

SUSHI / SASHIMI À LA CARTE*

	Sushi <i>(Two Pieces per order)</i>	Sashimi <i>(Five Pieces 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*

	<i>(Rolls with Toppings)</i>
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

* Some sushi and sashimi is raw, consuming raw seafood may increase your risk of food borne illness.

BASIC ROLLS*

(Regular Rolls)

Alaskan Roll	14	Spicy Tuna Roll	9
Snow crab, Salmon, Cucumber and Green Onion.		Spicy Tuna, Cucumber and Sprouts.	
California Roll	8	Spider Roll	18
Krab, Cucumber and Avocado with Masago.		Deep Fried Soft Shell Crab, Avocado, Cucumber, Krab, and Masago	
California Roll (Real Crab)	16	Tekka Maki	7
Snow Crab, Cucumber and Avocado with Masago.		Tuna	
Caterpillar Roll	15	Unagi Roll	10
Tempura Shrimp, Krab, and cucumber topped with Avocado.		Unagi, Cucumber and 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.			

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	
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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*

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 20

Chef's choice of assorted raw fish

SUSHI & SASHIMI*

Served with miso soup.

Sushi Deluxe 28

Seven pieces of assorted sushi and tuna roll.

Chirashi 28

Assorted sashimi served over sushi rice.

Tekka Don 26

Tuna sashimi served over sushi rice.

Salmon Don 24

Salmon sashimi served over sushi rice.

Sashimi 22

Chef's choice of assorted sliced raw fish with rice.

Ginza Plate 22

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

SALAD*

House Salad Small 5

Large 6

Vegetables with house dressing.

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

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

Chicken Teriyaki 14

Broiled boneless chicken finished with
teriyaki sauce.

Tonkatsu 14

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

Chicken Katsu 14

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

Tempura 17

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

Vegetable Tempura 14

Lightly fried vegetables served with
tempura sauce.

Saba Shioyaki 14

Broiled lightly salted mackerel.

White Fish Batayaki 14

White fish sautéed in butter.

Sukiyaki 15

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

Deep Fried Oysters 16

Breaded and deep fried oysters served
with dipping sauce.

NOODLES

Yaki Udon 14

Sautéed udon noodles with beef and vegetables.

Yaki Soba 14

Sautéed soba noodles with beef and vegetables.

Nabeyaki Udon 14

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

DONBURI

Served with salad and miso soup.

Tempura Don	15
Prawns tempura and vegetables over rice.	
Katsu Don	13
Pork cutlets and egg over rice.	
Tori Don	13
Chicken teriyaki over rice.	
Koyaki Don	13
Ginger pork over rice.	
Yakiniku Don	15
Sautéed sliced beef teriyaki over rice.	
Oyako Don	13
Chicken with egg over rice.	

RAMEN*

Asari Ramen	14
Ramen noodle with clam and vegetables in soup.	
Shoyu Ramen	14
Ramen noodle with BBQ pork, egg and vegetables in soup.	
Miso Ramen	14
Ramen noodle with BBQ pork, egg and vegetables in soup.	
Shio Ramen	14
Ramen noodle with pork belly, egg, bamboo shoot and salt in fish flavored soup.	

**Contains Raw or Under Cooked Egg may increase your risk of food borne illness.*

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BEVERAGES

WINE

Choya Plum Wine	7.5
Dry Taste and Lovely Fragrance.	
House White Wine	6
Flavors of Rope Pear and Apple with Vanilla.	
Chardonnay Santa Rita	7
Full Bodied Dry.	
Chardonnay Château Ste Michelle	8
Toasty with a Bright Citrus Fruit Flavor.	
Sauvignon Blanc Oyster Bay	8.5
Citrus, Very Crisp and Clean	
House Red Wine	6.5
Rich, Smooth and Fruity.	
Cabernet Sauvignon Château Ste Michelle	8.5
Smooth Vanilla Oak and Black Cherry Flavors.	

BEER

Sapporo Draft	Pint Glass	6
Sapporo Draft Pitcher	4 Pints	20
Sapporo	Small 355ml	5
	Large 600ml	8
Asahi	Small 355ml	5
	Large 600ml	8
Kirin	Small 355ml	5
	Large 600ml	8

Soft Drink

Soda	2.5
Ramune	3.5
Oolong Tea	3
Juice	3