



Today's Special fish from JAPAN

2pcs per order

- **Chu Toro** Fatty blue fin tuna \$18
- **Uni** Sea urchin \$18
- **Anago** Sea eel \$16
- **Kinmedai** Golden eye snapper \$14
- **Amaebi** Sweet shrimp \$14
- **Sakuramasu** Cherry Trout \$12
- **Sawara** Spanish mackerel \$12
- **Ishidai** Striped beakfish \$12
- **Hon Maguro** Blue fin tuna \$11
- **Hotate** Scallop \$11
- **Aji** Horse mackerel \$11
- **Gindara** Black cod \$9

Seasonal Appetizer

- **Kani Chawanmushi** \$16  
Dungeness crab in savory egg custard

# Our Recommended Dishes



#Sushi Tokujo



#Sushi & Sashimi Platter



#Una Ten Donburi



#Kani Chawanmushi

**= Drink Menu =**

- Tap Beer -

**Asahi Draft** Glass \$6 Pitcher \$20

- Bottled Beer -

**Sapporo** (20oz) \$9 / **Kawaba Sunrise** Red Ale (11oz) \$9 / **Kawaba Snow Weizen** Weizenbock (11oz) \$9

- Cold Sake (300ml) -

**Karatanba** Ex-Dry, Sharp, Subtle bitterness \$13

**Kurosawa Junmai** Dry, Rich in flavor \$19

**Dassai 45** Smooth, Fragrant \$20

**Kubota Junmai Daiginjo** Floral aroma, Clean, Silky \$26

**Sequoia Nama** Unpasteurized, Fresh & vivid aroma, Locally brewed in San Francisco(350ml) \$26

- Cold Sake (720ml) -

**Kirakucho** Ex-Dry, Clearly smooth, Pairs well with seafood \$50

**Senkin 'Kamenoo'** Succulent fruity aromas of apricot, lychee, Refreshing & crisp \$60

**Kokuryu Junmai Ginjo** Med-Dry, Harmonious, Expansive deep flavor \$65

**Tedorigawa Yamahai Daiginjo** Dry, Delicate aromas of honey and citrus, Rich & savory \$70

**Kansansui Junmai Daiginjo** Dry, Vibrant, Elegant aroma of tropical fruits, luxury finish \$90

\*MORE PREMIUM SAKE AVAILABLE, PLEASE ASK SERVER\*

- Sweet & Refreshing -

**Mio -Sparkling Sake-** (375ml) \$16 / **Choya Plum Wine** Glass \$8

**Shochikubai Nigori** (750ml) \$30 / **Yuki Nigori -Lychee-** (350ml) \$15

- Wine -

**Sauvignon Blanc HESS Shirtail** Glass \$9 Bottle \$40

**Merlot Bianchi Paso Robles** Glass \$9 Bottle \$40

- Soft Drink -

**Coke / Diet Coke / Sprite / Lemonade / Apple Juice** \$3

**Sparkling Water / Iced Green Tea** \$4

Sushi & Sashimi**Sushi Tokujo** Chef's best selection of 7pcs Nigiri & 6pcs Blue fin tuna roll \$48**Sushi Platter** Chef's choice of 7 pcs Nigiri & 6pcs California Roll \$27**Sashimi Moriawase** Chef's choice of 12 pcs sliced raw fish, side steamed rice \$35**Sushi & Sashimi Platter** Chef's choice of 6 pcs Nigiri, 7pcs Sashimi & 6pcs California Roll \$37**Chirashi** Assorted sliced of raw fish, garnish, over sushi rice \$35**Salmon Oyako** Salmon, ikura, shrimp, cucumber, avocado, tobiko, over sushi rice \$25Signature Roll

8pcs cut

**Dynamite Roll** Seared spicy tuna, Shrimp tempura, Cucumber, Spicy mayo, Eel sauce \$15**Rainbow Roll** California Roll, Topped with chef's choice of assorted fish \$16**Volcano Roll** Shrimp, Spicy tuna, Avocado, Tobiko, Spicy chili sauce, Deep fried, 6pcs cut \$14**Crunch Roll** Spicy salmon, Tobiko, Cucumber, Avocado, Tempura flakes \$15**Spicy Trio Roll** Soy marinated tuna, Tobiko, Jalapeño, Wasabi pickles, Avocado, Cucumber, Shiso leaf \$18**Oakridge Roll** Shrimp tempura, Salmon, Avocado, Cucumber, Jalapeño \$15**49ers Roll** Salmon, Avocado, Tobiko, Cucumber, Lemon \$15**Dragon Roll** Eel, Shrimp tempura, Avocado, Cucumber \$18**Spider Roll** Soft shell crab, Cucumber, Tobiko Shiso leaf, 5pcs cut \$13Nigiri -a la carte-

2pcs per order

**Maguro** Tuna \$7**Sake** Salmon \$7**Hamachi** Yellowtail \$7**Shiro Maguro** White tuna \$7**Tako** Octopus \$7**Ebi** Shrimp \$6**Saba** Mackerel \$7**Tamago** Egg omelet \$5**Nasu** Teriyaki eggplant \$5**Kanpachi** Amber jack \$8**Ikura** Salmon roe \$8**Sake Toro** Seared salmon belly \$9**Unagi** Fresh water eel \$9**Hamachi Toro** Yellowtail belly \$10**Amaebi** Sweet shrimp \$13**Anago** Sea eel \$16**Uni** Sea urchin \$18**Toro** Blue fin tuna belly \$18Classic Roll

6pcs cut

**California Roll** Crab stick, Avocado \$8**Spicy Roll** Choice of Tuna or Yellowtail, Cucumber \$8**Rock'n Roll** Eel, Avocado \$9**San Francisco Roll** Tuna, Avocado \$8**Eskimo Roll** Salmon, Avocado \$8**Philly Roll** Salmon, Cream cheese, Cucumber \$8**Tempura Roll** Shrimp tempura, Cucumber \$9**Tekka Maki** Tuna \$7**Sake Maki** Sake \$7Vegetable Roll**Vegetable Tempura Roll**

Sweet potato tempura, Avocado, Cucumber \$9

**Kappa Maki** Cucumber \$4**Avocado Maki** Avocado \$5**Oshinko Maki** Pickled radish \$4**Nasu Maki** Teriyaki eggplant, scallion \$5

= Additional =

Avocado \$1, Cucumber \$1, Cream cheese \$1

Tobiko \$2, Soy paper \$2, Deep fried \$2

Fresh wasabi \$3, Wasabi pickles \$3

Additional charge may be applied for special request

## Appetizer

**Sushi Tasting** \$28  
Chef's choice of the best Nigiri sushi 5pcs

**Sashimi Appetizer** \$18  
Pick two kinds of fish (3pcs each)  
-Tuna, Salmon, Yellowtail, White tuna-

**Sashimi Salad** \$17  
Assorted sashimi topped on mixed greens, house dressing

**Garlic Octopus** \$13  
Octopus, tomato, garlic chips, sliced onion, garlic oil & sea salt

**Aigamo Duck** \$15  
Soy braised duck breast, sliced onion, garlic chips, mustard

**Chicken Karaage** \$8  
Japanese style deep fried chicken thigh

**Geso Karaage** \$8  
Deep fried squid legs

**Kaki Furai** \$12  
Deep fried breaded oysters

**Ika Yaki** \$15  
Grilled squid with teriyaki & shichimi mayo

**Sake & Butter Clam** \$14  
Sake & butter steamed clams, mushroom, green onion

**Black Cod** \$14  
Broiled miso marinated black cod

**Chawanmushi** \$9  
Chicken, shrimp, spinach, in savory egg custard

**Tempura Appetizer** \$13  
Shrimp and assorted vegetables tempura

**Softshell Crab Tempura** \$15  
Softshell crab & vegetables, tsuyu dipping sauce

**Kamayaki** Grilled fish collar

**Hamachi** \$17 / **Sake** \$9 / **Kanpachi** \$9  
Yellowtail / Salmon / Amberjack

## Entrée served with steamed rice

**Sesame Chicken** \$14  
Battered and fried chicken breast, teriyaki sauce, sesame seeds

**Chicken Teriyaki** \$14  
Grilled chicken breast, teriyaki sauce

**Salmon Teriyaki** \$19  
Grilled salmon, teriyaki sauce

**Beef Teriyaki** \$23  
Grilled beef rib-eye, teriyaki sauce

**Tonkatsu** \$15  
Pork loin cutlets

**Assorted Tempura** \$15  
Shrimp & vegetables, tsuyu dipping sauce

**Vegetable Tempura** \$13  
Assorted vegetables, tsuyu dipping sauce

## Dinner Sets served with steamed rice

Please chose one item each below

[First choice]

**Sushi** 4pcs  
**Sashimi** 5pcs  
**California Roll**  
**Shrimp Tempura**

[Second choice]

**Sesame Chicken** \$20  
**Chicken Teriyaki** \$20  
**Tonkatsu** \$20  
**Salmon Teriyaki** \$25

## Donburi & Noodle

**Katsu Donburi** \$13  
Pork cutlet, egg, onion, green onion, over rice

**Spicy Beef Donburi** \$16  
House ground beef, spicy miso sauce, green onion, over rice

**Una Ten Donburi** \$25  
BBQ eel, shrimp tempura, soft boiled egg, over rice

**Tempura Udon** \$15  
Shrimp & vegetable tempura, wakame, green onion

**Chicken Udon** \$13  
Chicken, wakame, green onion, vegetables

**Spicy Beef Udon** \$16  
House ground beef, spicy miso sauce, green onion with broth

**Nabeyaki Udon** \$16  
Shrimp tempura, Chicken, poached egg, fish cake, green onion

**Ten Zaru Soba -cold-** \$15  
Buckwheat noodle, dipping sauce, shrimp & vegetable tempura

## Side

**Agedashi Tofu** \$6  
Deep fried tofu with savory dashi broth

**Gyoza** \$7  
Pan fried pork pot stickers 6pcs

**Garlic Green Beans** \$6  
Tempura, garlic olive oil, salt & pepper

**Edamame** \$4  
Blanched soy beans

**House Salad** \$2 / **Rice** \$2 / **Miso soup** \$2

## Kids Menu

Served with edamame, chicken karaage & sweet potato tempura

**Kids Udon Noodle** \$8

**Kids House Ground Beef** \$9

(11am-4pm Only) Lunch Box Served with steamed rice, edamame, hiyashi-wakame \$15

First choice

**Gyoza**  
**Shumai**  
**Agedashi Tofu**

Create your own Lunch box!

Second choice

**California Roll** 3pcs  
**Avo Q Roll** 3pcs  
(Avocado & cucumber)  
**Futomaki** 2pcs  
(Shrimp, egg omelet & vegs)

Main choice

**Chicken Teriyaki**  
**Sesame Chicken**  
**Tonkatsu**  
**Salmon Teriyaki**  
**Shrimp Tempura**

# Seasonal SAKÉ Special

## # Fragrant Sake with a wine glass



### DEWAZAKURA 'OHKA'

-Ginjo-  
[Yamagata]

'OHKA' means **Cherry Blossom**

Refreshingly dry, distinctly clean  
Flowery & fruity nose with hints of  
pomegranate, fresh peach

Glass \$7



## Premium SAKÉ List

### - Extra Dry -



### DEWAZAKURA 'IZUMI JUDAN'

-Ginjo-  
[Yamagata] +12  
Bone-dry, light body  
Floral aromas of melon or mint



### KAN NIHONKAI

-Junmai Genshu-  
[Shimane] +15  
Very dry, rice-forward  
Bold, deep, rich in flavor  
Plenty of 'Umami'



### KIRAKUCHO

-Junmai Ginjo-  
[Shiga] +14  
Extra dry with balanced acidity  
Light, smooth, clean finish  
Pairs well with seafood

### - Refreshing & Delightful -



### KOSHINOKANBAI 'SAI'

-Junmai Ginjo-  
[Nigata]  
A representation of 'Nigata' style  
Moderate dryness & crisp  
Satisfying finish



### KOKURYU

-Junmai Ginjo-  
[Fukui]  
Engaging herbal aromas  
Harmonious, refined, expansive  
Mysterious deep flavor



### SENKIN 'KAMENOO'

-Junmai Daiginjo-  
[Tochigi]  
Succulent fruits of apricot, lychee  
Silky mouth-feel, well-balanced,  
Resembles Burgundy chardonnay

### - Selected Junmai Daiginjo -



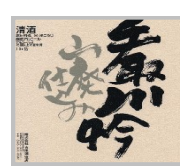
### KANSANSUI

-Junmai Daiginjo-  
[Fukuoka]  
Dry, vibrant, captivating  
Aromas of apple, tropical fruit  
Prominent & luxury finish



### OTOKOYAMA 'KITANO INAHO'

-Daiginjo-  
[Hokkaido]  
Light, purely clean, a hint of vanilla  
Reminiscent of softly melting snow  
Hokkaido local rice 100%



### TEDORIGAWA

-Yamahai Daiginjo-  
[Ishikawa]  
Dry, complex & flavorful  
honey, butter, citrus peel  
Rich structure with savory taste

### - Limited Junmai Daiginjo -



### KOSHINOKANBAI 'KINMUKU'

-Junmai Daiginjo-  
[Nigata]

'Koshinokanbai' is the most famed and celebrated of  
all premium sake in Japan's rich sake heritage  
'Kinmuku' is a tour de force, utilizing the purest waters and  
highest grade of sake rice 'Yamadanishiki'