

**** SUSHI IS MADE FRESH TO ORDER TIMES MAY BE SHORTER OR LONGER DEPENDING ON VOLUME ****

APPETIZERS 前菜

- Miso Soup** 3.00
Fish broth w/ tofu, seaweed & green onion
- House Salad** 4.00
Ginger dressing w/ lettuce & carrots
- Cucumber Salad** 5.00
w/ krab stick & sunomono sauce
- Edamame** 8.00
Soy Bean
- Seaweed Salad** 7.00
- Squid Salad** 9.00
- Baby Octopus** 10.00
Sweet soy sake reduction

- Gyoza** 8.00
*Pork dumpling **Fried Or Steam***
- Spring Roll** 7.00
Vegetable, Fried
- Age-dashi Tofu** 8.00
*Fried tofu with **Fish broth * non vegetarian***
- Shrimp & Vegetable Tempura** 13.00
2pcs shrimp & 3pcs assorted vegetable
- Vegetable Tempura** 11.00
6pcs assorted vegetable
- Tuna Tataki** 20.00
Seared Tuna w/ Citrus soy sauce
- Sashimi Salad** 28.00
*Assorted Raw fish mix w/ lettuce, cucumber & spring mix drizzled w/ **Red bean chili vinaigrette sauce***

TERIYAKI 照り焼き

Charbroiled & basted with teriyaki sauce served with sautéed vegetables, 2 pork dumplings, cucumber salad w/ kimchi spicy sauce, steamed rice & fruits

- | | | | |
|----------------------|---------------------|----------------------|---------------------|
| Chicken 22.00 | Shrimp 26.00 | Chicken 17.00 | Shrimp 18.00 |
| Salmon 26.00 | | Beef 18.00 | |

** May take an extra 10-15 minutes to prepare **

UDON うどん

*white Japanese thick wheat-flour noodles in a **FISH** broth*

- Tempura Udon** 16.00
2pcs shrimps on the side
- Beef Udon** 16.00
Slice thin beef & green onion
- Vegetable Udon** 16.00
*mix vegetables & shiitake mushrooms **Fish broth * non vegetarian***
- Nabeyaki Udon** 22.00
Cast Iron pot w/ clam, fish cake, chicken, napa cabbage, shiitake mushroom, fried tofu skin, poached egg, green onion & shrimp tempura

**** GLUTEN FREE NOT AVAILABLE ****

**** For Parties of Five or More, Gratuity Will Be Added ****

**** Any Substitutions or Special Requests Will Incur an Additional Charge ****

**** Prepared in a kitchen or sushi bar where fish, shellfish, sesame, soy, wheat, Gluten, milk, eggs, and peanuts are used. ****

**** Consuming raw or under cooked meats, poultry, seafood, shellfish,**

or eggs May increase your risk of food borne illnesses.

SUSHI & SASHIMI COMBO

寿司&刺身コンボ

**** Raw food sign ****

- Chirashi** 34.00
*A variety of sashimi over a bed of sushi rice
chef's choice of assorted fresh fish*
- Sushi Special** 32.00
*8 pcs of nigiri sushi & a Spicy Tuna Roll
chef's choice of assorted fresh fish*
- Sushi & Sashimi Combination** 40.00
*7 pcs of sushi, 9 pcs of sashimi & a California roll
chef's choice of assorted fresh fish*
- Sashimi Regular** 50.00
*18 pcs depending on cut
chef's choice of assorted fresh fish*
- Sashimi Deluxe** 60.00
*24 pcs depending on cut
chef's choice of assorted fresh fish*

SUSHI ROLL 巻き寿司

- Bacon Roll** 8.00
bacon, krab, crunchy, avocado & sp mayo
- Shrimp Tempura Roll** 8.00
Shrimp tempura, w/ sp mayo & eel sauce on top
- Eel Roll** 10.00
eel & cucumber, w/ eel sauce on top
- Surf n Turf Roll** 9.00
steak & boiled shrimp, w/ sp mayo
- Vegetarian Roll** 8.00
Carrot, Avocado & Cucumber
- New York Roll** 8.00
steak & avocado, w/ sp mayo
- Philly Roll** 10.00
smoked salmon, cream cheese & avocado
- Crunchy Tuna Roll** 11.00
tuna & crunchy, w/ sp mayo
- Tuna Roll** 8.00
tuna & seaweed outside

NIGIRI OR SASHIMI

**Sushi is made of rice balls with wasabi & fish or vegetable on top.
Sashimi is a dish made of thinly sliced raw fish **

	Nigiri 2pcs	Sashimi 3pcs		Nigiri 2pcs	Sashimi 3pcs
Eel 9.00	13.00	Smoke Salmon 8.00		12.00	
Tuna 10.00	15.00	Surf Clam 8.00		12.00	
Yellowtail 10.00	14.00	Ikura 9.00		13.00	
Sweet Shrimp 10.00	14.00	Scallop 10.00		15.00	
Salmon 8.00	14.00	Shrimp 6.00		9.00	
Escolar 8.00	13.00	Tamago 6.00		8.00	
Octopus 7.00	12.00	Tobiko 8.00		12.00	
Mackerel 6.00	9.00	Masago 8.00		12.00	
Krab 5.00	7.00	Inari (tofu skin) 6.00			

**** GLUTEN FREE NOT AVAILABLE ****

- California Roll** 8.00
krab, avocado & cucumber, masago outside
- Rainbow Roll** 15.00
Boiled shrimp & cucumber inside w/ tuna, salmon, whitefish & avocado on top
- Spicy Tuna Roll** 11.00
Tuna, cucumber, green onion w/ spicy sauce & spicy mayo
- Spider Roll** 15.00
soft shell crab, avocado, cucumber & sp mayo, w/ masago, eel sauce on top
- Volcano Roll** 14.00
*May take an extra 10-15 minutes to prepare *
baked krab salad on top of California Roll without masago*
- MotoRolla** 12.00
Shrimp tempura, avocado, bacon, krab salad, jalapeño, garlic chip, futomaki style w/ eel sauce on top
- This Is How We Roll** 15.00
Shrimp tempura, cucumber & sp mayo w/ salmon, krab salad on top
- J.O.J. Roll (Just Off The Jet)** 16.00
Tuna, boiled shrimp, avocado, cucumber & sp mayo with fried fish on top w/ eel sauce on top
- XXX Roll** 12.00
*Xtra hot spicy tuna, cucumber & crunchy (Thai pepper, Jalapeno Pepper, Habanero pepper, & a little bit Ghost pepper mix with chef special sauce) *please only for the daring**

SIDE ORDER

Steam Rice	3.00	Chicken Teriyaki	10.00	Salmon Garlic Butter	12.00
Brown Rice	3.00	Shrimp Teriyaki	12.00	Shrimp Tempura 1 pcs	3.50
Sushi Rice	4.00	Salmon Teriyaki	12.00	Chicken Tempura 1 pcs	2.50
Fried Rice	6.00				

DESSERTS 甘味

Fried Cheese Cake 10.00
 Deep fried cheesecake with vanilla ice cream topped with Chocolate syrup, strawberry syrup, cinnamon and powder sugar

Green Tea Ice Cream Sandwich 8.00
 Sandwich filling with green tea ice cream and chocolate flavored

BEVERAGE 飲物

Soft Drink	Coca Cola products	3.50
Sweet or UN sweet		3.50
Hot or Ice Green Tea	Price Per Person	3.50

BEER 啤酒

Ultra, Bud Light	5.00
Sapporo, Kirin, Asahi, Kirin Light	6.00
Sapporo Can (22oz)	10.00
Kirin Can (25oz)	12.00

RED WINE 紅酒	Glass	Bottle
House Cabernet	8.00	28.00
Cellar#8 "Lodi" \ Pinot Noir	10.00	32.00

Mochi Ice Cream 9.00
 Japanese rice cake with ice cream filling
 GREEN TEA | RED BEAN
 | MANGO | STRAWBERRY
 One order three pcs "one flavor only"

Ramune	Japanese Soda No Refill	4.00
Perrier	No Refill	3.00
Bottle Water	No Refill	3.00

Coedo Marihana Session IPA	9.00
Orion	8.00
Echigo Koshihikari Rice Beer	9.00
Echigo Premium Red Ale	9.00

WHITE WINE 白酒	Glass	Bottle
House Chardonnay	8.00	
Cavit "Italy" \ Pinot Grigio	10.00	32.00
Riesling	12.00	38.00

SAKE 清酒

Hot Sake (S) 8.00 (L) 12.00 Plum Wine (Glass) 9.00 (Bottle) 30.00

Kikusui Funaguchi Nama Genshu Can (200ml) 15.00
 This stuff will turn your cheeks red, but has a fantastic thick Texture and sweet taste that just screams springtime picnic

Kurosawa Junmai Kimoto Bottle (300ml) 21.00
 Full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake Body

Kikusui Chrysanthemum Water Bottle (300ml) 23.00
 This is a great example of clean and crisp sake that has citrus tones with a dry finish

Dassai 45 Bottle (300ml) 26.00
Bottle (720ml) 56.00

Light, balanced, clean and easy drinking
 There are wonderful fruits on the palate
 Without Coming off too sweet.

Otokoyama Tokubetsu Junmai (300ml) 24.00
 This sake packs a dry, full-bodied taste with hints of dark plum or black cherry. It's become synonymous with good sake worldwide due to its perfect flavor for pairing with Japanese sushi and sashimi.

Kubota Kouju Junmai Ginjo Bottle (720ml) 50.00
 Its mild aroma comfortably expands, and the gently sweet mouthfeel shifts to a light acidic touch, with a mellow and rich rice-influenced finish.

Wakatake Onikoroshi Junmai Daiginjo Demon Slayer Bottle (720ml) 75.00
 slightly sweet, with notes that include melon, green apple, daphne, and marshmallow. The use of Shizuoka yeast strain HD-1 is noteworthy as it provides high-key aromatics and the aforementioned silky texture.



Kikusui Pulpy Tangerine (180ml) 12.00
 Most pulp mandarin orange sake, based on Junmai Sake with unique bottle shape like real orange, very fresh taste and surprisingly pulpy



Kikusui Pulpy Pineapple (180ml) 12.00
 A Japanese sake based using 20% fruit juice. The juicy sweet and sour taste of pineapple and the refreshing flavor of sake have a perfect balance.



Kikusui Pulpy Grapefruit (180ml) 12.00
 The sweetness of pink grapefruit and the refreshing flavor of sake have a perfect balance.



Kizakura Yuzu Shuwa Sprkling (330ml) 15.00
 Its refreshing taste is one of the essential materials in Japanese food culture. Squeezed juice for seasoning of salad, a slice of peel for Oden, and Japanese lemonade with Yuzu pulp. Nothing goes to waste.



Kikusui Perfect Snow Sake UNFILTERED Bottle (300ml) 24.00
 White, cloudy sake reminiscent of pure snow, with a crisp, dynamic flavor despite its sweet, full-bodied palate



Kizakura Sakura Nigori UNFILTERED (300ml) 17.00
 Milky & sweet and sour taste with an enchanting aroma like cinnamon Smooth & short after taste with a hint of anise

PLEASE CHECK OUT OTHER NEW SAKE'S ON THE BOARD

PLEASE CHECK OUT OUR KITCHEN SPECIAL AND SIGNATURE SUSHI ROLL