

LUNCH



SUSHI

Pick 2 Rolls Lunch Special 12

(2 sushi rolls; served with miso soup or salad)

California Roll	Shrimp Tempura Roll	Cucumber Roll
Philly Roll*	Chicken Tempura Roll	Avocado Roll
Spicy Tuna Roll*	Tuna Roll*	Veggie Roll

Sushi Lunch Special 14

5 piece assortment of nigiri and 1 California roll; served with a choice of miso soup or salad

Bara Chirashi Sushi Lunch 14

Assorted fish cut in cubes, topped with ikura and tamago; served with a choice of soup or salad

GRILL

(Served with miso soup or salad, and rice)

Chicken Teriyaki	10
Salmon Teriyaki	11
Shrimp Tempura & Croquette	12
Pork Cutlet (Tonkatsu)	10

* Items are served raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

APPETIZERS



SOUP & SALAD

Miso Soup	3	House Salad	3
Seaweed Salad	5	Kabuto Salad	6
		Bean sprouts, seaweed, cucumber with sesame oil and sweet vinegar	

HOT SMALL PLATES

Edamame Boiled green soybeans tossed with salt	6	Shumai Wasabi-flavored steamed shrimp dumplings	7
Spicy Garlic Butter Edamame 🍴 Boiled green soybeans tossed in garlic butter; finished with spicy chili flakes	7	Chicken Karaage Japanese street-fare deep fried chicken nuggets	9
Gyoza Japanese dumplings; pot stickers	7	Shio Saba Salted mackerel, grilled and served with a side of radish oroshi	12
Takoyaki Japanese street-fare octopus fritters	7	Kama Yaki Salted yellowtail collar, served with a side of ponzu and radish oroshi	15
Agedashi Tofu Fried tofu cubes served with a side of sweet soy; topped with katsuo flakes and scallions	7	Soft Shell Crab Deep-fried softshell crab served with a side of ponzu sauce	8
Yakitori Japanese street-fare skewered grilled chicken with teriyaki sauce brushed on top	6	Ika Maruyaki Japanese-style grilled squid, served with a side of grated ginger	17

COLD SMALL PLATES

Sunomono* Assorted shellfish and cucumber; topped with sweet vinegar	7	Beef Tataki* 🍴 Seared beef, sliced thinly and served with ponzu; topped with spicy chili flakes	16
Tuna Tataki* 🍴 Seared tuna, sliced thinly and served with ponzu; topped with spicy chili flakes	15	Tuna Kobachi* 🍴 Cubed fresh tuna, tossed in our special spicy kobachi sauce; topped with masago and scallions	15
Jalapeno Hamachi* 🍴 Thinly sliced Yellowtail served with ponzu; topped with jalapeno, black tobiko and chopped shiso	16		

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SUSHI ROLLS



SPECIALTY SUSHI ROLLS

Kabuto Roll 🍣	15	Geisha Roll 🍣	16
Eel, salmon, kani kama and avocado inside; deep fried and topped with Japanese mayo, eel sauce and spicy sauce		Shrimp tempura, avocado and krabstick on the inside, topped with salmon, spicy mayo and baked; finished with eel sauce, furikake and dried bonito	
Bubble Roll	13	Dancing Eel Roll	15
Shrimp tempura, cream cheese, and cucumber, topped with steamed shrimp, avocado, tempura flakes and eel sauce		Snow crab salad, avocado, and asparagus tempura; topped with a layer of eel and finished with eel sauce	
Dragon Roll	13	Samurai Roll* 🍣	13
Eel, cucumber and cream cheese inside; topped with a layer of avocado, eel sauce and masago		Crunchy tempura flakes and krabstick inside; tuna and avocado outside with eel sauce and finished with spicy sesame oil and shredded nori	
Fire Dragon Roll* 🍣	14	Dynamite Roll* 🍣	13
Salmon, avocado, and asparagus inside; topped with yellowtail, jalapeno, spicy mayo and black tobiko		Assorted fresh fish of the day with house spicy sauce inside, and fresh fish outside of the roll with hot sesame oil	
Volcano Roll*	15	Mexican Roll 🍣	12
Salmon, cucumber, and avocado inside; topped with baked krabmeat salad, scallop, and finished with masago		Shrimp tempura, cream cheese, and pickled jalapeno inside; topped with avocado and finished with eel sauce	

CLASSIC SUSHI ROLLS

California Roll	6	Soft Shell Crab Roll	11
Classic krabstick, avocado, and cucumber (Substitute Real Crab +\$3)		Deep-fried soft-shell crab, avocado, cucumber, lettuce, and mayo; topped with eel sauce	
Shrimp Tempura Roll	6	Eel Roll	10
Fried shrimp, lettuce, avocado, cucumber, mayo, and eel sauce		Grilled eel, cucumber and finished with eel sauce	
Chicken Tempura Roll	6	Rainbow Roll*	13
Tempura-style fried chicken, avocado, mayo, and eel sauce		California Roll inside; topped with assorted fresh fish of the day and avocado	
Spicy Tuna Roll* 🍣	8	Yellowtail Roll*	7
Tuna tossed in spicy sauce, cucumber, and scallion on top		Yellowtail and scallions	
Philly Roll*	7	Futo Maki Roll	9
Salmon, cream cheese, cucumber		Tamago, cucumber, shiitake, kanpyo, and oboro inside	
Tekka Maki	7		
Classic tuna roll			

VEGETABLE ROLLS

Cucumber or Avocado Roll	4	Veggie Roll	6
		Cucumber, avocado, asparagus and carrots	
Sweet Potato Tempura Roll	5		

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NIGIRI & SASHIMI



NIGIRI & SASHIMI

Nigiri 1 peice per order | Sahimi as stated

	Nigiri	Sashimi		Nigiri	Sashimi
Yellowtail [Hamachi]*	4	8 3pc	Scallop [Hotate]*	4	8 2pc
Tuna [Maguro]*	3.5	7 3pc	Shrimp [Ebi]	3.5	7 2pc
Albacore [White Tuna]*	3.5	7 3pc	Boton Ebi [Sweet Shrimp]*	5	5 1pc
Salmon [Sake]*	3.5	7 3pc	Sea Urchin [Uni]*	MP	MP
Mackerel [Shime Saba]*	3	6 3pc	Salmon Roe [Ikura]*	4	4 10g
Horse Mackerel [Aji]*	4	8 3pc	Capelin Roe [Masago]*	3	3 6g
Eel [Unagi]	4	8 2pc	Flying Fish Roe [Tobiko]*	3.5	3.5 6g
Squid [Ika]*	3.5	7 2pc	Egg Omelet [Tamago]	3	6 2pc
Octopus [Tako]	3.5	7 3pc	Inari Zushi [Bean Curd]	2.5	5 2pc
Conch [Conku]	3.5	7 3pc			

SASHIMI & NIGIRI COMBINATIONS

(served with miso soup & salad)

Sushi & Sashimi Moriawase*	28
Assorted 4 pieces of Sashimi(no rice), 4 pieces of nigiri, and 1 California roll	
Sashimi Moriawase*	32
14 pieces of assorted fish slices(no rice), chef's choice	
Nigiri Moriawase*	28
10 pieces of assorted nigiri (w/ rice), chef's choice	

Chirashi Bowl*	26
Assortment of sashimi served over a bowl of sushi rice	
Moriawase for 2*	60
Chef's assortment of sashimi & nigiri for 2 people 12 pieces of sashimi, 6 pieces of nigiri, 1 Kabuto Roll	

WASABI & SOY

Real Wasabi	3	Imported Soy	2
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GRILL



ENTREES

(served with miso soup, salad and rice)

Chicken Teriyaki	16	Beef Teriyaki	24
Grilled chicken with teriyaki sauce and mixed vegetables		Grilled NY strip (8 oz) with teriyaki sauce and seasonal vegetables	
Tonkatsu	18	Miso Black Cod	29
Deep fried pork cutlet with sweet and savory dipping sauce on the side		Black cod marinated for 48 hours in sweet miso base; grilled and served with decorative radish	
Salmon Teriyaki	19	Dry Aged Steak	31
Grilled salmon with teriyaki sauce and seasonal vegetables		15-day dry aged ribeye (8oz.); grilled and served with a side of seasonal vegetables	
Shrimp & Vegetable Tempura	18		

RICE

Pork Katsu Curry	14	Tempura Don	14
Deep-fried pork cutlet with vegetable curry; served with rice and pickled radish on the side		Deep-fried battered shrimp with vegetables and sweet dipping sauce served on top of a bed of rice	
Veggie Curry	12	Oyako Don	14
Vegetables simmered in curry; served with rice on the side and pickled radish		Chicken, egg, onion, scallion and mushroom simmered in an umami-rich dashi-based sauce with nori and served on top of rice	
Pork Katsu Don	14	Steamed White Rice	3
pork cutlet with egg, onion, scallion and mushroom simmered in an umami-rich dashi-based sauce with nori; served on top of a bed of rice			

NOODLES

Shoyu Ramen	13	Nabeyaki Udon	14
Soy-sauce broth topped with bamboo shoots, fishcake, chasu pork, soft boiled egg*, and scallion		Hot noodle soup with chicken, egg, shrimp tempura and scallion	
Tonkotsu Ramen	13	Tempura Udon	14
Pork bone broth topped with bamboo shoots, fishcake, chasu pork, soft boiled egg*egg, and scallion		Hot noodle soup with shrimp and vegetable tempura	
Miso Ramen	13		
Soybean-based broth topped with bamboo shoots, fishcake, chasu pork, soft boiled egg*, and scallion			

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KIDS MENU, DESSERT & DRINKS



KIDS MENU (11yo & under)

(served with miso soup or salad, vegetable croquette, rice, and vanilla ice cream)

Chicken Katsu 9
Breaded and fried chicken cutlet

Chicken Teriyaki 9
Grilled chicken breast with teriyaki sauce

DESSERT

Green Tea Cheese Cake 6

Fried Ice Cream 6
Breaded and fried vanilla ice cream

Banana Tempura w/ Ice Cream 6
Choose green tea, red bean, or vanilla ice cream

Ice Cream 4
Green Tea Red Bean Vanilla

DRINKS

Pepsi Products 2.75
Pepsi Diet Pepsi Dr. Pepper
Sierra Mist Mountain Dew Lemonade
Fruit Punch Ginger Ale

Hot Tea 2.75

San Pellegrino (Sparkling) 3

Ramune (Japanese Soda) 3.50
Original Lychee Strawberry

Calpico 3
Original Carbonated

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