

Starter

- Quick Fix -

Edamame <i>Steamed soy bean</i>	5	Hiyashi Wakame <i>Seaweed salad</i>	5
Sunomono <i>Cucumber salad</i>	4	Goma-ae <i>Spinach dressed with white sesame miso paste</i>	5
Shishito Yaki <i>Grilled shishito pepper with ponzu & bonito flakes</i>	6		

- Soup & Salad -

Asari Miso Soup <i>Manila clams & green onion</i>	8		
Green Salad <i>Organic spring mix, cherry tomatoes & cucumber</i>	7		
Sashimi Salad <i>Assorted fresh sashimi & organic spring mix with wasabi dressing</i>	18		

- from sushi bar -

Kanpachi Carpaccio <i>Thin sliced amberjack sashimi with rock salt, olive oil, balsamic, garlic chips & onion vinaigrette</i>	16		
Hamachi Jalapeño <i>Yellow tail sashimi with jalapeño, ponzu, olive oil, onion</i>	18		
King Crab Sunomono <i>King crab, seaweed, cucumber, sesame seeds & sweet vinegar</i>	12		
Ankimo Ponzu <i>Steamed monk fish liver with ponzu jelly</i>	9		

- from kitchen -

Toro Skewer <i>Tuna belly skewers sautéed with sweet ginger soy sauce</i>	10		
Spicy Butter Clam <i>Jalapeño sake steamed manila clams</i>	10		
Saikyo Yaki <i>Broiled black cod marinated in saikyo miso</i>	15		
Poppo Yaki <i>Grilled whole squid with chili ginger soy sauce</i>	12		
Spicy Sesame Chicken <i>Deep fried chicken breast with spicy teriyaki sauce</i>	10		
Chicken Karaage <i>Japanese style fried shio-koji marinated chicken thigh</i>	10		
Soft Shell Crab Tempura <i>Served with tempura sauce</i>	14		
Agedashi Tofu <i>Deep fried organic tofu cubes in savory dashi broth</i>	7		
Gyoza <i>Pan fried pork pot stickers 6pcs</i>	8		
Chawanmushi <i>Savory steamed egg custard with seafood & mushroom</i>	9		

Mains

Served with mini salad, miso soup & steamed rice **Brown rice add \$1**

Chicken Teriyaki 17
Grilled shio-koji marinated chicken thigh with house teriyaki sauce

Sesame Chicken 17
Deep fried chicken breast with house special teriyaki sauce or spicy teriyaki sauce

Beef Teriyaki 23
Grilled rib eye with house special teriyaki sauce

Garlic Steak 24
Sizzling beef rib eye with garlic butter soy sauce

Tonkatsu 17
Panko breaded & deep fried Kurobuta pork cutlets

Tempura 18
Prawns & assorted vegetables deep fried in tempura batter

Salmon Teriyaki 22
Grilled salmon fillet with house special teriyaki sauce

Yakizakana - Grilled Fish -
Saba Shio-yaki - grilled mackerel - 17
Sake Kama - grilled salmon collar - 16

Catch of the day market price
Please ask servers for detail

Combination Dinner

Served with mini salad, miso soup & steamed rice **Brown rice add \$1**

Pick the first item & second item from each list

- | | | |
|--|---------------------------|----|
| -first item- | -second item- | |
| ▫ Nigiri Sushi 4 pcs. | ▫ Chicken Teriyaki | 24 |
| ▫ Sashimi 5 pcs. | ▫ Sesame Chicken | 24 |
| ▫ California Roll 6 pcs. | ▫ Beef Teriyaki | 28 |
| ▫ Tempura | ▫ Salmon Teriyaki | 27 |
| <i>2pcs. shrimp & 5pcs. vegetables</i> | ▫ Tonkatsu | 24 |

Sushi Platter

Served with miso soup

Sushi Lover's Platter 29
Chef's choice of 8 pcs. nigiri sushi & 6 pcs. California roll

Sashimi Deluxe 38
Chef's choice of 15 pcs. sashimi with steamed rice

Sushi & Sashimi Deluxe Platter 38
Chef's choice of 6 pcs. nigiri sushi, 6 pcs. California roll, & 7 pcs. sashimi

Chirashi Deluxe 36
Various kinds of sliced fish with uni, ikura & tobiko over sushi rice

Today's Omakase 55
Chef's best selection of 10 pcs. nigiri sushi from today's special

Vegetable Dishes

- Vegetarian Tofu 16
Deep fried Organic tofu cubes sautéed with vegetables & teriyaki sauce served with mini salad, miso soup & steamed rice
- Vegetable Tempura 15
Assorted seasonal vegetables deep fried in tempura batter served with mini salad, miso soup & steamed rice
- Vegetable Sushi Platter 22
4 pcs. vegetable nigiri, vegetable tempura roll served with miso soup

- Rolls -

- Avocado 5
- Kappa Cucumber 5
- Shiitake Simmered mushroom 5
- Nasu Eggplant 5
- Oshinko Pickled daikon radish 5
- Veggie Tempura Yam tempura, avocado & cucumber 9

Donburi -Rice Bowl-

*Served with mini salad & miso-soup **Brown rice add \$1.50***

- Chicken Don 14
Teriyaki chicken thigh & vegetables over rice
- Katsu Don 14
Kurobuta pork cutlets, egg, onion & green onion over rice
- Curry Don 13
*Japanese-style beef based curry over rice **with Katsu add \$4***
- Poke Don 20
Assorted fish, avocado, sesame seed & scallion over brown rice
- Tekka Don 24
Soy-marinated tuna sashimi over sushi rice, nori seaweed on top
- Unagi Don 26
BBQ eel with teriyaki sauce over rice

Noodles

Our soup stock is made with shrimp

- Nabeyaki Udon 16
Shrimp tempura, chicken, egg, fish cake, inari age & green onion
- Tempura Udon or Soba 15
Assorted tempura on side
- Chicken Udon or Soba 13
Chicken thigh, spinach & green onion
- Tofu Udon or Soba 12
Diced organic tofu, seaweed & green onion

*Not responsible for lost articles.
We reserve the right to refuse service to anyone.
Menu subject to change without notice.*

Rolls

- Signature -

<i>Dynamite</i>	<i>Seared spicy tuna, shrimp tempura, cucumber, spicy mayo & eel sauce</i>	16
<i>Rainbow</i>	<i>Tuna, yellow tail, salmon, white fish, shrimp, crab stick, avocado & shiso</i>	16
<i>49ers</i>	<i>Salmon, lemon, avocado, cucumber & tobiko</i>	16
<i>Giants</i>	<i>Seared spicy salmon, shrimp tempura, cucumber, tobiko, spicy mayo & eel sauce</i>	16
<i>Crunch</i>	<i>Spicy salmon, avocado, cucumber, tobiko, scallion & tempura flakes</i>	16
<i>Golden Gate</i>	<i>Seared salmon, scallion, tobiko, crab stick, avocado & miso sauce</i>	14
<i>Sunset</i>	<i>Salmon, avocado, shrimp tempura, jalapeno, cucumber & eel sauce</i>	16
<i>Volcano</i>	<i>Shrimp, spicy tuna, avocado & tobiko, deep fried, served with spicy chili sauce</i>	14
<i>Spider</i>	<i>Soft shell crab, cucumber, shiso & tobiko</i>	14
<i>Dragon</i>	<i>Eel, avocado, crab stick & shiso</i>	18
<i>Spicy Lovers</i>	<i>Tuna, spicy tuna, jalapeno, cream cheese, tobiko cucumber, wasabi pickles, tempura flakes, chili oil</i>	18

- Classic -

Hand roll / Cut roll

<i>California</i>	<i>Crab stick & avocado</i>	7 / 8.5
<i>Spicy</i>	<i>Choice of tuna or salmon with cucumber</i>	7 / 8.5
<i>San Francisco</i>	<i>Tuna & avocado</i>	7 / 8.5
<i>Eskimo</i>	<i>Salmon & avocado</i>	7 / 8.5
<i>Philadelphia</i>	<i>Smoked salmon, cream cheese & cucumber</i>	7 / 8.5
<i>Rock'n roll</i>	<i>BBQ eel & avocado</i>	8 / 9.5
<i>Tempura</i>	<i>Shrimp tempura & cucumber</i>	8 / 9.5
<i>Negihama</i>	<i>Chopped yellow tail and scallion</i>	6 / 7.5
<i>Tekka</i>	<i>Tuna</i>	6 / 7.5

With Soy Paper \$1 each, Tobiko (flying fish roe) \$2 each

Nigiri & Sashimi

	2 p nigiri	5 p sashimi		2 p nigiri
<i>Maguro</i> tuna	7.5	17	<i>Hotate</i> scallop	market price
<i>Sake</i> salmon	7.5	17	<i>Amaebi</i> sweet shrimp	10.5
<i>Hamachi</i> yellow tail	7.5	17	<i>Unagi</i> eel	8.5
<i>Shiromaguro</i> albacore	7.5	17	<i>Ikura</i> salmon roe	8.5
<i>Saba</i> mackerel	6.5	15	<i>Ebi</i> boiled shrimp	6.5
<i>Hirame</i> halibut	7.5		<i>Tamago</i> egg omelet	5.5
<i>Tobiko</i> flying fish roe	7.5		<i>Nasu</i> eggplant	5.5
<i>Kanpachi</i> amberjack	8.5		<i>Inari</i> soybean curd	5.5

With Quail egg \$1 each

Please see our **Daily Special Menu** for more options