

## - Hot Starters -

Edamame <i>Boiled, young Japanese soy beans with sea salt</i>	6
Yakitori Chicken Skewers <i>Grilled chicken skewers drizzled with a rich yakitori sauce</i>	5
Yakiniku BBQ Beef Skewers <i>Grilled beef skewers drizzled with a savory Yakiniku BBQ sauce</i>	7
Fried Tofu Fire <i>Light batter-fried tofu served in a bold Fire sauce</i>	7
Gyoza Pork or Vegetable <i>Homemade dumplings fried crispy brown</i>	7
Shumai <i>Homemade shrimp dumplings delicately steamed to tender perfection</i>	8
Tempura Chicken, Shrimp, or Vegetables <i>Light and crispy tempura served with green tea salt and dipping sauce</i>	8
Spicy Tatsuta-age <i>Deep fried chicken in our original spicy recipe. Served with lemon slices</i>	8
Kara-age <i>Southern Japanese (Oita) style juicy fried chicken. Served with lemon slices</i>	8
Shake Kama <i>Delicately fatty salmon collar grilled with a dash sea salt</i>	8
Hamachi Kama <i>Tender and rich yellowtail collar grilled with sea salt</i>	10
Steamed Vegetables <i>Steamed assorted vegetables served with a shiro-goma sesame seed dipping sauce</i>	8
Ebi Shinjo <i>Shrimp patties gently fried and served with a dash of citrus Yuzu salt and a slice of lemon</i>	9
Isomaki Fry <i>Assorted fresh fish and scallions rolled in seaweed and lightly fried. Served with ponzu sauce</i>	10
Soft Shell Crab <i>Deep fried soft shell crab served with ponzu sauce</i>	13

## - Cold Starters -

Kani-kama Salad <i>Crab sticks and cucumbers tossed in a wasabi-mayo sauce</i>	7
Sunomono <i>Mackerel, surf clam, octopus, shrimp and cucumbers Served with a tangy ponzu sauce</i>	9
Tataki : Tuna or Beef <i>Seared (rare) tuna with Cajun peppers, served with an earthy, ever so slightly sweet miso-nuta sauce; or seared beef with a vibrant momiji-oroshi (spicy radish) and ponzu sauce</i>	12
Hirame Usuzukuri <i>Thin slices of fresh fluke served with a tangy ponzu sauce</i>	12
Tuna Tartar: Regular or Spicy <i>Fresh minced tuna topped with masago and scallions</i>	12
Salmon Carpaccio <i>Salmon sashimi served with sliced onions, a zesty soy-lemon dressing, and a touch of rich mayonnaise</i>	12

## - Sashimi -

Sashimi Trio <i>2 pieces of fresh tuna, salmon and yellow tail</i>	13
Sashimi Regular <i>2 pieces each of tuna, salmon, yellow tail, fluke and a shrimp</i>	18
Sashimi Deluxe <i>3 pcs of tuna and salmon, 2 pcs of each yellow tail, fluke, white tuna tataki, tako, hokki, saba and shrimp</i>	35

## - Salad -

Garden Fresh Green Salad <i>Fresh romaine and green leaf lettuce tossed with an original lemon vinaigrette dressing or ginger dressing served on the side</i>	6
Crispy Salmon Skin Salad <i>Crispy fried salmon skin and fresh romaine lettuce served with a soy sauce dressing</i>	8
Soba Noodle Salad <i>Soba noodle and vegetables served with a sesame soy dressing</i>	8

## - Sushi -

*\* We put wasabi in all the nigiri sushi*

Sushi & Roll Combo A <i>Tuna, salmon, yellow tail, shrimp, white tuna tataki, and tamago nigiri plus 1 roll of either California or Tekka</i>	18
Sushi & Roll Combo B <i>Tuna, salmon, yellow tail, fluke, shrimp, white tuna tataki, and tamago nigiri plus 1 roll of either Spicy tuna, California, or Tekka</i>	22
Sushi & Sashimi Combo <i>Tuna, salmon, yellow tail, white tuna tataki, shrimp and tamago sushi, plus 2pcs each of tuna, salmon, yellow tail and fluke sashimi</i>	32
Nigiri Deluxe <i>Tuna, salmon, yellow tail, fluke, white tuna tataki, mackerel, squid, octopus, eel, shrimp, surf clam, tamago and ikura</i>	32
Deluxe Sushi & Sashimi Combo for Two <i>16 pcs nigiri: 2 pcs of tuna, salmon, yellow tail, fluke, tamago, and 1 pc of eel, white tuna tataki, shrimp, tako, hokki, and ikura. 2 pcs each of tuna, salmon, yellow tail sashimi, plus a Kappa-maki and a Tekka-maki</i>	56
Tekka Don <i>Flavorful tuna sashimi served over a bowl of sushi rice</i>	21
Chirashi <i>A colorful assortment of sashimi served over a bowl of sushi rice with shiitake mushrooms and seasoned Japanese squash</i>	28
Kaisen Don <i>The day's best fish carefully selected and cut to supple slices of sashimi served over a bowl of sushi rice</i>	36
Four of a Kind <i>Eel, avocado, cucumber and cream cheese cut in 4 pieces with 4 different types of toppings on each. Diamond: Sliced Salmon with Ikura Heart: Spicy Tuna with crunch and quail egg yolk Club: Chopped Yellow Tail with scallion Spade: Sliced Tuna with Black Tobiko</i>	20

## - Nigiri & Sashimi - a la Carte

*\* We put wasabi in all nigiri sushi.  
Two order minimum for all sashimi*

Tamago, Tuna, Salmon, Yellow Tail, Fluke, White Tuna, Squid, Octopus, Surf Clam, Mackerel, Shrimp, Masago	3
Eel, Ikura	4
Sea Urchin, Sea Scallop	5
Botan Shrimp, Seared Belly Salmon	6

## - Entrées -

*Served with miso soup or salad, and white rice. For brown rice add \$1.00.*

Chicken Teriyaki	14
<i>Grilled young chicken white meat served with a homemade teriyaki sauce</i>	
Chicken Katsu	15
<i>Succulent fried panko breaded chicken cutlets served with Tonkatsu sauce</i>	
Pork Katsu	16
<i>Juicy fried panko breaded pork cutlets served with Tonkatsu sauce</i>	
Pork Ginger	16
<i>Sliced pork loins sautéed in a vibrant teriyaki ginger sauce</i>	
Tofu Teriyaki	15
Original or Spicy sauce	
<i>Pan-fried tofu served with regular or spicy teriyaki sauce</i>	
Tempura	16
Chicken, Shrimp, or Vegetable	
<i>Light batter fried chicken or shrimp, and assorted vegetables served with green tea salt and dipping sauce</i>	
Salmon Teriyaki	18
<i>Juicy grilled salmon served with a homemade teriyaki sauce</i>	
Shrimp Sauté	18
<i>Shrimp sautéed and served in a savory caper-teriyaki sauce</i>	
Gindara and Shrimp Sauté	21
<i>Melt-in-your-mouth grilled black cod fish with sautéed shrimps served with a homemade teriyaki and caper sauce</i>	
Beef Steak Teriyaki Garlic	27
<i>12 oz Black Angus beef NY strip steak grilled served with a rich teriyaki garlic sauce</i>	

## - Bento Box -

*Comes with shrimp & vegetable tempura, chicken tsukune meatball, fried tofu, and a variety of other vegetables. Served with salad or miso soup and white rice. For brown rice add \$1.00*

Chicken Teriyaki	19	Gindara (Black Cod)	21
Salmon Teriyaki	20	Sashimi	22
Yakiniku (Beef)	20		

## - Donburi -

*Comes with Miso soup and oshinko  
\*Eggs are slightly undercooked unless notified by customer*

Oyako Don	14
<i>Chicken, onions, scallion and organic eggs* cooked in a rich soy sauce broth over served over a bowl of rice</i>	
Tsukimi Tori Don	15
<i>Popcorn chicken, shiitake, enoki mushrooms, harusame noodles and onions simmered in a sweet soy sauce served over a bowl of rice topped with an organic raw egg</i>	
Katsu Don	16
<i>Panko breaded pork cutlet, onions, scallion and organic eggs* cooked in rich soy sauce broth served over a bowl of rice</i>	
Nanban Don	15
<i>Crispy chicken tempura glazed with a sweet, rich nanban sauce served on a bed of thinly sliced cabbage over a bowl of rice</i>	
Ten Don	15
<i>Shrimp and vegetable tempura with tempura sauce over a served bowl of rice</i>	
Yakiniku Don	15
<i>Tender slices of beef sautéed in a savory Yakiniku BBQ sauce served over a bowl of rice</i>	
Una-Tama Don	18
<i>Eel, onion, shiitake mushroom, scallion and organic egg* cooked in a rich soy sauce broth served over a bowl of rice</i>	
Una Don	23
<i>Delicately grilled eel drizzled with a robust, sweet eel sauce served</i>	

## - Curry -

*Japanese style curry sauce over the rice with choice of topping.*

Pork Katsu	16
Chicken Katsu	15
Shrimp Fry	15
Natto (Add \$1 for organic raw egg)	15

*\* Extra sauces will be charged*