



Chef's Special

**Hot Rod on** \$36

Blue fin tuna belly, salmon belly, sea urchin, salmon roe, avocado, shredded egg omelet, over sushi rice

**Hamachi Jalapeño Don** \$25

Yellowtail, jalapeño, avocado, tobiko, shiso leaf, ponzu, over sushi rice

Appetizer

**Agedashi Tofu** \$7

Deep fried tofu with savory dashi broth

**Gyoza** \$8

Pan fried pork pot stickers 6pcs

**Chicken Karaage** \$10

Japanese style deep fried chicken thigh

**Geso Karaage** \$9

Deep fried squid legs

**Spicy Sesame Chicken** \$10

Sesame chicken with Teriyaki-Sriracha & tossed jalapeño

**Pumpkin Wasabi Furikake** \$7.5

Kabocha squash tempura with wasabi furikake

**Tempura Appetizer** \$13

Shrimp and assorted vegetables tempura

Grilled Fish (Add steamed rice \$2.5)

**Gindara Saikyoyaki** \$16

Broiled miso marinated black cod

**Salmon Teriyaki** \$16

Grilled salmon with teriyaki sauce

**Ika Yaki** \$12

Grilled squid with teriyaki & shichimi mayo

**Kamayaki Hamachi** \$14 / **Salmon** \$10

Grilled fish collar

Salad

**Sashimi Salad** \$18

Assorted sashimi topped on mixed greens, house dressing

**Green Salad** \$6

Organic spring mix, house dressing

Donburi & Noodle

**Una Ten Donburi** \$25

BBQ eel, shrimp tempura, soft boiled egg, over rice

**Karaage Curry** \$14

Japanese-style house curry over rice with chicken karaage

**Beef Donburi** \$18

Stir fried sliced beef and vegs with teriyaki sauce, over rice

**Tempura Udon** \$13

Japanese noodle in broth, with shrimp & vegetable tempura

**Nabeyaki Udon** \$16

Japanese noodle in broth, with shrimp tempura, chicken, egg, fish cake, bean curd, green onion

Sanraku Bento Plate Served with steamed rice \$15

Main

- Sesame Chicken
- Chicken Teriyaki
  - Tonkatsu
- Mixed Tempura
- Saba Shioyaki
- Salmon Teriyaki (Add \$2)



Side

- Gyoza
- Shumai
- Chicken Karaage
- Agedashi Tofu

\* Pick One Item Each from Main & Second \*

## Sushi / Sashimi

**Sushi Tokujo** 'OMAKASE' 7pcs Nigiri & 6pcs Blue fin tuna Roll \$48

**Sushi Platter** Chef's choice of 6 pcs Nigiri & 6pcs California Roll \$25

**Sashimi Platter** Chef's choice of 12 pcs sliced raw fish, side steamed rice \$30

**Chirashi** Assorted sliced of raw fish, garnish, over sushi rice \$30

**Poke Donburi** Tuna, Salmon, Albacore, Tobiko, Avocado, Garlic ponzu, Spicy miso sauce, over sushi rice \$18

## Signature Roll

**Dynamite Roll** Seared spicy tuna, Shrimp tempura, Cucumber, Spicy mayo, Eel sauce \$16

**Golden Gate Roll** Seared salmon, Scallion, Tobiko, Crab stick, Avocado, Miso sauce \$16

**Rainbow Roll** Tuna, Salmon, Albacore, Shrimp with California Roll \$16

**49ers Roll** Salmon, Avocado, Tobiko, Cucumber, Lemon \$16

**Dragon Roll** Eel, Shrimp tempura, Avocado, Cucumber \$17

**Sunset Roll** Shrimp tempura, Salmon, Avocado, Cucumber, Jalapeño \$16

**Volcano Roll** Shrimp, Spicy tuna, Avocado, Tobiko, Spicy chili sauce, Deep fried, 6pcs cut \$16

**Spider Roll** Soft shell crab, Cucumber, Tobiko, Shiso leaf, 5pcs cut \$14

## A La Carte

per 2pcs / per 5pcs

**Maguro** Tuna \$8 / \$17

**Sake** Salmon \$7.5 / \$16

**Hamachi** Yellowtail \$8 / \$17

**Shiro Maguro** White tuna \$7.5 / \$16

**Kanpachi** Amber jack \$8 / \$17

per 2pcs

**Ebi** Shrimp \$7.5 **Unagi** Fresh water eel \$8.5

**Ikura** Salmon roe \$8.5 **Hotate** Scallop \$8.5

**Sake Toro** Seared salmon belly \$9.5

**Anago** Sea eel \$12

**Amaebi** Sweet shrimp \$12.5

**Zuke Maguro**

Jalapeño soy marinated blue fin tuna \$12

**Uni** Sea urchin \$18

**Toro** Blue fin tuna belly \$18

## Classic Roll

**California Roll** Crab stick, Avocado \$8.5

**Spicy Tuna Roll** Spicy tuna, Cucumber \$8.5

**Rock'n Roll** Eel, Avocado \$9.5

**San Francisco Roll** Tuna, Avocado \$8.5

**Eskimo Roll** Salmon, Avocado \$8.5

**Tempura Roll** Shrimp tempura, Cucumber \$9.5

**Tekka Maki** Tuna \$7.5

**Sake Maki** Sake \$7.5

**Negitoro Maki** Chopped fatty tuna, Scallion \$9

**Vegetable Tempura Roll**

Sweet potato tempura, Avocado, Cucumber \$9

= Additional =

Avocado \$1, Cucumber \$1, Soy paper \$1,  
Tobiko \$2, Deep fried \$2

Additional charge may be applied for special request

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## **DRINK MENU**

### - Tap Beer -

Sapporo Draft (Glass-16oz) \$5

Suntory Premium Malts (Glass-14oz) \$8

### - Bottled Beer -

Asahi (11oz) \$3 (20oz) \$5

### - Hot Sake -

Suigei (6oz) \$9 (12oz) \$15

### - Cold Sake -

Dassai 45 *Smooth, Fragrant* (10oz) \$17

Kubota Senju *Floral aroma, Clean* (10oz) \$17

Maboroshi *Fruity, Crisp* (Carafe-10oz)\$16 (Bottle-24oz)\$48

\* MORE PREMIUM SAKE IN OUR STOCK. PLEASE ASK SERVER \*

### - Wine -

De Loach Chardonnay (Glass) \$7

R Collection Sauvignon Blanc (Glass) \$8

De Loach Cabernet Sauvignon (Glass) \$7

District 7 Pinot Noir (Glass) \$7

### - Soft Drink -

Coke, Diet Coke, Sprite \$2.5

Dasani Water \$2.5

San Pellegrino \$3.5 / Iced Green Tea \$3.5