

## SUSHI / SASHIMI À LA CARTE\*

	Sushi	Sashimi
	(Two Pieces per order)	(Five Pieces per order)
<b>Maguro</b>	7.00	17.50
Tuna		
<b>Shiro Maguro</b>	6.00	15.00
Albacore		
<b>Hamachi</b>	7.00	17.50
Yellow Tail		
<b>Wild Sake</b>	7.00	17.50
Sockeye Salmon		
<b>Sake</b>	6.00	15.00
Atlantic Salmon		
<b>Amaebi</b>	9.50	23.50
Sweet Shrimp		
<b>Unagi</b>	7.00	17.50
Fresh Water Eel		
<b>Tako</b>	6.00	15.00
Octopus		
<b>Ebi</b>	5.50	13.75
Cooked Shrimp		
<b>Kani</b>	8.00	20.00
Snow Crab		
<b>Hotategai</b>	7.50	18.75
Scallop		
<b>Hokkigai</b>	4.50	11.50
Surf Clam		
<b>Ikura</b>	7.50	18.75
Salmon Roe		
<b>Tobiko</b>	5.00	12.50
Flying Fish Roe		
<b>Saba</b>	5.00	12.50
Mackerel		
<b>Shiromi</b>	6.00	15.00
White Fish		
<b>Tamago</b>	4.25	10.50
Egg Omelet		
<b>Inari</b>	3.50	
Seasoned Fried Bean Curd		
<b>Uni</b>		Market Price
Sea Urchin		
<b>Toro</b>		Market Price
Tuna Belly		

## PREMIUM ROLLS\*

	(Rolls with Toppings)
<b>American Dream Roll</b>	16.00
Snow crab and Tempura Shrimp topped with Spicy Tuna, Avocado and sliced Jalapeno.	
<b>Baked Scallop Roll</b>	17.00
Snow crab and Avocado topped with Baked Creamy Scallop and Masago.	
<b>Dragon Roll</b>	16.50
California roll topped with Unagi and Avocado.	
<b>Hokkaido Roll</b>	16.50
Sockeye Salmon and Real Crab topped with Creamy Scallop	
<b>Mega Rainbow Roll</b>	25.00
Big California Roll topped with 8 Kinds of Fish and Avocado.	
<b>Orange Roll</b>	15.50
Sockeye Salmon and Cucumber Roll topped with Atlantic Salmon and Miso sauce	
<b>Rainbow Roll</b>	16.50
California Roll topped with Shrimp, Salmon, Tuna, Unagi, White Fish, and Avocado.	
<b>Satsuma Roll</b>	15.50
Snow Crab, Tobiko and Cucumber topped with Hamachi and Avocado.	
<b>Scorpion Roll</b>	17.00
Deep Fried Soft Shell Crab and Cucumber topped with Spicy Tuna and Avocado.	
<b>Sun Flower Roll</b>	16.75
Snow Crab and Tobiko topped with Avocado, Salmon and sliced Lemon.	
<b>Super Dragon Roll</b>	23.00
California roll topped with 5 oz. of Unagi and Tobiko.	
<b>Tuna Lover Roll</b>	15.00
Albacore, Avocado topped with Tuna.	
<b>Sweet Crunch Roll</b>	25.50
Tempura Shrimp and Cucumber topped with raw sweet Shrimp, Avocado and Tobiko with tempura flake	

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## BASIC ROLLS\*

(Regular Rolls)

<b>Alaskan Roll</b>	12.50
Snow crab, Salmon, Cucumber and Green Onion.	
<b>California Roll</b>	7.00
Krab, Cucumber and Avocado with Masago.	
<b>California Roll (Real Crab)</b>	14.50
Snow Crab, Cucumber and Avocado with Masago.	
<b>Caterpillar Roll</b>	13.50
Tempura Shrimp, Krab, and cucumber topped with Avocado.	
<b>Crunch Roll</b>	9.50
Tempura Shrimp, Avocado, Cucumber, Sprouts and Tempura Flake.	
<b>Crunch Seattle Roll</b>	9.00
Tempura Salmon, Avocado, Cucumber, Tempura Flake and Masago.	
<b>Deep Fried Oysters Roll</b>	11.00
Deep Fried Oysters, Avocado, Cucumber, Masago and Sprouts.	
<b>Garlic Albacore Roll</b>	8.50
Seared Garlic Albacore, Green Onion, Ginger, Cucumber and Masago.	
<b>Kanihama Roll</b>	13.50
Snow Crab, Hamachi and Avocado.	
<b>Mini Dragon Roll</b>	8.50
Spicy Tuna, Unagi and Avocado.	
<b>Negi Hamachi Roll</b>	7.75
Yellowtail and Green Onion.	
<b>Negi Toro Roll</b>	9.50
Blue Fin Tuna Belly and Green Onion.	
<b>Poki Roll</b>	8.50
Tuna, Green Onion and Avocado with sesame oil.	
<b>Panko Shrimp Roll</b>	9.50
Panko Breaded Shrimp, Avocado and Cucumber.	
<b>Scallop Roll</b>	7.50
Creamy Scallop, Avocado, Cucumber and Masago.	
<b>Seattle Roll</b>	7.50
Salmon, Avocado, Cucumber and Masago.	
<b>Shiso Hamachi Roll</b>	9.50
Yellow Tail, Shiso Leaf, Avocado and Cucumber.	

<b>Spicy Salmon Roll</b>	6.50
Spicy Salmon, Masago, and Green Onion.	
<b>Spicy Tuna Roll</b>	8.50
Spicy Tuna, Cucumber and Sprouts.	
<b>Spider Roll</b>	15.00
Deep Fried Soft Shell Crab, Avocado, Cucumber, Krab, Masago and Sprouts.	
<b>Tekka Maki</b>	6.50
Tuna	
<b>Unagi Roll</b>	9.00
Unagi, Cucumber and Avocado.	

## ADVENTUROUS ROLLS\*

<b>Burning Bomb Roll</b>	11.75
Tempura Shrimp, Spicy Tuna, Cucumber, and slice Habanero with Habanero Fish Roe and Tempura Flake on top. ~ Spiciness Challenge ~	
<b>Tigertail Roll</b>	12.75
Spicy Yellowtail, Cucumber topped with Shrimp and Miso Sauce. ~ Spicy ~	
<b>Fire Crunch Roll</b>	8.75
Tempura Shrimp, Cucumber with Jalapeno, Habanero Fish Roe and Tempura Flake. ~ Spicy ~	
<b>Jalapeno Fisher Roll</b>	8.50
Snapper, Cucumber, Shiso Leaf, Sliced Jalapeno and Jalapeno Fish Roe. ~ Spicy ~	

## VEGETARIAN ROLLS

<b>Avocado Roll</b>	5.00
Avocado.	
<b>Crunch Veg. Tempura Roll</b>	8.50
Tempura Yam Potato, Pumpkin, and Broccoli with Tempura Flake.	
<b>Kappa Maki</b>	4.50
Cucumber.	
<b>Inari Roll</b>	7.50
Avocado, Cucumber, tofu skin outside	
<b>Ocean Salad Roll</b>	6.75
Seaweed salad, Avocado, and Cucumber.	
<b>※ Soy Sheet</b>	0.75

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## APPETIZERS\*

<b>Assorted Sashimi</b>	Single	22.00
	Boat (2-3 People)	48.00
<b>Gyoza</b>		8.00
Steamed pork and vegetables pot stickers.		
<b>Edamame</b>		4.75
Steamed green soybean.		
<b>Tori Kara-age</b>		7.75
Seasoned deep-fried chicken.		
<b>Agedashi Tofu</b>		7.50
Lightly fried tofu in a light broth.		
<b>Yakitori</b>		7.75
Broiled chicken finished with teriyaki sauce on skewers.		
<b>Tempura</b>	Small	11.00
	Large	15.00
Lightly fried prawns, white fish and vegetables, served with tempura dipping sauce.		
<b>Deep Fried Oysters</b>		8.75
Breaded and deep fried oysters served with dipping sauce		
<b>Ebi Kara-age</b>		8.25
Deep fried prawns.		
<b>Hamachi Kama</b>		15.50
Broiled Hamachi Collar.		
<b>Salmon Kama</b>		14.50
Broiled Salmon Collar.		
<b>Saba Shioyaki</b>		7.75
Mackerel broiled with salt.		
<b>Soft Shell Crab Tempura</b>		11.00
Deep fried soft shell crab.		
<b>Tako Sunomono</b>		7.50
Sliced octopus in rice vinegar.		
<b>Ebi Sunomono</b>		7.50
Sliced ebi in rice vinegar.		

*\*\*Contains Raw or Undercooked Egg may increase your risk of food borne illness*

## SALAD\*

<b>House Salad</b>	Small	5.00
Vegetables with house dressing.	Large	5.75
<b>Ohitashi</b>		5.25
Boiled spinach in seasoned sauce.		
<b>Ocean Salad</b>		5.00
Seaweed in special sauce.		
<b>Tuna Poki Salad</b>		11.75
Marinated tuna with avocado.		
<b>Salmon Poki Salad</b>		11.75
Marinated salmon with avocado.		
<b>Albacore Tataki Salad</b>		10.50
Seared Albacore		

## NOODLES

### *Sautéed Noodles*

Served with Miso Soup

<b>Yaki Udon</b>	13.50
Sautéed udon noodles with beef and vegetables.	
<b>Veg Yaki Udon</b>	13.50
Sautéed udon noodles with vegetables	
<b>Yaki Soba</b>	13.50
Sautéed soba noodles with beef and vegetables.	
<b>Veg Yaki Soba</b>	13.50
Sautéed soba noodles with vegetables.	

### *Soup Noodles*

<b>Nabeyaki Udon</b>	13.50
Soup udon noodles with prawn tempura, chicken, egg and vegetables.	

## RAMEN\*\*

<b>Asari Ramen</b>	13.50
Ramen with clam and vegetables in soup.	
<b>Shoyu Ramen</b>	13.50
Ramen with BBQ pork, egg and vegetables in soup.	
<b>Miso Ramen</b>	13.50
Ramen with BBQ pork, egg and vegetables in soup.	
<b>Shio Ramen</b>	13.50
Ramen with pork belly, egg, bamboo shoot and sea salt in fish flavored broth.	

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## COMBINATION\*

Served with kobachi, rice, miso soup and fruits.

**Obento** 28.50

An assorted box dinner with sashimi, prawn tempura, chicken teriyaki and fried oyster.

**Tempura & Chicken Teriyaki** 18.00

Prawn, White Fish and Vegetable Tempura with dipping sauce and chicken teriyaki.

**Sashimi & Chicken Teriyaki** 24.00

Chef's choice of raw fish and chicken teriyaki.

**Sashimi & Tempura** 25.00

Chef's choice of raw fish, prawn, vegetable tempura with dipping sauce.

**Sushi & Chicken Teriyaki** 22.50

Chef's choice of sushi and chicken teriyaki.

**Sushi & Tempura** 23.50

Chef's choice of sushi, prawn and vegetable tempura with dipping sauce.

**Sushi & Sashimi** 29.00

Chef's Choice of sushi and sashimi.

## SUSHI & SASHIMI\*

Served with kobachi, miso soup and fruits.

**Sushi Deluxe** 32.00

Nine pieces of assorted sushi and tuna roll.

**Chirashi** 29.00

Assorted sashimi served over sushi rice.

**Tekka Don** 27.00

Tuna sashimi served over sushi rice.

**Salmon Don** 25.00

Salmon sashimi served over sushi rice.

**Sashimi Deluxe** 35.00

Assorted sliced raw fish come with rice

**Ginza Plate** 20.00

Five pieces of sushi and California roll or spicy tuna roll.

## DINNER ENTRÉE

Served with kobachi, rice, miso soup and fruits

### Today's Special

Please ask your waitress for Today's Special

**Chicken Teriyaki** 15.75

Broiled boneless and skinless chicken finished with teriyaki sauce.

**Tonkatsu** 16.25

Tender pork loin breaded and deep-fried, served with tonkatsu dipping sauce.

**Chicken Katsu** 15.75

Boneless chicken breaded and deep-fried, served with dipping sauce.

**Tempura** 18.50

Lightly fried prawns, white fish and vegetables, served with dipping sauce.

**Vegetable Tempura** 14.25

Lightly fried vegetables, served with dipping sauce.

**Salmon Teriyaki** 18.50

Baked salmon finished with teriyaki

**Black Cod Kasuzuke** 21.50

Baked black cod marinated in sake sauce.

**Saba Shioyaki** 16.50

Broiled lightly salted mackerel.

**Sukiyaki** 17.50

Traditional dish of thinly sliced beef cooked in a broth with vegetables.

**Deep Fried Oysters** 17.50

Breaded and deep fried oysters served with dipping sauce.

**White Fish Batayaki** 15.50

White fish sautéed in butter.

**Beef Teriyaki** 23.00

Broiled choice New York steak finished with teriyaki sauce

## CHILDREN

For Children Under 10 years of Age

Served with Miso Soup

**Combination Dish** 9.50

Fried prawns, chicken teriyaki, croquette, miso soup, salad and rice.

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## お品書き Special Menu

### Meat (お肉類)

Stewed Pork w/ Special Sauce	7.95
角煮	
Broiled Beef Short Ribs	9.50
カルビ塩焼き	
Broiled Beef Tendon w/ Miso Sauce	8.50
牛筋酢味噌掛け	
Broiled Beef Tongue	7.95
牛タン塩焼き	
Kyushu Pork Sausage	5.50
黒豚ソーセージ	
Pork Belly w/ Miso Scallion	7.95
スーチカ葱味噌	
Tea Leaf Roasted Pork Belly	7.95
ベーコンのあぶり焼き	
Broiled Fatty Pork	7.95
豚バラ塩焼き	
Kurobuta (Kyushu Pork) Katsu	8.95
黒豚カツ	

### Vegetable (お野菜類)

Broiled Tofu w/ Sauce	7.50
あんかけ豆腐	
Sautéed Enoki	5.50
Mushroom w/ Butter	
えのきバター	
Ginkgo Nuts w/ Salt	8.25
銀杏塩焼き	
Tofu with Yuzu Miso	5.50
豆腐の柚子味噌掛け	
Deep Fried Lotus Root w/ Minced Shrimp	8.95
海老蓮根挟み揚げ	
Minced Lotus Root w/ Pork	6.95
蓮根どら焼き	
Pumpkin Croquettes with Bacon	5.75
かぼちゃコロケ	
Pumpkin Fried Rice w/ Bacon & Shrimp & Egg	18.95
焼き飯かぼちゃ盛	
Pumpkin Spring Roll w/ Cheese	5.75
かぼちゃ春巻	
Broiled Eggplant	5.50
焼き茄子	
Chicken & Japanese Eggplant w/ Wasabi Sauce	7.95
若鳥と茄子の挟み焼き	

### Seafood (魚介類)

Deep Fried Shrimp w/ Mayo Sauce	11.50
海老のマヨネーズ和え	
Baked Scallop	9.95
帆立黄金焼き	
Sole Fish w/ Butter	10.50
舌平目バター焼き	
Deep Fried Salmon Belly	7.95
鮭の腹身揚げ	

### Others (他類)

Deep Fried Fish Cake w/ Cheese	8.25
チーズかまぼこ挟み揚げ	
Deep Fried Cheese	4.95
チーズ揚げ	
Tofu w/ Thousand Year Egg	6.25
ピータン豆腐	

### Hot Pot (お鍋類)

Oden (Fish Cakes)	7.95
おでん	
Clam & Tofu Hot Pot	9.50
蛤と豆腐の子鍋仕立て	
Mountain Vegetable Zosui	10.75
山菜雑炊	