teriyaki Sauce or Salt.	
Anago Tempura あなご天ぷら	6.95
Lightly battered and crispy deep fried sea eel.	
Soft Shell Crab ソフトシェルクラブ	Seasonal
Lightly battered and crispy deep fried. (Spring to Fall)	
Fried Oyster カキフライ	Seasonal
Breaded and deep fried. (Fall to Spring)	
Fried Scallop ほたてフライ	7.95
Breaded and deep fried.	
Gindara Misoyaki 銀鱈焼き	10.95
Broiled Black Cod marinated with sake and miso.	
Shishamo ししゃも	6.95
Broiled Capelin Fish.	
Tako-su たこ酢	8.95
Cucumber and Wakame seaweed marinated with sweet vinegar sauce with sliced octopus.	
Tsukemono 漬け物	3.95
Assorted pickles.	

* This item may be served undercooked. Consuming raw or undercooked seafood, shellfish or eggs may increase the risk of food borne illness.

Entree

A la Carte includes Soup except Pot Dishes, which comes with Rice.

Dinner includes Soup, Salad, Appetizer and Dessert of your choice.

****Except Pot Dishes** which comes with Salad, Appetizer and Dessert of your choice.

Sushi*	寿司	<i>Ala Carte / Dinner</i>
Assortment of Nigiri (and Roll)		
---Regular*	並	21.95 / 31.95
Tuna, Flounder, Salmon, Shrimp Octopus, Mackerel, Squid, Escolar and 6pc of Tuna Roll		
---Special*	上	26.95 / 36.95
Tuna, Flounder, Salmon, Shrimp, Eel, Yellowtail, Clam, Smoked Salmon, Escolar, Salmon Roe, Flying Fish Roe		
---Deluxe*	特上	31 / 41
Tuna, Yellowtail, Fin of Flounder, Horse Mackerel, Salmon Roe Flying Fish Roe, Clam, Eel, Scallop, Sea Urchin, Red Shrimp		

*Substitution may result in additional charge.
Menu ingredients are subject to change based on market availability*

Chirashi*	ちらし	
Assortment of fresh fish on top of sushi rice		
---Regular*	並	21.95 / 31.95
---Special*	上	32.95 / 42.95

Donburi*	寿司丼	
Sliced fresh fish on top of sushi rice.		
---Tekka don (Tuna)*		30 / 40
---Yellowtail (Hamachi)*		30 / 40
---Tuna and Yellowtail*		30 / 40
---Salmon and Salmon Roe*		35.50 / 45.50
---Spicy Tuna (Chopped)*		19.95 / 29.95

Sashimi*	刺身	
Sliced fresh fish		
---Regular (Assortment) *		28.50 / 38.50
---Special (Assortment) *		32.95 / 42.95
---Tuna (Maguro) *		29 / 39
---Yellowtail (Hamachi) *		29 / 39
---Salmon (Sake) *		27.50 / 37.50

Dinner Box*	弁当	
Assortment of dishes served in a box		
A*	Salmon Shioyaki or Yellowtail Teriyaki Negimaki (Beef or Chicken) Shrimp & Veggie Tempura, Shumai Dumpling Hijiki (Seasoned Kelp), Seaweed Salad California Roll	28.50 / 38.50
B*	Salmon Shioyaki or Yellowtail Teriyaki Negimaki (Beef or Chicken) Shrimp & Veggie Tempura, Shumai Dumpling Hijiki (Seasoned Kelp), Seaweed Salad Sashimi (Tuna and Yellowtail)	41.95 / 51.95

Tempura	天ぷら	<i>Ala Carte / Dinner</i>
Lightly battered and crispy deep fried.		
---Shrimp and Vegetable		20 / 30
---Scallop and Vegetable		20 / 30
---Seafood and Vegetable		20 / 30
---Vegetable		14.95 / 24.95
---Soft Shell Crab (Spring to Fall)		Seasonal

Teriyaki / Shioyaki	照り焼き塩焼き	
Broiled with Teriyaki Sauce or Shioyaki(Lightly Salted)		
---Chicken		15.95 / 25.95
---JIDORI Chicken		18.95 / 28.95
Raised free-range, fed all natural grain vegetarian diet with no meat byproducts, and without any hormones or steroids		
---Salmon		20 / 30
---Yellowtail		22.50 / 32.50
---Beef (Rib-eye)		25.95 / 35.95

Katsu	かつ	
Breaded and deep fried		
---Tonkatsu (Berkshire Pork Loin)		22 / 32
---Chicken		20 / 30
---Tilapia		13.95 / 23.95
---Oyster (Fall to Spring)		Seasonal

Negimaki	ねぎ巻き	
Thinly sliced meat rolled with scallion, marinated with Teriyaki Sauce and broiled		
---Beef		28.50 / 38.50
---Chicken		19.50 / 29.50

Unaju	うな重	28.50 / 38.50
Broiled Eel on top of rice in a box		

Pot Dish	鍋	
One Pot meal		
---Sukiyaki	Cooked in sauce, served in a pot	
Beef and Vegetable		25.95 / 35.95
Vegetable		14.95 / 24.95
---Yosenabe	Seafood, Chicken and Vegetable	20.50 / 30.50
---Mizutaki	Chicken and Vegetable in broth served with dipping sauce	20 / 30
---Shojin Nabe	Vegetable Only	13.95 / 23.95
---Shabu Shabu*	29.50 / 39.50 per person Thinly sliced beef and assortment of vegetables cooked in a boiling kelp soup at your table. Served with Ponzu dipping sauce. Minimum 2 orders.	

*This item may be served undercooked.
Consuming raw or undercooked seafood, shellfish, or eggs
may increase the risk of food borne illness

Noodle

Soba: Buckwheat noodle
Udon: White and Thick wheat noodle

---HOT---

Noodle in Soup with scallion

Nabeyaki Udon 鍋焼きうどん 14.95
Shrimp Tempura, Vegetable, Fish Cake, Chicken and Egg.
Served in a pot.

Tempura Udon/Soba 天ぷら そば・うどん 16.50
Shrimp and Vegetable Tempura

Yamakake Udon/Soba やまかけ うどん・そば 16.50
Grated Yam

Kitsune Udon/Soba きつね うどん・そば 10.95
Deep fried bean curd

Tanuki Udon/Soba たぬき うどん・そば 10
Tempura batter flakes

Kake Udon/Soba かけ うどん・そば 9.50
Scallion

---COLD---

Noodle with chilled dipping sauce and scallion

Tempura Soba 天ぷらそば 16.50
Shrimp and Vegetable Tempura

Tororo Soba とうろそば 16.50
Grated Yam

Tanuki Soba 冷やしたぬきそば 10
Tempura batter flakes

Zaru Soba ざるそば 9.50
Shredded Nori Seaweed

Kids Special

3pc of Sushi, 1 roll (6-8pc) and Miso Soup.
For 10 years old and under. **Dine-in only.**

Choose 3pc of Sushi
Inari, Egg, Shrimp, Crab Cake
いなり、たまご、えび、かに

Choose 1 roll
Tamago(Egg) Roll, Avocado Roll,
Natto Roll, Cucumber Roll, Carrot Roll
たまご巻き、アボカド巻き、納豆巻き、
かつぱ巻き、にんじん巻き

\$ 6

Other Rice Dishes

Mini Rice Donburi ミニ丼
Rice bowl with topping. Served with Soup.

---Salmon Roe いくら 17.95

Ochazuke お茶漬け
Bowl of rice with topping of your choice,
served with green tea

--- Plum (梅) or Seaweed (のり) 6
--- Salmon (鮭) 6.95

Onigiri おにぎり
Rice Ball wrapped in Nori Seaweed with the filling of your choice.

--- Salmon, Plum or Bonito Flakes 2.50/pc
(鮭、梅、おかつ)

Dessert

Mochi Ice Cream もちアイスクリーム 3.50
Rice cake filled with ice cream.
Ask your server for today's availability.

Ice Cream アイスクリーム 3
Ask your server for today's availability

Sweet bean sauce / Chocolate sauce add 0.50

Yokan ようかん 3.50
Japanese Bean Jelly

Mochi もち 3
Rice cake filled with sweet red bean paste.
Ask your server for today's availability

Seasonal Fruit 季節のフルーツ 2.50
Ask your server for today's availability

Menu ingredients are subject to change
based on market availability

*This item may be served undercooked.
Consuming raw or undercooked seafood, shellfish,
or eggs may increase the risk of food borne illness.

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

We'll gladly make separate or split checks, up to 3 per party.

Nigiri Sushi 2pc/order

Albacore*	Bin-naga maguro	5.5
Mediterranean Sea bass*		7
Japanese Butter Fish*	Medai	9
Fatty Tuna*	Toro	***
Tuna*	Maguro	7.5
Escolar*		5
Striped Jack*	Shima Aji	10
Yellowtail*	Hamachi	7
Yellowtail* (Belly)	Hamachi	7.5
Hawaiian Yellowtail*	Kanpachi	9
Sea Urchin*	Uni	17.5
Salmon Roe*	Ikura	8
Flying Fish Roe*	Tobiko	5
Capelin Roe*	Masago	4.5
Sea Scallop*	hotate	7.5/10
Orange Clam*	Aoyagi	10
Surf Clam*	Hokkigai	6.5
Shrimp	Ebi	4
Red Shrimp*	Aka-ebi	7.5
Eel	Unagi	6
Sea Eel	Anago	6
Salmon*	Sake	5
Smoked Salmon*		5
Octopus	Tako	6.5
Squid*	Ika	5
Horse Mackerel*	Aji	9
Mackerel*	Saba	5/10
Japanese Snapper*	Tai	8
Tilapia*	Izumi-dai	4
Flounder*	Hirame	5
Fin of Flounder*	Engawa	6
Crab Cake	Kani	2.5
Egg	Tamago	2.5
Quail Egg* (1pc per order) added to Masago,Tobiko,Ikura, Uni		0.5

<i>Oshizushi</i> <i>Pressed box sushi</i> 6pc/order	
w/ Mackerel*	15.95
w/ Eel	19.95

*** Market Price. Ask your server for today's price.

Subject to change based on market availability.

Ask your server for today's special.

Roll 6~8pc/order

California Roll*		7.5
Avocado, Masago, Crab cake, Cucumber, Sesame		
Spicy Scallop Roll*	Scallop, Mayo, Masago	7.5
Sesame oil, Red pepper and Tempura crumbs		
Spicy Tuna Roll*		6
Spicy Salmon Roll*		7.5
Salmon Roll*		6
Salmon & Avocado Roll*		7.5
Eel Roll	Eel and Cucumber	9.5
Eel and Avocado Roll		9.95
Hamanegi Maki*	Yellowtail, Scallion	6
Tachibana Roll*		8.5
Egg, Avocado, Shiso and Flying Fish Roe		
New York Roll		7.5
Smoked Salmon, Shiso, Cucumber and Scallion		
Washington Roll		9.95
Eel, Cucumber, Shiso and Scallion		
Negitoro Roll*	Fatty Tuna & Scallion	9.5
Negitoro Roll*	w/ Jalapeno Tempura	10.5
Philadelphia Roll*		7.5
Smoked Salmon, Cream Cheese and Scallion		
Tuna and Avocado Roll*		8
Tuna Roll*		7.5
Avocado Roll		2.75
Asparagus Roll		2.75
Kappa Maki	Cucumber	2.5
Oshinko Maki	Japanese Pickles	2.5
Natto Maki	Fermented Soybeans	3.5
Ume Shiso	Plum and Shiso	3
Kanpyo Maki	Gourd	3.95
Kaiware Maki		3.95
Radish Sprout and Bonito Flakes		
Shrimp Tempura Roll		7.5
Asparagus, Wasabi Mayo and Sesame		
Futo Maki		10.95
Egg, Shiitake, Spinach, Gourd and Fish Powder		
Monica Roll		13.95
Shrimp, Avocado, Eel and Tempura Crumbs		
Rainbow Roll*	Tuna, Sesame, FFRoe	15.95
Avocado, Fish Powder, Masago Roe, Egg & Mayo		
Dragon Roll*		15.95
Avocado, Eel, Egg, FFRoe and Sesame		
Dennis Roll	Shrimp Tempura,	15.95
Avocado, Eel, Sesame and Cream cheese		
Soft Shell Crab Roll	(Spring-Fall)	Seasonal
SSC Tempura, Asparagus and Wasabi Mayo		

* This item may be served undercooked.

Consuming raw or undercooked seafood, shellfish, or eggs may increase the risk of food borne illness