

SOUP

- Miso soup** *white miso with wakame, scallions, & tofu* 2
- Seafood sumashi soup** *shrimp, scallop, shiitake, enoki, & eringi in clear soothing dashi broth* 6
- Mushroom sumashi soup** *oyster, shiitake, enoki, & eringi mushrooms in clear dashi broth* 4.5

COLD PLATES

- Seaweed salad** *varieties of crunchy seaweed with sesame dressing* 4.5
- Cucumber salad** *kanikama, seaweed, & thinly sliced cucumber in a homemade vinaigrette dressing* 3.5
- House salad** *mixed organic greens hand tossed with ginger dressing* 5
- Seared Tuna salad** *seared tuna over mixed organic greens hand tossed with light ginger garlic dressing* 14
- Goma-ae** *boiled spinach served with white & black sesame sauce* 5.5
- Edamame** *lightly salted boiled soybeans (chilled)* 3.5
- Tuna tataki** *lightly seared Big Eye Tuna coated with sesame & black peppercorn served with citrus sauce* 12
- Layered Tuna tartar** *layers of avocado puree, mango salsa & diced fresh tuna served with chips* 10
- Tuna crisp** *spicy tuna and scallion served on top of a crispy chips* 6
- Salmon ceviche** *fresh salmon with avocado, tomatoes, jalapeño, cilantro, onion, and green pepper* 9
- Hamachi or Hirame Carpaccio** *thinly sliced yellowtail or flounder served with delightful citrus sauce* 11
- Oyster shooter** *fresh oyster with ponzu sauce* 4.5
- Uni shooter** *fresh sea urchin with ponzu sauce* 6

HOT PLATES

- Gyoza** *pan fried or steamed homemade free range chicken and vegetables dumplings* 5
- Shu-mai** *steamed beef and pork dumplings* 5
- Dragon eyes** *shiitake mushrooms stuffed with crab meat, scallions, & spicy mayo lightly fried in tempura* 9
- Fireballs** *jalapeño stuffed with spicy tuna, cream cheese, & scallions lightly fried with unagi sauce* 9
- Pan fried fresh scallop** *fresh scallops and mushrooms drizzled with yuzu butter & mango shrimp sauce* 10
- Black cod fish** *miso marinated cod fish sautéed with fresh mixed mushrooms* 9
- Agedashi tofu** *lightly fried tofu served with mushrooms and dashi sauce* 5.5
- Soft shell crab** *deep fried soft shell crab served with a refreshing dipping sauce* 9
- Spicy fried calamari** *lightly fried calamari sprinkle with Japanese spicy seasonings* 8
- Beef roll** *thinly sliced beef rolled with asparagus or enoki mushrooms pan seared with teriyaki sauce* 8
- Shrimp & vegetables tempura** *battered and delicately fried served with homemade tempura sauce* 8
- Vegetables tempura** *freshly hand picked vegetables delicately fried served with tempura sauce* 7

ENTREES

served with miso soup and rice

- Free range chicken teriyaki** *served with sautéed vegetables* 14
- Rib eye steak teriyaki** *served with sautéed vegetables* 20
- Salmon teriyaki** *served with sautéed vegetables* 18
- Ume duck** *soy based plum sauce over grilled duck breast served with sautéed vegetables* 17

NOODLES

- Zaru soba** *cold buckwheat noodle* 8
- Tempura soba or udon** *shrimp & vegetables tempura served with noodle in hot broth soup* 10
- Vegetables soba or udon** *vegetables with choice of noodle in hot broth soup* 8

SUSHI (with rice)/SASHIMI (without rice)

Maguro Tuna 2.75	Tako Octopus 2	Ebi Shrimp 2.25
Shiro Maguro White Tuna 3	Tai Snapper 2.5	Ama Ebi Sweet Shrimp 4.5
Toro Fatty Tuna M.P.	Hirame Flounder 2.75	Uni Sea Urchin 4
Smoked Sake Smoked Salmon 2.75	Saba Mackerel 2	Inari Tofu Skin 1.5
Sake Fresh Salmon 2.5	Unagi Freshwater Eel 2.5	Tamago Egg Omelet 2
Hamachi Yellowtail 3	Hotategai Scallop 3.25	Ikura Salmon Roe 3.5
Wasabi Tobiko 3	Tobiko Fish Egg 3	

(served with miso soup)

Sushi & sashimi 5 pieces nigiri & 6 pieces sashimi 18
Sashimi 12 pieces of chef's finest selection of sashimi 20
Chirashi don chef's selection of sashimi over rice 22
Unagi don freshwater eel served over seaweed salad, oshinko, & rice 18
Tekka or Salmon Don fresh tuna or salmon over seasoned rice 22

MAKIMONO

Futo cucumber, spinach, kanpyo, tamago and oshinko 6
California crabmeat, cucumber, tobiko, and avocado 5.5
Tekka tuna 4
Tuna with cucumber or avocado 4.5
Spicy tuna with spicy mayo 5
Spicy salmon fresh salmon with spicy mayo and masago 4.5
Sake fresh salmon with cucumber or avocado 4.5
Philly smoked salmon, cream cheese, & avocado 5.5
Negi hamachi yellowtail & scallions 5
Unagi freshwater eel with cucumber or avocado 5.5
Spicy octopus with masago and spicy mayo 6.5
Fresh scallop with masago and spicy mayo 8
Salmon skin with cucumber, radish sprout, & mountain carrot 5.5
Mexican tuna, cilantro, avocado, jalapeño, & lime juice 8
Chicago tuna, yellowtail, avocado, & cucumber 6.5
Ebi tempura shrimp tempura, cucumber, avocado, and mayo 8
Spider deep-fried soft shell crab, cucumber, avocado, and mayo 9
New Mexico tuna, yellowtail, tobiko, cilantro, avocado, jalapeño, spicy mayo, chili oil, & a squeeze of lime 9
Pink Maki fresh salmon, white tuna, kanikama, spicy mayo, scallions, and tobiko 9
Rainbow california roll wrapped with tuna, yellowtail, salmon, and shrimp 13
Spicy White Rainbow spicy california roll wrapped with white tuna and tobiko 10
Caterpillar freshwater eel, cucumber wrapped with avocado 10
Dragon shrimp tempura, avocado, fish roe, and mayo wrapped with freshwater eel 14
Spicy Tuna Crunchy tempura crunch & tobiko wrapped over spicy tuna & a hint of sesame oil 15
Monster Dragon fried soft shell crab, cucumber and mayo wrapped with freshwater eel and avocado 17
Tuna Tako spicy octopus wrapped with zuke tuna 15
Island Shrimp shrimp tempura, cilantro, and cucumber wrapped with mango topped with wasabi mayo 15
Sunkist fresh salmon and thinly sliced lemon wrapped over grilled spicy salmon 15
Ichiban freshwater eel wrapped over spicy tuna and tempura crunch 16

YAKITORI (焼き鳥 やきとり)

Yakitori is our unique specialty. The word "yakitori" translating to "grilled bird", has always been a traditional staple of street cuisine in Japan. We have found the very finest meats and vegetables to be grilled over an oakwood fire, just minutes from your palate. Yakitori makes a great "hors de oeuvre" or entrée and served with our signature house sauces and spices and it also well pairing with our great selections of beer and sake.

JIDORI (Free Range Chicken)

Chicken-dark meat	もも tori momo	2
Chicken-white meat	ムネ tori mune	2
Chicken skin	皮 tori kawa	1.75
Chicken wing	手羽 teba	2
Chicken drummy		2
Chicken meatball	つくね tsukune	3.5
Chicken gizzard	砂肝 sunagimo	2

MEAT

Bacon wrapped tomato	黒豚ベトマト	2.5
Beef	うし gyuniku	3.5
Beef tongue	牛タン gyutan	3
Duck breast	アヒル kamo mune	3

SEAFOOD

Shrimp	海老 ebi	3
Octopus	タコ tako	2
Fresh scallop	ホタテ貝 hotate	4

VEGETABLES

Shiitake mushroom	椎茸	1.75
Portobello mushroom		2
Japanese pepper	ししとう shishito	1.75
Eringi mushroom	エリソギ	2
Eggplant	茄子 nasu	1.75
Asparagus	アスパラ aspara	1.75
Grilled garlic	にんにく	1.5
Japanese green onion	東京ネギ negima	2.5

SPECIAL (Limited Quantities)

Duck with Japanese green onion	アヒルベ東京ネギ kamo negima	3.5
Chicken with Japanese green onion	ももベ東京ネギ tori negima	3
Pork with Japanese green onion	黒豚ベ東京ネギ	3
Chicken tenderloin	ソリレス	2.8
Chicken tail	ぼんちり bonchiri	3
Chicken soft bone	なんこつ nankotsu	3
Shiitake mushroom stuffed with chicken		4
Pork with asparagus	黒豚 ベアスパラ	3

Cocktails

Cucumber Cooler

sake muddled with fresh cucumber 8

Candied Ginger Martini

vodka, pineapple juice & fresh lemon juice 9

Pomegranate Martini

citron, cointreau, pomegranate juice, & fresh lime juice 9

Saketini

Bombay sapphire gin & sake with fresh cucumber 8

Lychee Martini

absolute vodka, lychee juice, & fresh lime juice 8

Mojito

barcardi gold rum, lime juice, & crushed fresh mints 8

Lychee Sake Mojito

sake, lychee, mint, & lime juice 8

Blackberry Shochu

muddled fresh blackberries with shochu 9

Sweet Summer

mixed berries, shochu, & fresh lime juice 9

Flight

Junmai Ginjo Flight \$14

Three Premium Sakes

Nigori Sake

Ozeki Nigori (300ml) \$18

Preserves fresh flavor with a crisp and vibrant presence of various fruits

Kamoizumi Nigori "Summer Snow" (500ml) \$35

Rich, creamy, mildly sweet yet surprisingly robust

Rihaku Nigori "Dreamy Clouds" (720ml) \$56

Fruity and complex than most unfiltered sake and also has a slight taste of nuts

Junmai Sake pure rice wine, a fuller, richer body and a higher-than-average acidity

Gekkeikan (300ml) \$9

Light and Delicious! Served hot or chilled

Masumi Okuden-Kanzukuri "Mirror of Truth"

(300ml) \$18 (500ml) \$27

Smooth & well balanced at first sip, displays a range of subtle, organic flavors as well as a natural sweetness

Tozai "Well of Wisdom" (720ml) \$38

Great balance!! Light to medium body presents a unique combination of dry and crisp and it also has an amazing complexity of flavor

Tentaka Kuni "Hawk in the Heavens" \$55

Mature well rounded flavor, settle fragrance, dry but with a underlining richness

Interesting Varietal

Kome Kome "Happy Bride" (500ml) \$38

Light & charming this low alcohol aperitif is piquant & mildly sweet like a Kabinett-style Riesling

Junmai Ginjo

Dewazakura Dewasansan "Green Ridge"

(300ml) \$24 (500ml) \$41

A floral nose and mellow fruity flavor with a green apple tartness and a refreshing finish

Mantensei "Star Filled Sky" (720ml) \$58

Soft honey-laced rose with just a tad of fruitiness, dry overall and good richness

Rihaku "Wandering Poet" (720ml) \$62

Well rounded solidness to the flavor and fragrance with a clean finish

Mukune "Root of Innocence" (720ml) \$68

Mellow and dry profile in which the flavor & the finish held together with plenty of the richness

Sato No Homare "Pride of the Village" \$75

Super premium sake from a brewery with 850 years history. Semi-dry with a superbly clean finish

Chiyonosono Junmai Ginjo "Sacred Power" \$85

Rich mild flavor lingering in your palate

Daiginjo

Ozaki Osakaya "Chobei" (300ml) \$24

Round and full on the Palate with a melon aroma on the bouquet

Echigo Hana Bon Bori "Flower in Lantern" \$35

Clean, fruity, and yet dry" (500ml)

Hoyo Kura No Hana "Fair Maiden" (500ml) \$58

Gold medal Daiginjo by national sake appraisal. Its floral aroma & luscious flavor extends an invitation to the world of sake enjoyment

Akitabare Suirakuten "Heaven of Topsy Delight"

Unusually for a Daiginjo aged in the bottle for 2 years, developing a rarefied, multi hued flavor, gentle yet strong.

Very fine clean and balanced on one hand with caress of wild honey on the other (720ml) \$98

Beer

Asahi 5

Kirin Ichiban 5

Kirin Ichiban Light 5

Sapporo 5

Sapporo Reserve (22o.z.) 8

All our sake are selected to pair perfectly with our sushi and yakitori.