

SUSHI / SASHIMI À LA CARTE*

	Sushi	Sashimi
	(Two Pieces per order)	(Five Pieces per order)
Maguro Tuna	6.25	16.50
Shiro Maguro Albacore	5.50	14.75
Hamachi Yellow Tail	6.25	16.50
Wild Sake Sockeye Salmon	6.50	17.50
Sake Atlantic Salmon	5.25	13.75
Amaebi Sweet Shrimp	8.50	22.50
Unagi Fresh Water Eel	6.50	17.50
Tako Octopus	5.00	13.50
Ebi Cooked Shrimp	4.75	12.00
Kani Snow Crab	6.50	16.00
Hotategai Scallop	6.00	15.75
Hokkigai Surf Clam	4.25	11.50
Ikura Salmon Roe	6.50	16.75
Tobiko Flying Fish Roe	4.25	11.50
Saba Mackerel	5.00	13.50
Shiromi White Fish	5.50	14.75
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	15.00
Snow crab and Tempura Shrimp topped with Spicy Tuna, Avocado and sliced Jalapeno.	
Dragon Roll	13.00
California roll topped with Unagi and Avocado.	
Mega Rainbow Roll	20.00
Big California Roll topped with 8 Kinds of Fish and Avocado.	
Orange Roll	14.50
Sockeye Salmon and Cucumber Roll topped with Atlantic Salmon and Miso sauce	
Rainbow Roll	14.50
California Roll topped with Shrimp, Salmon, Tuna, Unagi, White Fish, and Avocado.	
Satsuma Roll	15.50
Snow Crab, Tobiko and Cucumber topped with Hamachi and Avocado.	
Scorpion Roll	15.00
Deep Fried Soft Shell Crab and Cucumber topped with Spicy Tuna and Avocado.	
Sun Flower Roll	14.75
Snow Crab and Tobiko topped with Avocado, Salmon and sliced Lemon.	
Super Dragon Roll	20.00
California roll topped with 5 oz. of Unagi and Tobiko.	
Tuna Lover Roll	14.50
Albacore, Avocado topped with Tuna.	
Sweet Crunch Roll	22.50
Tempura Shrimp and Cucumber topped with raw sweet Shrimp, Avocado and Tobiko with tempura flake	

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BASIC ROLLS*

(Regular Rolls)

Alaskan Roll	10.00
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	9.00
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	7.75
Seared Garlic Albacore, Green Onion, Ginger, Cucumber and Masago.	
Kanihama Roll	12.50
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	8.00
Tuna, Green Onion and Avocado with sesame oil.	
Seattle Roll	7.25
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	7.00
Spicy Tuna, Cucumber and Sprouts.	

Spider Roll	15.00
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Deep Fried Soft Shell Crab, Avocado, Cucumber, Krab, Masago and Sprouts.

Tekka Maki	5.75
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Tuna

Unagi Roll	8.50
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Unagi, Cucumber and Avocado.

ADVENTUROUS ROLLS*

Burning Bomb Roll	11.75
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Tempura Shrimp, Spicy Tuna, Cucumber, and slice Habanero with Habanero Fish Roe and Tempura Flake on top. ~ Spiciness Challenge ~

Tigertail Roll	12.75
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Spicy Yellowtail, Cucumber topped with Shrimp and Miso Sauce. ~ Spicy ~

Fire Crunch Roll	8.75
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Tempura Shrimp, Cucumber with Jalapeno, Habanero Fish Roe and Tempura Flake. ~ Spicy ~

Jalapeno Fisher Roll	8.00
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Snapper, Cucumber, Shiso Leaf, Sliced Jalapeno and Jalapeno Fish Roe. ~ Spicy ~

VEGETARIAN ROLLS

Avocado Roll	5.00
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Avocado.

Crunch Veg. Tempura Roll	7.25
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Tempura Yam Potato, Pumpkin, and Broccoli with Tempura Flake.

Kappa Maki	4.50
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Cucumber.

Inari Roll	7.25
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Avocado, Cucumber, tofu skin outside

Ocean Salad Roll	6.00
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Seaweed salad, Avocado, and Cucumber.

※ Soy Sheet	0.75
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APPETIZERS*

Sashimi À La Carte

Five pieces of one kind of fish
(price varies depending on the fish)

Sushi

Two pieces per order. See sushi menu

Sashimi 17.25

Chef's choice of assorted raw fish

SUSHI & SASHIMI*

Served with miso soup.

Sushi Deluxe 20.50

Seven pieces of assorted sushi and tuna roll.

Chirashi 22.50

Assorted sashimi served over sushi rice.

Tekka Don 20.50

Tuna sashimi served over sushi rice.

Sashimi Deluxe 19.50

Chef's choice of assorted sliced raw fish.

Ginza Plate 17.50

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

SALAD*

House Salad Small 4.50

Large 5.25

Vegetables with house dressing.

Ohitashi 5.00

Boiled spinach in seasoned sauce.

Ocean Salad 5.00

Seaweed in special sauce.

Tuna Poki Salad 11.75

Marinated tuna with avocado.

Omega 3 Salad 6.25

Salmon skin, cucumber, and seaweed with citrus sauce

Salmon Poki Salad 10.75

Marinated salmon with avocado.

LUNCH ENTRÉE

Served with rice and miso soup.

Today's Special

Please ask your waitress for Today's Special

California Roll & Salad with Soup 11.50

Chicken Teriyaki 12.50

Broiled boneless chicken finished with teriyaki sauce.

Tonkatsu 12.50

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

Chicken Katsu 12.50

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

Tempura 13.75

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

Vegetable Tempura 10.50

Lightly fried vegetables, served with dipping sauce.

Black Cod Kasuzuke 17.50

Broiled black cod marinated in sake sauce.

Black Cod Teriyaki 16.50

Broiled black cod finished with teriyaki sauce.

Saba Shioyaki 12.25

Broiled lightly salted mackerel.

White Fish Batayaki 12.25

White fish sautéed in butter.

Sukiyaki 12.75

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

Deep Fried Oysters 12.75

Breaded and deep fried oysters served with dipping sauce.

NOODLES

Yaki Udon 12.00

Sautéed udon noodles with beef and vegetables.

Yaki Soba 12.00

Sautéed soba noodles with beef and vegetables.

Nabeyaki Udon 12.00

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

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DONBURI

Tempura Don	12.75
Prawns tempura and vegetables over rice.	
Katsu Don	12.75
Pork cutlets and egg over rice.	
Tori Don	12.00
Chicken teriyaki over rice.	
Koyaki Don	12.00
Ginger pork over rice.	
Yakiniku Don	12.75
Sautéed sliced beef teriyaki over rice.	

RAMEN**

Asari Ramen	12.75
Ramen noodle with clam and vegetables in soup.	
Shoyu Ramen	12.75
Ramen noodle with BBQ pork, egg and vegetables in soup.	
Miso Ramen	12.75
Ramen noodle with BBQ pork, egg and vegetables in soup.	
Shio Ramen	12.75
Ramen noodle 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*

BEVERAGES

WINE

Choya Plum Wine	7.50
Dry Taste and Lovely Fragrance.	
House White Wine	5.75
Flavors of Rope Pear and Apple with Vanilla	
Chardonnay Santa Rita	6.75
Full Bodied Dry.	
Chardonnay Château Ste Michelle	8.00
Toasty with a Bright Citrus Fruit Flavor	
Sauvignon Blanc Oyster Bay	8.50
Citrus, Very Crisp and Clean	
House Red Wine	6.50
Rich, Smooth and Fruity.	
Cabernet Sauvignon Château Ste Michelle	8.50
Smooth Vanilla Oak and Black Cherry Flavors.	

BEER

Sapporo Draft	Pint Glass	6.00
Sapporo Draft Pitcher	4 Pints	20.00
Sapporo	Small 355ml	5.00
	Large 600ml	8.00
Asahi	Small 355ml	5.00
	Large 600ml	8.00
Kirin	Small 355ml	5.00
	Large 600ml	8.00
Rainier Beer	Small 355ml	4.50

SOFT DRINK

Soda	2.50
Milk	3.00
Oolong Tea	3.00
Juice	3.00

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