

SUSHI / SASHIMI À LA CARTE*

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

PREMIUM ROLLS*

(Rolls with Toppings)

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

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BASIC ROLLS*

(Regular Rolls)

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

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

ADVENTUROUS ROLLS*

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

VEGETARIAN ROLLS

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

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APPETIZERS*

Assorted Sashimi	Single	22.00
	Boat (2-3 People)	48.00
Gyoza		8.00
Steamed pork and vegetables pot stickers.		
Edamame		5.00
Steamed green soybean.		
Tori Kara-age		8.00
Seasoned deep-fried chicken.		
Agedashi Tofu		8.00
Lightly fried tofu in a light broth.		
Yakitori		8.00
Broiled chicken finished with teriyaki sauce on skewers.		
Tempura	Small	13.00
	Large	18.00
Lightly fried prawns, white fish and vegetables, served with tempura dipping sauce.		
Deep Fried Oysters		10.00
Breaded and deep fried oysters served with dipping sauce		
Ebi Kara-age		9.00
Deep fried prawns.		
Hamachi Kama		16.00
Broiled Hamachi Collar.		
Salmon Kama		15.00
Broiled Salmon Collar.		
Saba Shioyaki		8.00
Mackerel broiled with salt.		
Soft Shell Crab Tempura		11.00
Deep fried soft shell crab.		
Tako Sunomono		8.00
Sliced octopus in rice vinegar.		
Ebi Sunomono		8.00
Sliced ebi in rice vinegar.		

SALAD*

House Salad	Small	5.00
Vegetables with house dressing.	Large	6.00
Ohitashi		6.00
Boiled spinach in seasoned sauce.		
Ocean Salad		6.00
Seaweed in special sauce.		
Tuna Poki Salad		12.00
Marinated tuna with avocado.		
Salmon Poki Salad		12.00
Marinated salmon with avocado.		
Albacore Tataki Salad		11.00
Seared Albacore		

NOODLES

Sautéed Noodles

Served with Miso Soup

Yaki Udon	15.00
Sautéed udon noodles with beef and vegetables.	
Veg Yaki Udon	14.00
Sautéed udon noodles with vegetables	
Yaki Soba	15.00
Sautéed soba noodles with beef and vegetables.	
Veg Yaki Soba	14.00
Sautéed soba noodles with vegetables.	

Soup Noodles

Nabeyaki Udon	15.00
Soup udon noodles with prawn tempura, chicken, egg and vegetables.	

RAMEN**

Asari Ramen	15.00
Ramen with clam and vegetables in soup.	
Shoyu Ramen	15.00
Ramen with BBQ pork, egg and vegetables in soup.	
Miso Ramen	15.00
Ramen with BBQ pork, egg and vegetables in soup.	
Shio Ramen	15.00
Ramen with pork belly, egg, bamboo shoot and sea salt in fish flavored broth.	

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

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COMBINATION*

Served with kobachi, rice, miso soup and fruits.

Obento 29.00

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 23.00

Chef's choice of sushi and chicken teriyaki.

Sushi & Tempura 24.00

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 22.00

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 16.00

Broiled boneless and skinless chicken finished with teriyaki sauce.

Tonkatsu 16.00

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

Chicken Katsu 16.00

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

Tempura 19.00

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

Vegetable Tempura 15.00

Lightly fried vegetables, served with dipping sauce.

Salmon Teriyaki 19.00

Baked salmon finished with teriyaki

Black Cod Kasuzuke 22.00

Baked black cod marinated in sake sauce.

Black Cod Teriyaki 21.00

Baked black cod finished with teriyaki sauce.

Saba Shioyaki 17.00

Broiled lightly salted mackerel.

Sukiyaki 18.00

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

Deep Fried Oysters 18.00

Breaded and deep fried oysters served with dipping sauce.

White Fish Batayaki 16.00

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 11.00

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	8.00
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	8.00
牛タン塩焼き	
Kyushu Pork Sausage	5.50
黒豚ソーセージ	
Pork Belly w/ Miso Scallion	8.00
スーチカ葱味噌	
Tea Leaf Roasted Pork Belly	8.00
ベーコンのあぶり焼き	
Broiled Fatty Pork	8.00
豚バラ塩焼き	
Kurobuta (Kyushu Pork) Katsu	9.00
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	8.50
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	9.00
海老蓮根挟み揚げ	
Minced Lotus Root w/ Pork	7.00
蓮根どら焼き	
Pumpkin Croquettes with Bacon	6.00
かぼちゃコロケ	
Pumpkin Fried Rice w/ Bacon & Shrimp & Egg	19.00
焼き飯かぼちゃ盛	
Pumpkin Spring Roll w/ Cheese	6.00
かぼちゃ春巻	
Broiled Eggplant	5.50
焼き茄子	
Chicken & Japanese Eggplant w/ Wasabi Sauce	8.00
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	10.00
帆立黄金焼き	
Sole Fish w/ Butter	10.50
舌平目バター焼き	
Deep Fried Salmon Belly	8.00
鮭の腹身揚げ	

Others (他類)

Deep Fried Fish Cake w/ Cheese	8.50
チーズかまぼこ挟み揚げ	
Deep Fried Cheese	5.00
チーズ揚げ	
Tofu w/ Thousand Year Egg	6.50
ピータン豆腐	

Hot Pot (お鍋類)

Oden (Fish Cakes)	8.00
おでん	
Clam & Tofu Hot Pot	9.50
蛤と豆腐の子鍋仕立て	
Mountain Vegetable Zosui	11.00
山菜雑炊	