

Soup

Miso Soup 味噌汁 2
Made from soybean, served with Tofu and Scallion.

Salad

Green Salad 3.5

Seaweed Salad 海草サラダ 4.5

Ohitashi おひたし 5
Boiled Spinach served chilled with grated ginger and bonito flakes.

Appetizer

Edamame 枝豆 4
Soybean

Hiyayakko 冷奴 4.5
Chilled Tofu with grated ginger, chopped scallion and bonito flakes

Age-dofu 揚げ豆腐 4.5
Deep fried Tofu

Broiled Chicken Wing 鶏手羽先 4.5
Teriyaki or Salt.

Croquette コロッケ 4.5
Deep fried small cake of mashed potatoes with minced onions coated with bread crumbs.

Yakitori 焼き鳥 4.5
Chicken and Vegetable on skewer.

Kisu Tempura ますの天ぷら 5
Lightly battered and crispy deep fried small white fish.

Shumai しゅうまい 6pc 5.5
Shrimp dumpling. Steamed or deep fried.

Sawara Miso Yaki さわらみそ焼き 8
Broiled Spanish mackerel marinated with sake and miso.

Sashimi* (white Fish) 刺身 9
Slice of fresh white fish

Tempura 天ぷら
Lightly coated with Tempura batter and deep fried.

Vegetable 6
Shrimp and Vegetable 8

Chef's Special

Fish Jaw (Kama) カマ
Broiled Fish Jaw. Teriyaki or Shioyaki (light salt).

---Sake kama (Salmon) 7
---Kanpachi (Hawaiian Yellowtail) 9.5
---Buri kama (Yellowtail) 9.5 / 12

Ankimo あんきも 9
Monk fish pate

Natto Ae* 納豆和え 9
Diced tuna, yellowtail or calamari with fermented soybeans.

Beef Negimaki 牛肉ねぎ巻き 9
Thinly sliced beef rolled with scallion and broiled with Teriyaki sauce.

Tonkatsu とんかつ 9.5
Berkshire Pork Loin. Breaded and deep fried.

Gyoza 餃子 6pc 6.5
Pork dumpling

Oden おでん 10
Fish cakes and vegetable in soy-flavored broth served in a pot.

Anago Tempura あなご天ぷら 7.5
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 9.5
Breaded and deep fried.

Fried Scallop ほたてフライ 8
Breaded and deep fried.

Gindara Misoyaki 銀鱈みそ焼き 12
Broiled Black Cod marinated with sake and miso.

Shishamo ししゃも 7
Broiled Capelin Fish.

Tsukemono 漬け物 4
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.

Sushi* 寿司 Ala Carte

Assortment of Nigiri (and Roll)

---Regular*	並	23
Tuna, Flounder, Salmon, Shrimp Octopus, Mackerel, Squid, Escolar and 6pc of Tuna Roll		
---Special*	上	28
Tuna, Flounder, Salmon, Shrimp, Eel, Yellowtail, Clam, Smoked Salmon, Escolar, Salmon Roe, Flying Fish Roe		
---Deluxe*	特上	33
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	23
---Special*	上	35

Donburi* 寿司丼

Sliced fresh fish on top of sushi rice.

---Tekka don (Tuna)*		30
---Yellowtail (Hamachi)*		30
---Tuna and Yellowtail*		30
---Tuna, Yellowtail and Salmon*		31.5
---Salmon and Salmon Roe*		31.5
---Salmon		27.5
---Scallop and Salmon Roe*		32.5

Sashimi* 刺身

Sliced fresh fish

---Regular (Assortment) *		32
---Special (Assortment) *		35
---Tuna (Maguro) *		29
---Yellowtail (Hamachi) *		29
---Salmon (Sake) *		27

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 31.5
- B* Salmon Shioyaki or Yellowtail Teriyaki
Negimaki (Beef or Chicken)
Shrimp & Veggie Tempura, Shumai Dumpling
Hijiki (Seasoned Kelp), Seaweed Salad
Sashimi (2pc of Tuna, Yellowtail and Salmon)
43.5

Tempura 天ぷら Ala Carte

Lightly battered and crispy deep fried.

---Shrimp and Vegetable		22
---Scallop and Vegetable		22
---Seafood and Vegetable		22
---Vegetable		15
---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		17.5
---Salmon		22.5
---Yellowtail		25.5
---Beef (Rib-eye)		27

Katsu かつ

Breaded and deep fried

---Tonkatsu (Berkshire Pork Loin)		25
---Chicke		20
---Tilapia		14
---Oyster		25

Negimaki ねぎ巻き

Thinly sliced meat rolled with scallion, marinated with Teriyaki Sauce and broiled

---Beef		29
---Chicken		21

Unaju うな重

Broiled Eel on top of rice in a box

		30
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Pot Dish 鍋

One Pot meal

---Sukiyaki Cooked in sauce, served in a pot		
Beef and Vegetable		28
Vegetable		15
---Shojin Nabe Vegetable Only		15

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may increase the risk of food borne illness

Noodle

Ramen: Egg Noodle
Soba: Buckwheat noodle
Udon: White and Thick wheat noodle

---HOT---

Noodle in Soup with scallions

Ramen ラーメン 13.5

Roasted Pork, Fish Cake and Vegetable in your choice of soup,
Soy Sauce (しょうゆ), Miso (みそ), Clear Salt (塩),
Milky Salt (とんこつ) or Spicy Miso (スパイシー味噌).

Nabeyaki Udon 鍋焼きうどん 15

Shrimp Tempura, Vegetable, Fish Cake, Chicken and Egg.
Served in a pot.

Tempura Udon/Soba 天ぷら そば・うどん 17.5

Shrimp and Vegetable Tempura

Kitsune Udon/Soba きつね うどん・そば 11

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 9.5

Scallion

---COLD---

Noodle with chilled dipping sauce and scallion

Tempura Soba 天ぷらそば 17.5

Shrimp and Vegetable Tempura

Zaru Soba ざるそば 9.5

Shredded Nori Seaweed

Other Rice Dishes

Mini Rice Donburi ミニ丼

Small sized rice bowl with topping. Served with Soup.

---Salmon Roe いくら 18.5

---Salmon Roe and Sea Urchin 27.5

---Sea Urchin うに 36.5

Onigiri おにぎり

Rice Ball wrapped in Nori Seaweed with the filling of your choice.

---Plum or Bonito Flakes(梅, おかか) 3.5/pc

---Salmon(鮭) 4/pc

Dessert

Matcha Green Tea Warabi Mochi わらびもち 3.5

Mochi made from Bracken starch and covered with
green tea powder. Come with Red bean sauce.

Petite Green Tea Cheese Cake プチ抹茶チーズケーキ 3

Sweet bean sauce / Chocolate sauce add 0.5

Matcha Green Tea Crepe Cake 抹茶ミルクレープ 4.5

Sweet bean sauce / Chocolate sauce add 0.5

Mochi Ice Cream もちアイスクリーム 3.5

Rice cake filled with ice cream.

Red Bean / Green Tea / Strawberry / Black Sesame

Ice Cream アイスクリーム

-Hojicha / Green Tea / Vanilla / Ginger (by scoop) 3

-Green Tea / Red Bean (Pint) 7

Sweet bean sauce / Chocolate sauce add 0.5

Mochi もち (大福) 3

Rice cake filled with sweet red bean paste.

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based on market availability

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Nigiri Sushi 2pc/order

Albacore*	Bin-naga maguro	5.5
Mediterranean Sea bass*		7
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	***
Salmon Roe*	Ikura	8.5
Flying Fish Roe*	Tobiko	5
Capelin Roe*	Masago	4.5
Sea Scallop*	Hotate	7.5/***
Orange Clam*	Aoyagi	10
Surf Clam*	Hokkigai	6.5
Shrimp	Ebi	4
Red Shrimp*	Aka-ebi	7.5
Eel	Unagi	6.5
Sea Eel	Anago	6.5
Salmon*	Sake	5.5
Smoked Salmon*		5
Octopus	Tako	7
Squid*	Ika	5
Horse Mackerel*	Aji	9
Mackerel*	Saba	5
Japanese Snapper*	Tai	8
Tilapia*	Izumi-dai	4
Crab Cake	Kani	3
Egg	Tamago	3.5
Quail Egg* (1pc per order) added to Masago, Tobiko, Ikura, Uni		0.5

Oshizushi	<i>Pressed box sushi</i>	<i>6pc/order</i>
w/ Mackerel*	Saba	14.5
w/ Eel	Unagi	20

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

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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 Tuna and Avocado Roll*	7.5
Spicy Tuna Roll* w/Jalapeno Tempura	8
Spicy Salmon Roll*	7.5
Salmon Roll*	6
Salmon Avocado Roll*	7.5
Eel Roll Eel and Cucumber	10
Eel and Avocado Roll	10.5
Hamanegi Roll* Yellowtail, Scallion	6
Hamanegi Avocado Roll*	7.5
Hamanegi Roll* w/Jalapeno Tempura	8
Tachibana Roll*	8.5
Egg, Avocado, Shiso and Flying Fish Roe	
New York Roll	7.5
Smoked Salmon, Shiso, Cucumber and Scallion	
Washington Roll	10.5
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*	8.5
Tuna Roll*	7.5
Avocado Roll	4
Asparagus Roll	3.5
Kappa Roll Cucumber	3.5
Oshinko Roll Japanese Pickles	3.5
Natto Roll Fermented Soybeans	4
Ume Shiso Roll Plum and Shiso	3.5
Kanpyo Roll Gourd	4
Shrimp Tempura Roll	7.5
Asparagus, Wasabi Mayo and Sesame	
Futo Maki	12.5
Egg, Shiitake, Spinach, Gourd and Fish Powder	
Monica Roll	14.5
Shrimp, Avocado, Eel and Tempura Crumbs	
Rainbow Roll* Tuna, Sesame, FFRoe	16.5
Avocado, Fish Powder, Masago Roe, Egg & Mayo	
Dragon Roll*	16.5
Avocado, Eel, Egg, FFRoe and Sesame	
Dennis Roll	16.5
Shrimp Tempura, Avocado, Eel, Sesame and Cream cheese	
Soft Shell Crab Roll (Spring-Fall)	Seasonal
SSC Tempura, Asparagus and Wasabi Mayo	

Tempura Crumbs (to make your rolls crunchy)	0.5
Extra Ginger (3.5oz cup)	1
Spicy Mayo/Wasabi Mayo	1
Eel Sauce	2
Fresh Wasabi	2.5