



Appetizer

- Edamame** \$5
Blanched soy beans
- Hiyashi Wakame** \$5
Seasoned seaweed
- Agedashi Tofu** \$7
Deep fried tofu with savory dashi broth
- Gyoza** \$8
Pan fried pork pot stickers 6pcs
- Geso Karaage** \$9
Deep fried squid legs
- Saba Shioyaki** \$10
Grilled mackerel

- Spicy Sesame Chicken** \$10
Deep fried chicken breast with Teriyaki-Sriracha & jalapeño
- Softshell Crab** \$14
Softshell crab & vegetables, with tempura sauce

- Ika Yaki** \$15
BBQ squid, teriyaki, shichimi mayo

- Hamachi Kamayaki** \$18
Grilled yellowtail collar

- Kanpachi Kamayaki** \$14
Grilled amberjack collar

Entrée served with steamed rice

- Sesame Chicken** \$13
Battered and fried chicken breast, teriyaki sauce, sesame seeds

- Salmon Teriyaki** \$18
Grilled salmon, teriyaki sauce

- Tonkatsu** \$13
Pork loin cutlets

- Shrimp Tempura** \$13
4pcs shrimp and assorted vegetables

Dinner combination served with steamed rice

Please choose 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** \$15
Pork cutlet, egg, onion, green onion, over rice

- Beef Donburi** \$19
Stir fried thinly cut beef rib-eye and vegs, teriyaki sauce, over rice

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

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

- 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

- House Salad** \$2.5 / **Rice** \$2.5 / **Miso soup** \$2.5

* Mon-Fri 11:30-4pm Only Lunch Box served with steamed rice, edamame, hiyashi-wakame \$15

- First choice
- Gyoza**
- Shumai**
- Agedashi Tofu**



- Second choice
- California Roll** 3pcs
- Avo Q Roll** 3pcs
(Avocado & Cucumber)



- Main choice
- Chicken Teriyaki**
- Sesame Chicken**
- Tonkatsu**
- Salmon Teriyaki**
- Shrimp Tempura**

Create your own Lunch box!

= Drink Menu =

-Beer-

- Sapporo** (12oz) \$4.5 (20oz) \$7

-Sake Small Bottle-

- House Hot Sake** (Small-180ml) \$6 (Large-360ml) \$10

- Sequoia Nama**(375ml) Brewed in San Francisco, Vivid aromas \$25 / **Sequoia Nigori**(375ml) \$25

- Kikusui Junmai Ginjo**(300ml) Med-Dry, Crisp \$18 / **Onikoroshi Daiginjo**(300ml) Vibrant, Clean finish \$25

- Yuki Nigori Lychee**(350ml) Attractive aroma of lychee \$16 / **Sparkling Sake**(350ml) Sweet & Refreshing \$18

- Premium Sake(720ml) -

- Kan Nihonkai** Ex-Dry, High acidity, Rich in flavor \$65 / **Izumi Judan** Fruity and refreshing aroma \$60

More Premium Sake in our stock

-Soft Drink-

- Coke** \$3 / **Sprite** \$3 / **Ramune** \$3.5 / **S.Pellegrino** \$4 / **Bottled water** \$3 / **Iced Green tea** \$4

Dessert

- Mochi Ice Cream** (2pcs) \$5

Special

- Hokkaido Chirashi Gozen** Sea urchin, crab, sweet shrimp, scallop, salmon roe over sushi rice with more appetizers \$38
- Saikyoyaki Bento Box** Broiled miso marinated black cod, assorted seasoned vegetables with steamed rice \$24
- Poke Donburi** Tuna, salmon, albacore, tobiko, avocado, edamame, garlic ponzu, spicy miso over sushi rice \$18
- Mixed Hiyashi Udon** Cold noodle, shrimp, chicken, crab stick, marinated egg, vegetables, creamy sesame ponzu sauce \$16
- Ocean Cobb Salad** Grilled salmon, crab stick, boiled egg with chopped organic greens, ginger vinegar dressing \$15
- 'Homemade' Dashimaki Tamago** Japanese style layered egg omelet \$9

Sushi & Sashimi

- Sushi Tokujo** Chef's choice of '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
- Sushi & Sashimi Platter** Chef's choice of 6 pcs Nigiri, 7pcs Sashimi & 6pcs California Roll \$38
- Sashimi Salad** Assorted sashimi topped on mixed greens, house dressing \$18

Signature Roll

8pcs cut

- Dynamite Roll** Seared spicy tuna, Shrimp tempura, Cucumber, Spicy mayo, Eel sauce \$16
- Hamachi Jalapeño Roll** Yellowtail, Jalapeño, Avocado, Cucumber, Tobiko, ponzu \$16
- Rainbow Roll** California Roll, Topped with chef's choice of assorted fish \$16
- Spicy Trio Roll** Soy marinated tuna, Tobiko, Jalapeño, Wasabi pickles, Avocado, Cucumber, Shiso leaf \$16
- 49ers Roll** Salmon, Avocado, Tobiko, Cucumber, Lemon \$16
- Volcano Roll** Shrimp, Spicy tuna, Avocado, Tobiko, Spicy chili sauce, Deep fried, 5pcs cut \$16
- 704 Roll** Shrimp tempura, Salmon, Avocado, Cucumber, Jalapeño \$16
- Dragon Roll** Eel, Shrimp tempura, Avocado, Cucumber \$17
- Spider Roll** Soft shell crab, Cucumber, Tobiko Shiso leaf, 5pcs cut \$14

Nigiri -a la carte-

2pcs per order

- Maguro** Tuna \$7.5
- Sake** Salmon \$7.5
- Hamachi** Yellowtail \$7.5
- Shiro Maguro** White tuna \$7.5
- Ebi** Shrimp \$7.5
- Saba** Mackerel \$7.5
- Kanpachi** Amber jack \$8.5
- Ikura** Salmon roe \$8.5
- Sake Toro** Seared salmon belly \$9
- Unagi** Fresh water eel \$8.5
- Hotate** Scallop \$12
- Anago** Sea eel \$12
- Amaebi** Sweet shrimp \$13
- Uni** Sea urchin \$18
- Toro** Blue fin tuna belly \$18

Classic Roll

6pcs cut

- 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
- Philly Roll** Salmon, Cream cheese, Cucumber \$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 \$12
- Vegetable Tempura Roll**
Sweet potato tempura, Avocado, Cucumber \$9.5

= Additional =

Avocado \$1, Cucumber \$1, Cream cheese \$1
Tobiko \$2, Soy paper \$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.