

SUSHI / SASHIMI À LA CARTE*

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

PREMIUM ROLLS*

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

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*

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 19.50

Chef's choice of assorted raw fish

SUSHI & SASHIMI*

Served with miso soup.

Sushi Deluxe 22.50

Seven pieces of assorted sushi and tuna roll.

Chirashi 24.50

Assorted sashimi served over sushi rice.

Tekka Don 22.50

Tuna sashimi served over sushi rice.

Sashimi Deluxe 21.50

Chef's choice of assorted sliced raw fish.

Ginza Plate 19.50

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

SALAD*

House Salad Small 5.00

Large 6.00

Vegetables with house dressing.

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 10.50

Seared Albacore.

LUNCH ENTRÉE

Served with rice and miso soup.

Today's Special

Please ask your waitress for Today's Special

California Roll & Salad with Soup 13.00

Chicken Teriyaki 14.00

Broiled boneless chicken finished with teriyaki sauce.

Tonkatsu 14.00

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

Chicken Katsu 14.00

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

Tempura 17.00

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

Vegetable Tempura 14.00

Lightly fried vegetables, served with dipping sauce.

Black Cod Kasuzuke 19.00

Broiled black cod marinated in sake sauce.

Saba Shioyaki 14.00

Broiled lightly salted mackerel.

White Fish Batayaki 14.00

White fish sautéed in butter.

Sukiyaki 15.00

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

Deep Fried Oysters 16.00

Breaded and deep fried oysters served with dipping sauce.

NOODLES

Yaki Udon 13.50

Sautéed udon noodles with beef and vegetables.

Yaki Soba 13.50

Sautéed soba noodles with beef and vegetables.

Nabeyaki Udon 13.50

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

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DONBURI

Tempura Don	15.00
Prawns tempura and vegetables over rice.	
Katsu Don	13.00
Pork cutlets and egg over rice.	
Tori Don	13.00
Chicken teriyaki over rice.	
Koyaki Don	13.00
Ginger pork over rice.	
Yakiniku Don	15.00
Sautéed sliced beef teriyaki over rice.	
Oyako Don	13.00
Chicken with egg over rice.	

RAMEN**

Asari Ramen	14.00
Ramen noodle with clam and vegetables in soup.	
Shoyu Ramen	14.00
Ramen noodle with BBQ pork, egg and vegetables in soup.	
Miso Ramen	14.00
Ramen noodle with BBQ pork, egg and vegetables in soup.	
Shio Ramen	14.00
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	3.50
Oolong Tea	3.00
Juice	3.00

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