

Soup

Miso Soup 味噌汁 3
Made from soybean, served with Tofu and Scallion.

Salad

Green Salad 5

Seaweed Salad 海草サラダ 5

Ohitashi おひたし 5.5
Boiled Spinach served chilled with grated ginger and bonito flakes.

Appetizer

Edamame 枝豆 5.5
Soybean

Hiyayakko 冷奴 5.5
Chilled Tofu with grated ginger, chopped scallion and bonito flakes

Age-dofu 揚げ豆腐 6
Deep fried Tofu

Broiled Chicken Wing 鶏手羽先 6
Teriyaki or Salt.

Croquette コロッケ(1) 5
Deep fried small cake of mashed potatoes with minced onions coated with bread crumbs.

Yakitori 焼き鳥(2) 5.5
Chicken and Vegetable on skewer.

Shumai しゅうまい(6) 6
Shrimp dumpling. Steamed or deep fried.

Sashimi 刺身
Sliced Fresh Fish

----Salmon (4pc) 14.5
----Tuna (4pc) 15.5
----Brozino (5pc) 14.5
----Yellowtail (4pc) 15.5

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

Vegetable(6) 7.5
Shrimp(2) and Vegetable(2) 8.5

Chef's Special

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

---Sake kama (Salmon) 8.5
---Tai kama (Japanese Red Snapper) 10
---Kanpachi (Hawaiian Yellowtail) 10
---Buri kama (Yellowtail) 10 / 12.5

Ankimo あんきも 11
Monk fish liver pate

Natto Ae* 納豆和え 10
Diced tuna, yellowtail or calamari with fermented soybeans.

Beef Negimaki 牛肉ねぎ巻き 11
Thinly sliced beef rolled with scallion and broiled with Teriyaki sauce.

Tonkatsu とんかつ 11
Berkshire Pork Loin. Breaded and deep fried.

Gyoza 餃子 6pc 7.5
Pork dumpling

Yudofu 湯豆腐 7.5
Boiled Tofu in clear broth.

Oden おでん 12.5
Fish cakes and vegetable in soy-flavored broth served in a pot.
(Available from fall to spring)

Soft Shell Crab ソフトシェルクラブ Seasonal
Lightly battered and crispy deep fried.
(Available from spring to fall)

Fried Oyster カキフライ 10
Breaded and deep fried. 3pc.

Fried Bay Scallop ほたてフライ 8
Breaded and deep fried. 6pc.

Gindara Misoyaki 銀鱈味噌焼き 15.5
Broiled Black Cod marinated with sake and miso.

Shishamo ししゃも 7.5
Broiled Capelin Fish.

Tsukemono 漬け物 5
Assorted pickles.

Hijiki ひじき 5
Dark brown seaweed and shredded carrot simmered in soy sauce based broth.

* 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

Assortment of Nigiri (and Roll)

---Regular* (8+6) 並	25
Tuna, Bronzino, Salmon, Shrimp Octopus, Mackerel, Squid, Escolar and 6pc of Tuna Roll	
---Special* (12) 上	32
Tuna, Bronzino, Salmon, Shrimp, Eel, Yellowtail, Surf Clam, Smoked Salmon, Albacore, Salmon Roe, Flying Fish Roe	
---Deluxe* (12) 特上	38
Tuna, Yellowtail, Bronzino, Eel Red Shrimp, Surf Clam, Hawaiian Yellowtail Flying Fish Roe, Salmon Roe, Scallop, Sea Urchin	

*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	25
---Special* 上	39

Donburi* 寿司丼

Sliced fresh fish on top of sushi rice.

---Tekka don (Tuna)* 8pc	34
---Yellowtail (Hamachi)* 8pc	34
---Tuna and Yellowtail* 8pc	34
---Tuna, Yellowtail and Salmon* 9pc	36.5
---Salmon and Salmon Roe* 5pc+	40
---Salmon* 9pc	35.5
---Scallop and Salmon Roe* 6pc+	36

Sashimi* 刺身

Sliced fresh fish

---Regular (Assortment) *	35
---Special (Assortment) *	39
---Tuna (Maguro) * 8pc	31
---Yellowtail (Hamachi) * 8pc	31
---Salmon (Sake) * 9pc	34

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
Edamame (Soy bean), Seaweed Salad
California Roll 35
- B* Salmon Shioyaki or Yellowtail Teriyaki
Negimaki (Beef or Chicken)
Shrimp & Veggie Tempura, Shumai Dumpling
Edamame (Soy bean), Seaweed Salad
Sashimi (2pc of Tuna, Yellowtail and Salmon)

Tempura 天ぷら

Lightly battered and crispy deep fried.

---Shrimp and Vegetable	25
---Scallop and Vegetable	25
---Seafood and Vegetable	25
---Vegetable	19

Teriyaki / Shioyaki 照り焼き塩焼き

Broiled with Teriyaki Sauce or Shioyaki (Lightly Salted)

---Chicken	20
---Salmon	27
---Yellowtail	29
---Beef (Rib-eye)	30

Katsu かつ

Breaded and deep fried

---Tonkatsu (Berkshire Pork Loin)	30
---Chicken	26
---Tilapia	23

Negimaki ねぎ巻き

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

---Beef	31
---Chicken	24

Unaju うな重

Broiled Eel on top of rice in a box

	31
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Pot Dish 鍋

One Pot meal

---Sukiyaki Cooked in sauce, served in a pot	
Beef and Vegetable	31
Vegetable	20
---Yosenabe	
Seafood (Shrimp, Scallop, White Fish, cake), Chicken and Vegetable	28

(Available from fall to spring)

---Shojin Nabe Vegetable Only	20
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(Available from fall to spring)

A 18% service charge will be added for parties of 6 or more.

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Noodle

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

---HOT---

Noodle in Soup with scallions

Ramen ラーメン 16.5
 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/Tonkotsu (とんこつ)
 -Spicy Miso (スパイシー味噌).

Nabeyaki Udon 鍋焼きうどん 17.5
 Shrimp Tempura, Vegetable, Fish Cake, Chicken and Egg.
 Served in a pot.

Tempura Udon/Soba 天ぷら そば・うどん 19.5
 Shrimp and Vegetable Tempura

Kitsune Udon/Soba きつねうどん・そば 14
 Deep fried bean curd

Tanuki Udon/Soba たぬきうどん・そば 13
 Tempura batter flakes

Kake Udon/Soba かけうどん・そば 12
 Scallion

---COLD---

Noodle with chilled dipping sauce and scallion

Tempura Soba 天ぷらそば 19.5
 Shrimp and Vegetable Tempura

Zaru Soba ざるそば 12
 Shredded Nori Seaweed

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Other Rice Dishes

Mini Rice Donburi ミニ丼 .
 Small sized rice bowl with topping. Served with Soup.

---Salmon Roe いくら 22
 ---Salmon Roe and Sea Urchin ***
 ---Sea Urchin うに ***

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) 4/pc
 ---Salmon(鮭) 4.5/pc

Dessert

Taiyaki たい焼き 4
 Fish shaped pan cake filled with red bean paste.

Matcha Green Tea & Cream Cheese Cake 5
 Sweet bean sauce / Chocolate sauce add 0.5

Matcha Green Tea Crepe Cake 抹茶ミルクレーブ 5
 Sweet bean sauce / Chocolate sauce add 0.5

Mochi Ice Cream もちアイスクリーム 4
 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) 3.5
 Sweet bean sauce / Chocolate sauce add 1

Mochi もち (大福) 3.5
 Rice cake filled with Sweet red bean paste.

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

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Nigiri Sushi 2pc/order

Albacore*	Bin-naga maguro	6
Mediterranean Sea bass*		7.5
Fatty Tuna*	Toro	***
Tuna*	Maguro	8
Escolar*		5.5
Yellowtail*	Hamachi	8
Yellowtail* (Belly)	Hamachi	8.5
Hawaiian Yellowtail*	Kanpachi	10
Sea Urchin*	Uni	***
Salmon Roe*	Ikura	10
Flying Fish Roe*	Tobiko	6
Capelin Roe*	Masago	5.5
Sea Scallop*	Hotate	8/***
Surf Clam*	Hokkigai	6.5
Shrimp	Ebi	5.5
Red Shrimp*	Aka-ebi	8
Eel	Unagi	6.5
Salmon*	Sake	7.5
Smoked Salmon*		7.5
Octopus	Tako	7
Squid*	Ika	6
Horse Mackerel*	Aji	***
Mackerel*	Saba	6.5
Japanese Snapper*	Tai	10
Tilapia*	Izumi-dai	4.5
Crab Cake	Kani	4.5
Egg	Tamago	5.5

Quail Egg* (1pc per order) added to Masago, Tobiko, Ikura, Uni	0.5
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Oshizushi <i>Pressed box sushi 6pc/order</i>		
w/ Mackerel*	Saba	18
w/ Eel	Unagi	22

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Subject to change based on market availability.

Ask your server for today's special.

Roll 6~8pc/order

California Roll* Avocado, Crab cake, Sesame, Fish Roe / without Fish Roe	8 /7.5
Spicy Scallop Roll* Scallop, Mayo, Masago Sesame oil, Red pepper and Tempura crumbs	9
Spicy Tuna Roll*	6.5
Spicy Tuna and Avocado Roll*	8
Spicy Tuna Roll* w/Jalapeno Fresh/Tempura	8.5/9.5
Spicy Salmon Roll*	9
Salmon Roll*	7.5
Salmon Avocado Roll*	8.5
Eel Roll Eel and Cucumber	10
Eel and Avocado Roll	11
Hamanegi Roll* Yellowtail, Scallion	6.5
Hamanegi Avocado Roll*	8
Hamanegi Roll* w/Jalapeno Fresh/Tempura	8/9
Tachibana Roll* Egg, Avocado, Shiso and Flying Fish Roe	8.5
New York Roll Smoked Salmon, Shiso, Cucumber and Scallion	8.5
Washington Roll Eel, Cucumber, Shiso and Scallion	11
Negitoro Roll* Fatty Tuna & Scallion	10
Negitoro Roll* w/Jalapeno Fresh/Tempura	11/12
Philadelphia Roll* Smoked Salmon, Cream Cheese and Scallion	8.5
Tuna and Avocado Roll*	10.5
Tuna Roll*	8.5
Avocado Roll	5.5
Asparagus Roll	5
Kappa Roll Cucumber	5
Oshinko Roll Japanese Pickles	5
Natto Roll Fermented Soybeans and Scallion	5.5
Ume Shiso Roll Plum and Shiso	5
Kanpyo Roll Gourd	5.5
Shrimp Tempura Roll Asparagus, Wasabi Mayo and Sesame	9
Futo Maki Egg, Shiitake, Spinach, Gourd and Fish Powder	15
Monica Roll Shrimp, Avocado, Eel and Tempura Crumbs	16
Rainbow Roll* Tuna, Sesame, FFRoe Avocado, Fish Powder, Masago Roe, Egg & Mayo	18
Dragon Roll* Avocado, Eel, Egg, FFRoe and Sesame	18
Dennis Roll Shrimp Tempura, Avocado, Eel, Sesame and Cream cheese	18
Soft Shell Crab Roll (Spring-Fall) SSC Tempura, Asparagus and Wasabi Mayo	Seasonal

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

Cold Sake

Hakutsuru 白鶴 300ml 11
Light, fresh and smooth taste

Shochikubai Nigori 松竹梅(にごり) 375ml 14
Naturally brewed, unfiltered sake with a milky rice flavor.

Chokara 黒松白鹿 超辛 300ml 18
Junmai. Very dry, rich body, light and smooth.

Junmai Ginjo 黒松白鹿 純米吟醸 300ml 18
Junmai Ginjo has a fresh and fruity flavor and a refreshing taste with a suppressed sweetness.

Kurosawa くらさわ 300ml 20
Kurosawa **Junmai Kimoto**, brewed in the traditional way, is rich, deep, and well-balanced and compliments Asian cuisine.

Karatanba 辛丹波 300ml 21
Honjozo. Superb, dry and crisp. A full-bodied, rich taste that feels smooth on the palate

Dassai 45 “Otter Fest” 獺祭純米大吟醸 45 300ml 37
Junmai Daiginjo. Light, balanced, clean and easy drinking, this is a star. It’s wonderful for beginners to get into sake and fantastic for others to simply enjoy. Simply fantastic.

Chobei 長兵衛 大吟醸 300ml 35
drinkable flavor that holds up. Its rice is highly polished and carefully fermented at a low temperature.

Kubota Senju 久保田 千寿 720ml 65
This is a well- balanced sake with a green-apple-like aroma and a delicate flavor. This refreshing sake leaves a smooth, dry finish.

Hakkaisan 八海山 720ml 95
Junmai Ginjo. Insatiable, smooth and dry. Excellent well-balanced flavor. From Niigata.

Kubota Manju 久保田 万寿 720ml 145
Junmai Daiginjo. This is a well- balanced sake with a green-apple-like aroma and a delicate flavor. This refreshing sake leaves a smooth, dry finish.

Please ask your server for today’s availability.

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Warm Sake

-----House Warm Sake-----
Small 6 / Large 9

---Warm or Room temperature upon request---

Otokoyama 男山 9/16
From Hokkaido since 1661. Lush, Rich, full bodied.

Beer

	<i>Small</i>	<i>Tall</i>
Sapporo	6.5	10
Sapporo (Can)	---	10
Asahi	6.5	10
Kirin Ichiban	6.5	10
Kirin Light	6.5	---
Suntory All Free 350ml	5	---
(Non-alcohol)		

-----Japanese Premium Beer-----

Echigo Red Ale 越後レッドエール 330ml 10
Refined aroma, balanced between bitter and sweet. Easy to enjoy for everyone, even those who like light beer.

Echigo Stout 越後スタウト 330ml 10
A Fairly full-bodied stout easy-drinking stout with notes of cappuccino and roasted chestnuts. Malty and delicious.

Echigo Flying IPA 越後フライング IPA 350ml 10
This IPA is brewed in Japan, featuring a crisp bitterness and refreshing, citrus aroma. Well-balanced with a light body that pairs exceptionally with Japanese food.

Echigo Koshihikari 越後こしひかり 350ml 8.5
Craft rice beer, categorized as dry, the underlying natural sweet flavors from the Koshihikari rice, appeal to non-dry beer drinkers. It has a crisp and refreshing flavor, and exceptionally soothing and smooth quality.

Kyoto Matcha IPA 330ml 11
Brewed with Matcha (green tea) from Uji region in Kyoto. Eye-catching deep green color of green tea. Rich body from alcohol (8.5%). Comfortable finishing with bitterness from green tea and hops. Very refreshing citrus aroma from Cascade hops.

Wine

-----White-----

Sauvignon Blanc

Glass/Bottle

Kendall Jackson 8/32
Sonoma, CA

Pinot Grigio

Maso Canari 9/37
Italy

Chardonnay

Kendall Jackson 8/32
Sonoma, CA

-----Red-----

Cabernet Sauvignon

Kendall Jackson 10/40
Sonoma, CA

-----Plum Wine-----

Choya 7.5 /35
Japan

Corkage fee: \$25 per bottle

Soft Drink

Japanese

<i>Ito En Oi Ocha Green Tea</i> 500ml おーいお茶	3.5
<i>Ramune</i> 200ml ラムネ Japanese Carbonated Soft Drink in a glass bottle Original /Strawberry /Melon/ Peach	4

Others

Bottle Water 500ml	2
Apple Juice 8oz	2.5
Perrie 500ml	3.5
S.PELLEGRINO 500ml	3.5
Coke/Diet Coke/Sprite/Ginger Ale (12 oz Can)	2.5