

Appetizer

Edamame	5
<i>Steamed soy bean, lightly seasoned with sea salt</i>	
Hiyashi Wakame	5
<i>Seasoned seaweed salad</i>	
Cucumber Sunomono	4
<i>Cucumber salad with seaweed</i>	
Agedashi Tofu	7
<i>Deep fried organic tofu cubes in savory dashi broth</i>	
Gyoza	8
<i>6 pcs. pan fried pork pot stickers</i>	
Chicken Karaage	9
<i>Japanese-style fried shio-koji marinated chicken thigh</i>	
Salmon Salad	14
<i>Grilled salmon fillet, organic spring mix & seaweed</i>	
Sashimi Salad	18
<i>Assorted fresh sashimi & organic spring mix</i>	

Entrée

<i>Served with mini salad, miso soup & steamed rice</i>	Brown rice add \$1
Chicken Teriyaki	14
<i>Grilled shio-koji marinated chicken thigh with house teriyaki sauce</i>	
Sesame Chicken	13
<i>Deep fried chicken breast with house special teriyaki sauce</i>	
Beef Teriyaki	19
<i>Grilled rib eye with house special teriyaki sauce</i>	
Tonkatsu	14
<i>Panko breaded & deep fried Kurobuta pork cutlets</i>	
Salmon Teriyaki	17
<i>Grilled salmon fillet with house special teriyaki sauce</i>	
Tempura Lunch	15
<i>Assorted tempura, prawn & seasonal vegetables</i>	
Vegetarian Tofu	14
<i>Deep fried organic tofu cubes sautéed with vegetables & teriyaki sauce</i>	

Sushi & Sashimi Platter

<i>Served with miso soup</i>	
Sushi Lunch	21
<i>Chef's choice of 6 pcs. nigiri sushi & 6 pcs. California roll</i>	
Sushi Lover's Lunch	25
<i>Chef's choice of 8 pcs. nigiri sushi & 6 pcs. California roll</i>	
Sashimi Lunch	27
<i>Chef's choice of 12 pcs. sashimi with steamed rice</i>	
Sushi & Sashimi Lunch	30
<i>Chef's choice of 6 pcs. nigiri sushi, 6 pcs. California roll & 5 pcs. sashimi</i>	
Chirashi Deluxe	32
<i>Various kinds of sliced fish with ikura & tobiko over sushi rice</i>	
Vegetable Sushi Platter	20
<i>4 pcs. vegetable nigiri & vegetable tempura roll</i>	

Bento Box

Served with mini salad, miso soup & steamed rice

Brown rice add \$1

Pick one from each item

<p>-first item-</p> <p>Gyoza</p> <p>Karaage</p> <p>Shumai</p> <p>Agedashi Tofu</p>	<p>-second item-</p> <p>California roll</p> <p>Avocado & Cucumber roll</p>	<p>-main item-</p> <p>Sesame Chicken</p> <p>Tonkatsu</p> <p>Saba Shio Yaki</p> <p>Salmon Miso Yaki</p>
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Combination Lunch

Served with mini salad, miso soup & steamed rice

Brown rice add \$1

Pick the first item & second item from each list

- | | |
|--|---|
| <p>-first item-</p> <ul style="list-style-type: none"> ▫ Nigiri Sushi 4 pcs. ▫ Sashimi 5 pcs. ▫ California Roll 6 pcs. ▫ Tempura 2pcs. shrimp
5pcs. vegetables | <p>-second item-</p> <ul style="list-style-type: none"> ▫ Chicken Teriyaki 19 ▫ Sesame Chicken 19 ▫ Beef Teriyaki 22 ▫ Salmon Teriyaki 22 |
|--|---|

Donburi -Rice Bowl-

Served with mini salad & miso soup

Brown rice add \$1.50

- Chicken Don 13
Teriyaki chicken thigh & vegetables over rice
- Katsu Don 13
Kurobuta pork cutlets, egg, onion & green onion over rice
- Curry Don 12
Japanese-style beef based curry over rice with Katsu add \$4
- Poke Don 18
Assorted fish, avocado, sesame seed & scallion over brown rice
- Unagi Don 23
BBQ eel with teriyaki sauce over rice

Noodles

Our soup stock is made with shrimp

- Tempura Udon or Soba 14
Assorted tempura on side
- Chicken Udon or Soba 12
Chicken thigh, spinach & green onion
- Tofu Udon or Soba 12
Diced organic tofu, seaweed & green onion
- Tenzaru Udon or Soba 14
Cold noodles with dipping sauce, assorted tempura on side

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

Signature Rolls

<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>Dragon</i>	<i>Eel, avocado, crab stick & shiso</i>	18
<i>Spider</i>	<i>Soft shell crab, cucumber, shiso & tobiko</i>	14

Classic Rolls

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 & scallion</i>	6 / 7.5
<i>Kappa</i>	<i>Cucumber</i>	4 / 5.5
<i>Avocado</i>		4 / 5.5
<i>Veggie Tempura</i>	<i>Yam tempura, avocado & cucumber</i>	9.5

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

Nigiri & Sashimi

		2 p	5 p		2 p
		Nigiri	Sashimi		Nigiri
<i>Maguro</i>	<i>tuna</i>	7.5	17	<i>Ikura</i>	<i>salmon roe</i> 8.5
<i>Sake</i>	<i>salmon</i>	7.5	17	<i>Hotate</i>	<i>scallop market price</i>
<i>Hamachi</i>	<i>yellow tail</i>	7.5	17	<i>Unagi</i>	<i>eel</i> 8.5
<i>Shiromaguro</i>	<i>albacore</i>	7.5	17	<i>Tobiko</i>	<i>flying fish roe</i> 7.5
<i>Saba</i>	<i>mackerel</i>	6.5	15	<i>Hirame</i>	<i>halibut</i> 7.5
<i>Ebi</i>	<i>boiled shrimp</i>	6.5		<i>Tamago</i>	<i>egg omelet</i> 5.5
<i>Kanpachii</i>	<i>amberjack</i>	8.5		<i>Nasu</i>	<i>eggplant</i> 5.5

With Quail egg \$1 each

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

Hot House Sake

白鹿 黒松

Small

6 (180ml)

Large

9 (360ml)

Shochu

lichiko	<i>A classic Barley soju from Oita</i>	9	◆	48
いいちこ	<i>light, clean, medium dry</i>			(750ml)
Kozuru Kuro	<i>Potato soju from Kagoshima</i>	9	◆	48
小鶴 くろ	<i>dry, earthy, caramel</i>			(750ml)

Japanese Beer

		one pint	◆	pitcher
Sapporo on Tap		6		20
Suntory on Tap		9		14oz only
		small	◆	larger
Asahi Bottled		6		9
Sapporo Light Bottled		6		small only
Kawaba Snow Weizen <i>(craft beer)</i>		8		small only
Kawaba sunrise Ale <i>(craft beer)</i>		8		small only

House Wine

		5 oz. glass	◆	bottle
Sauvignon Blanc, R Collection		9		32
<i>St. Helena, CA</i>				
Chardonnay, DeLoach		8		28
<i>Russian River, CA</i>				
Pinot Noir, District7		10		36
<i>Monterey, CA</i>				
Cabernet Sauvignon, DeLoach		8		28
<i>Russian River, CA</i>				
Plum Wine, Choya		8		29
<i>Osaka, Japan</i>				

Soft Drink

Fountain Drink				3
<i>Coke, Diet Coke, Sprite, Lemonade & Iced Tea</i>				
Tropicana Bottled Juice				4
<i>Orange, Apple</i>				
Ramune				3
<i>Original & Melon Soda</i>				
Bottled Green Tea "Oi Ocha"				4
S.Pellegrino	<i>500ml Bottled (sparkling)</i>			4
Dasani Bottled Water				3