

SUSHI / SASHIMI À LA CARTE*

	Sushi (Two Pieces <i>per order</i>)	Sashimi (Five Pieces <i>per order</i>)
Maguro Tuan	8	20
Shiro Maguro Albacore	7	17.5
Hamachi Yellow Tail	8	20
Wild Sake Sockeye Salmon	8	20
Sake Atlantic Salmon	6	15
Amaebi Sweet Shrimp	10	25
Unagi Fresh Water Eel	7	17.5
Tako Octopus	6	15
Ebi Cooked Shrimp	6	15
Kani Snow Crab	9	22
Hotategai Scallop	8	20
Hokkigai Surf Clam	5	12.5
Ikura Salmon Roe	8	20
Tobiko Flying Fish Roe	5	12.5
Saba Mackerel	5	12.5
Shiromi White Fish	6	15
Tamago Egg Omelet	5	12.5
Inari Fried Bean Curd	4	
Uni		Market price
Toro		Market price

PREMIUM ROLLS*

	(Rolls with Toppings)
American Dream Roll Krab and Tempura Shrimp topped with Spicy Tuna, Avocado and slice Jalapeno.	17 / 21 (Real Crab)
Baked Scallop Roll Krab and Avocado topped with Baked Creamy Scallop and masago	17 / 25 (Real Crab)
Hokaido Roll * Sockeye Salmon and Krab topped with Creamy Scallops.	16 / 22 (Real Crab)
Sun Flower Roll Krab and Tobiko topped with Avocado, Salmon and slice Lemon.	17 / 25 (Real Crab)
Satsuma Roll Krab, Tobiko and Cucumber topped with Hamachi and Avocado.	16 / 24 (Real Crab)
Dragon Roll California roll topped with Unagi and Avocado.	18 / 26 (Real Crab)
Super Dragon Roll California roll topped with half-whole unagi and Tobiko.	25 / 33 (Real Crab)
Rainbow Roll California Roll topped with Shrimp, Salmon, Tuna, Unagi, White Fish, and Avocado.	18 / 26 (Real Crab)
Mega Rainbow Roll Big California Roll topped with 8 Kind of Fish and Avocado.	26 / 42 (Real Crab)
Orange Roll Sockeye Salmon and Cucumber Roll topped with Atlantic Salmon.	18
Scorpion Roll Deep Fried Soft Shell Crab and Cucumber topped with Spicy Tuna and Avocado.	20
Tuna Lover Roll Albacore, Avocado topped with Tuna.	19
Sweet Crunch Roll Tempura Shrimp and Cucumber topped with raw sweet Shrimp, avocado and tobiko with tempura flake.	29

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BASIC ROLLS*

(Regular Rolls)

Alaskan Roll	14
Snow crab, Salmon, Cucumber and Green Onion.	
California Roll	8
Krab, Cucumber and Avocado with Masago.	
California Roll (Real Crab)	16
Snow Crab, Cucumber and Avocado with Masago.	
Caterpillar Roll	15
Tempura Shrimp, Krab, and cucumber topped with Avocado.	
Crunch Roll	11
Tempura Shrimp, Avocado, Cucumber, and Tempura Flake.	
Crunch Seattle Roll	11
Tempura Salmon, Avocado, Cucumber, Tempura Flake and Masago.	
Deep Fried Oysters Roll	12
Deep Fried Oysters, Avocado, Cucumber, and Masago.	
Garlic Albacore Roll	10
Seared Garlic Albacore, Green Onion, Ginger, Cucumber and Masago.	
Kanihama Roll	14
Snow Crab, Hamachi and Avocado.	
Mini Dragon Roll	11
Spicy Tuna, Unagi and Avocado.	
Negi Hamachi Roll	9
Yellowtail and Green Onion.	
Negi Toro Roll	11
Blue Fin Tuna Belly and Green Onion.	
Poki Roll	9
Tuna, Green Onion and Avocado with sesame oil.	
Scallop Roll	9
Creamy Scallop, Avocado, Cucumber and Masago.	
Seattle Roll	9
Salmon, Avocado, Cucumber and Masago.	
Shiso Hamachi Roll	11
Yellow Tail, Shiso Leaf, Avocado and Cucumber.	
Spicy Salmon Roll	7
Spicy Salmon, Masago, and Green Onion.	

Spicy Tuna Roll	9
Spicy Tuna, Cucumber and Sprouts.	
Spider Roll	18
Deep Fried Soft Shell Crab, Avocado, Cucumber, Krab, and Masago	
Tekka Maki	7
Tuna	
Unagi Roll	10
Unagi, Cucumber and Avocado.	

ADVENTUROUS ROLLS

Burning Bomb Roll	13
Tempura Shrimp, Spicy Tuna, Cucumber, and slice Habanero with Habanero Fish Roe and Tempura Flake on top. ~ Spiciness Challenge ~	
Tigertail Roll *	14
Spicy Yellowtail, Cucumber topped with Shrimp and Miso Sauce. ~Spicy~	
Fire Crunch Roll	11
Tempura Shrimp, Cucumber with Jalapeno, Habanero Fish Roe and Tempura Flake. ~ Spicy~	
Jalapeno Fisher Roll	10
Snapper, Cucumber, Shiso Leaf, Sliced Jalapeno and Jalapeno Fish Roes. ~ Spicy ~	

VEGETARIAN ROLLS

Avocado Roll	6
Avocado.	
Crunch Veg. Tempura Roll	10
Tempura Yam Potato, Pumpkin, and Broccoli with Tempura Flake.	
Kappa Maki	5
Cucumber.	
Inari Roll	8
Avocado, cucumber, tofu skin outside.	
Ocean Salad Roll	7
Seaweed salad, Avocado, and Cucumber.	
※ Soy Sheet	1.00

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APPETIZERS*

Assorted Sashimi		
Single		23
Boat (2-3 People)		52
Gyoza		8
Steamed pork and vegetables pot stickers.		
Edamame		5
Steamed green soy bean.		
Tori Kara-age		8
Seasoned deep-fried chicken.		
Agedashi Tofu		8
Lightly fried tofu in a light broth.		
Yakitori		8
Broiled chicken finished with teriyaki sauce on skewers.		
Tempura	Small	13
	Large	18
Lightly fried prawns, white fish and vegetables, served with tempura dipping sauce.		
Deep Fried Oysters		10
Breaded and deep-fried oysters served with dipping sauce.		
Ebi Kara-age		9
Deep fried prawns.		
Hamachi Kama		16
Broiled Hamachi Collar.		
Salmon Kama		15
Broiled Salmon Collar.		
Saba Shioyaki		8
Mackerel broiled with salt.		
Soft Shell Crab Tempura		11
Deep fried soft shell crab.		
Tako sunomono		8
Sliced octopus in rice vinegar.		
Ebi sunomono		8
Sliced Ebi in rice vinegar		

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SALAD*

House Salad	Small	5
Vegetables with house dressing.	Large	6
Ohitashi		6
Boiled spinach in seasoned sauce.		
Ocean Salad		5
Seaweed in special sauce.		
Tuna Poki Salad		12
Marinated tuna with avocado.		
Salmon Poki Salad		12
Marinated salmon with avocado.		
Albacore Tataki Salad		11
Seared Albacore		

RAMEN*

Asari Ramen		15
Ramen noodle with clam and vegetables in soup.		
Shoyu Ramen		15
Ramen noodle with BBQ pork, egg and vegetables in soup.		
Miso Ramen		15
Ramen noodle with BBQ pork, egg and vegetables in soup.		
Shio Ramen		15
Ramen noodle with pork belly, egg, bamboo shoot and sea salt in fish flavored broth.		

NOODLES

Sautéed Noodles

Served with Miso Soup

Yaki Udon		15
Sautéed udon noodles with beef and vegetables.		
Veg Yaki Udon		14
Sautéed udon noodles with vegetables.		
Yaki Soba		15
Sautéed soba noodles with beef and vegetables.		
Veg Yaki Soba		14
Sautéed soba noodles with vegetables		

Udon Soup

Nabeyaki Udon		15
Soup udon noodles with prawn tempura, chicken, egg and vegetables.		

Veg Nabeyaki Udon		14
Soup udon noodles with vegetables tempura and tofu.		

DINNER ENTRÉE

Served with kobachi, rice, miso soup and fruits.

Today's Special

Please ask your waitress for Today's Special.

Chicken Teriyaki	16
Broiled boneless and skinless chicken finished with teriyaki sauce.	
Tonkatsu	16
Tender pork loin breaded and deep-fried, served with tonkatsu dipping sauce.	
Chicken Katsu	16
Boneless chicken breaded and deep-fried, served with dipping sauce.	
Tempura	19
Lightly fried prawns, white fish and vegetables, served with dipping sauce.	
Vegetable Tempura	15
Lightly fried vegetables, served with dipping sauce.	
Salmon Teriyaki	19
Baked salmon finished with teriyaki sauce.	
Saba Shioyaki	17
Broiled lightly salted mackerel.	
Sukiyaki	18
Traditional dish of thinly sliced beef cooked in a broth with vegetables.	
Deep Fried Oysters	18
Breaded and deep fried oysters served with dipping sauce.	
White Fish Batayaki	16
White fish sautéed in butter.	
Beef Teriyaki	23
Broiled choice New York steak fished with teriyaki sauce.	

CHILDREN

For Children Under 10 years of Age

Served with Miso Soup

Combination Dish	12
Fried prawns, chicken teriyaki, croquette, miso soup, salad and rice.	

SUSHI & SASHIMI*

Served with kobachi, miso soup and fruits.

Sushi Deluxe	36
Nine pieces of assorted sushi and tuna roll.	
Chirashi	32
Assorted sashimi served over sushi rice.	
Tekka Don	30
Tuna sashimi served over sushi rice.	
Salmon Don	28
Salmon sashimi served over sushi rice.	
Sashimi Deluxe	42
Assorted sliced raw fish come with rice	
Ginza Plate	25
Five pieces of sushi and California roll or spicy tuna roll.	

COMBINATION*

Served with kobachi, rice, miso soup and fruits.

Obento	32
An assorted boxdinner with sashimi, prawn tempura, chicken teriyaki and fried oyster.	
Tempura & Chicken Teriyaki	20
Prawn, White Fish and Vegetable Tempura with dipping sauce and chicken teriyaki.	
Sashimi & Chicken Teriyaki	26
Chef's choice of raw fish and chicken teriyaki.	
Sashimi & Tempura	27
Chef's choice of raw fish, prawn, vegetable tempura with dipping sauce.	
Sushi & Chicken Teriyaki	25
Chef's choice of sushi and chicken teriyaki.	
Sushi & Tempura	26
Chef's choice of sushi, prawn and vegetable tempura with dipping sauce.	
Sushi & Sashimi	32
Chef's Choice of sushi and sashimi.	

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お品書き Special Menu

Meat (お肉類)

2. カルビ塩焼き \$9.5
Broiled Beef Short Ribs
6. 黒豚ソーセージ \$6
Kyushu Pork Sausage
7. スーチカ葱味噌 \$8
Pork Belly w/ Miso Scallion
8. 砂肝 \$5
Broiled Chicken Gizzard
9. 手作り湯葉餃子 \$6
Pork Wrapped in Tofu Skin
10. ベーコンのあぶり焼き \$8
Tea Leaf Roasted Pork Belly
11. 豚バラ塩焼き \$8
Broiled Fatty Pork
12. 豚レバー揚げ \$6
Deep Fried Pork Liver
13. 黒豚カツ \$10
Kurobuta (Kyushu Pork) Katsu
15. 鶏軟骨塩焼き \$8
Broiled Chicken Gristles
16. 砂肝白胡椒揚げ \$8
White Pepper Gizzard
19. テンダーロインの石焼ステーキ \$18
Beef Tender Loin on Stone Plate

Vegetable (お野菜類)

20. あんかけ豆腐 \$8
Broiled Tofu w/ Sauce
21. えのきバター \$7
Sautéed Enoki Mushroom w/ Butter
22. 海老芋天ぷら \$6
Tempura Taro
23. おくら浸し \$5
Okura w/ Seasoned Sauce
24. 諸きゅう \$5
Cucumber w/ Special Miso
25. 銀杏塩焼き \$9
Ginko Nuts w/ Salts
26. 里芋の田楽 \$6
Boiled Taro w/ Miso Sauce
27. 里芋あんかけ \$8
Boiled Taro with Shrimp in Special Sauce
29. 豆腐の柚子味噌掛け \$6
Tofu with Yuzu Miso
30. 海老蓮根挟み揚げ \$9
Deep Fried Lotus Root w/Minced Shrimp
31. 蓮根どら焼き \$7
Minced Lotus Roots w/ Pork
33. 焼き飯かぼちゃ盛 \$19
Pumpkin Fried Rice w/ Bacon & Shrimp & Egg
34. かぼちゃ春巻 \$6
Pumpkin Spring Roll w/ Cheese
35. 焼き茄子 \$6
Broiled Eggplant

Seafood (魚介類)

41. アジフライ \$7
Deep Fried Spanish Mackerel
42. あたりめ \$6
Broiled Dried Squid
43. いい蛸甘煮 \$6
Baby Octopus in Sweet Sauce
44. イカ南部焼き \$7
Broiled Squid w/Black
Sesame Seeds
45. イカの天ぷら \$9
Squid Tempura
47. イカの姿焼き
Broiled Squid with Sauce \$15
48. わかさぎ甘露煮 \$7
Smelt Simmered in Sweet Sauce
49. わかさぎ天ぷら \$8
Smelt Tempura
50. 海老のマヨネーズ和え \$12
Deep Fried Shrimp
w/ Mayo Sauce
51. 車海老天ぷら \$12
Prawn Tempura
w/ Shell & Head-On
52. ボタンエビ茶塩上げ \$10
Amaebi Fry
53. ムール貝ワイン煮 \$9
Boiled Blue Mussel
w/ Cheese
54. 下足から揚げ \$6
Deep Fried Squid Leg
55. 牡蠣黄金焼き \$8
Baked Oysters

57. 牡蠣バター焼き \$8
Sautéed Oyster w/ Butter
60. キス天ぷら \$13
Kisu (Sillago Fish) Tempura
61. 舌平目バター焼き \$11
Sole Fish w/ Butter
62. うなぎ炒めし \$14
Fresh Water Eel Fried Rice
63. まなカツオ西京焼き \$10
Butter Fish with Sweet Miso
64. 鮭の腹身揚げ \$8
Deep Fried Salmon Belly

Hot Pot (お鍋類)

65. おでん \$8
Oden (Fish Cakes)
66. どじょう柳川鍋 \$11
Dojo Hot Pot w/ Egg
67. 蛤と豆腐の子鍋仕立て \$10
Clam \$ Tofu Hot Pot
68. 生湯葉と水菜湯豆腐 \$7
Tofu Hot Pot
69. 山菜雑炊 \$11
Mountain Vegetable Zosui
70. もずく雑炊 \$12
Seaweed Zosui

Noodle (麺類)

71. 天ぷらざるそば \$16
Buckwheat Cold Noodle w/ Tempura
72. ざるそば \$12
Buckwheat Cold Noodle

Others (他類)

73. チーズかまぼこ挟み揚げ \$9
Deep Fried Fish Cake w/ Cheese
74. チーズ揚げ \$5
Deep Fried Cheese
75. 冷奴 \$6
Cold Tofu
76. 臯月お茶漬け(鯛, 揚げ飯) \$8
Deep Fried Rice crackers in Soup
77. 弥生お茶漬け \$8
Baked Rice Ball in Clear Soup
78. アサリ茶碗蒸し \$8
Asari Chawanmushi
79. 海草サラダ \$8
Seaweed Salad
80. ピータン豆腐 \$7
Tofu w/ Thousand Years Egg
81. 石焼き \$16
Heated Stone Plate
(Beef, Scallop, Shrimp & Vegetable)