

# Starters

## Hot

**edamame** steamed soybean pod 6

**gyoza** pork and vegetable dumplings, steamed or fried 7

**vegetable gyoza** vegetable dumplings, steamed or fried 7

**shumai** shrimp and vegetable dumplings, steamed or fried 7

**wasabi shumai** wasabi flavored pork and vegetable dumplings, steamed or fried 7

**tatsuta age** crispy marinated chicken 7

**shishito peppers** dried shaved bonito and homemade shishito sauce 7

**agedashi tofu** fried tofu with tempura sauce, dried shaved bonito, scallion on top 8

**pork bun** scallion and cucumber in hoisin sauce 10

**negimayaki** thinly sliced beef wrapped around scallion with teriyaki sauce 12

**ika butter** squid sautéed with butter and soy sauce 10

**vegetable tempura** mixed vegetables 10

**shrimp & vegetable tempura** 12

**shrimp tempura** 16

**sea scallop** sautéed or fried in soy sauce and butter 16

**fried oyster** 14

**rock shrimp** baby shrimp tempura with creamy spicy sauce 13

**marinated fish** broiled black cod marinated in homemade miso sauce 16

## Soup

**miso** soy bean broth with tofu, wakame and scallion 3

# Starters

## Cold

**gomaae** steamed spinach with homemade sesame sauce 7

**hijiki** cooked black seaweed 7

**kimpira** sautéed burdock root and carrots in mirin and soy sauce 7

**oshinko** mixed japanese pickled vegetables 7

**kani su** crab stick, cucumber, and seaweed in light vinaigrette 8

**tako su\*** octopus, cucumber, and seaweed in light vinaigrette 12

**mix sunomono\*** shrimp, octopus, crab stick, white fish, clam, cucumber and seaweed in light vinaigrette 16

**sashimi\*** 2 tuna, 2 salmon, 2 white fish, 2 octopus, 1 crab stick 16

**salmon nest\*** diced fresh salmon and avocado mix in soy sauce, wasabi, scallion, shredded seaweed with quail egg on top 15

**salmon carpaccio\*** sliced fresh salmon with special sauce, caper, pickled onion, radish sprout and wasabi oil 15

**mixed ceviche\*** shrimp, octopus, clam, squid, cilantro, cucumber, tomato, red onion, jalapeño, yuzu 16

**blackened tuna sashimi\*** tuna seared with cajun spice with caviar, scallion and mayo 22

## Salad

**house salad** homemade ginger dressing (*small*) 5 (*large*) 8

**avocado salad** house salad with sliced avocados (*small*) 9 (*large*) 12

**seaweed salad** seaweed mixed with light soy sauce and sesame oil 6

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# Main

served with rice and miso soup or salad

## Tempura

**chicken and vegetable** 22

**shrimp and vegetable** 23

**vegetable** 19

## Teriyaki

**chicken** 23

**prime beef** 33

**salmon** 24

**shrimp** 26

**tofu** 19

**blackened salmon** with cajun spice in homemade miso sauce 24

**marinated fish** broiled black cod marinated in homemade miso sauce 33

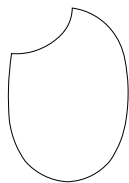
**negimayaki** thinly sliced beef wrapped around scallion with teriyaki sauce 23

**prime steak** seared with soy sauce and garlic 33

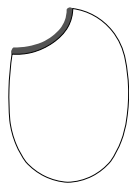
**sea scallop** sautéed or fried in soy sauce and butter 31

**steamed fish** black cod steamed with ginger, scallion, soy sauce and sesame oil 33

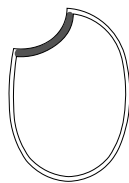
**yakiniku** korean style ribeye steak 31



White rice



Haiga rice



Brown rice

**Haiga rice is the only rice we  
use for both  
the kitchen and the sushi bar**

### 1. What is Haiga rice?

Haiga rice uses a special milling process that preserves the nutritious rice germ but removes the rice bran. It is easier to digest compared to brown rice and it's as flavorful as white rice.

### 2. How nutritious is it?

Rice germ is the nutritionally dense part of rice, containing nutrients that are beneficial to the human body, such as dietary fiber, Vitamin B1, B2 and B6.

# From the Sushi Bar

served with miso soup or salad

**sushi regular\*** 1 tuna roll, 1 tuna, 1 salmon, 1 white fish, 1 octopus, 1 crab stick, 1 egg omelet **22**

**sushi deluxe\*** 1 tuna roll, 2 tuna, 1 yellowtail, 2 salmon, 1 white fish, 1 octopus, 1 clam, 1 shrimp **28**

**sushi super deluxe\*** sushi deluxe, 1 california roll, 1 hand roll (chef's choice) **38**

**sushi sashimi combination\*** 1 california roll, 5 pieces sushi, 13 pieces sashimi **37**

**tuna/hama sushi dinner\*** 1/2 tuna, 1/2 yellowtail roll, 5 pieces tuna, 4 pieces yellowtail **36**

**maki combination\*** 1 california roll, 1 tuna roll, 1 salmon roll **21**

**tekka don\*** tuna over sushi rice **34**

**chirashi\*** variety of fish and vegetables over sushi rice **35**

**futomaki\*** egg omelet, crab stick and variety of vegetables **17**

**unagi don\*** broiled eel over sushi rice **20**

**sashimi regular\*** 17 pieces sashimi **34**

**sashimi deluxe\*** 22 pieces sashimi **44**

**special sashimi\*** 6 pieces tuna, 6 pieces yellow tail, 6 pieces salmon **48**

**sushi combination for 2\*** 1 california roll, 1 spicy salmon avocado roll, 1 sushi 1 roll, 4 pieces tuna, 4 pieces yellow tail, 4 pieces salmon **65**

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# Roll

inside out cut into 8 pieces, seaweed outside cut into 6 pieces

**avocado roll** 5

**bagel roll** smoked salmon, cucumber, cream cheese 8

**blackened tuna roll\*** blackened tuna, caviar, scallion, mayo on top 10

**california roll** crab stick, avocado, cucumber 7

**crunchy tuna roll\*** tuna, scallion, caviar and tempura flake 9

**dragon roll** eel, cucumber inside avocado outside with eel sauce on top 13

**eel roll** eel, cucumber 9

**hampton roll\*** tuna, asparagus, caviar rolled inside out 9

**h.b.c roll** smoked salmon, avocado, asparagus 8

**kanpyo roll** cooked squash 5

**kappa roll** cucumber 5

**lobster tempura roll\*** lobster tempura, avocado, cucumber, caviar with eel sauce, 5 pieces 10

**maryland crab roll\*** crab meat with mayo, caviar 10

**oshinko roll** pickled japanese radish 5

**rainbow roll\*** crab stick, cucumber inside tuna, salmon, yellow tail, avocado outside 14

**salmon skin roll** broiled salmon skin, cucumber, scallion, burdock root 7

**shrimp tempura roll\*** shrimp tempura, avocado, cucumber, caviar with eel sauce, 5 pieces 9

**spicy tuna roll\*** tuna, scallion, caviar with spicy red pepper sauce 9

**spicy salmon avocado roll\*** salmon, avocado, caviar, scallion with spicy red pepper sauce 9

**spicy yellow tail roll\*** yellow tail, scallion, caviar mixed with spicy red pepper sauce 10

**spider roll\*** fried soft shell crab, avocado, cucumber, caviar with eel sauce, 5 pieces 10

**steamed lobster roll\*** steamed lobster, mayo, caviar rolled inside out 13

**sushi 1 roll\*** spicy tuna, maryland crab, avocado, tempura flake inside, 10 pieces 12

**sweet potato tempura roll** 8

**tekka roll\*** tuna 7

**toro special roll\*** toro, scallion, avocado rolled with soy sheet, 10 pieces 18

**tropical roll** tuna, yellow tail, salmon, avocado, scallion, asparagus, caviar 14

**tuna special roll\*** tuna, scallion, avocado rolled with soy sheet, 10 pieces 15

**vegetable roll** avocado, cucumber, asparagus 6

**hand roll** (choice of roll, price may vary)

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# Sushi and Sashimi

price per piece

1. **tuna\*** maguro *m/p*
2. **fatty tuna\*** toro *m/p*
3. **medium toro\*** chu toro *m/p*
4. **sea urchin\*** uni *m/p*
5. **yellow tail\*** hamachi 4
6. **fresh salmon\*** sake 3.50
7. **fluke\*** hirame 3
8. **smoked salmon** 3.50
9. **shrimp** ebi 3.50
10. **boston mackerel\*** saba 3
11. **spanish mackerel\*** sawara 3
12. **crab stick** kani 3
13. **chopped scallop\*** with mayo, caviar 4
14. **salmon roe\*** ikura 5
15. **fresh water eel** unagi 4
16. **surf clam** hokkigai 3
17. **egg omelet** tamago 3
18. **squid\*** ika 3
19. **smelt fish roe** masago 3
20. **octopus** tako 3
21. **blackened tuna\*** cajun maguro 4
22. **maryland crab** with mayo, caviar 4

## Dessert

**ice cream** red bean, green tea, vanilla, chocolate, mango sorbet 3

**fried ice cream** red bean, green tea, vanilla 9

**banana tempura with ice cream** 9

**mochi ice cream** red bean, green tea, vanilla, mango 2.50

**matcha wafer sandwich** 4

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