



IZAKAYA BITES

TAKOYAKI CHEESE CORN 8
octopus, okonomi glaze, mayo,
bonito flake, parmesan cheese



KATSUO TATAKI 12
wood smoked bonito sashimi,
scallion, onion soy



GYU TATAKI 13
seared medium-rare beef slices,
garlic onion ponzu



SPICY CHEESE KARAAGE 8
soy garlic fried chicken, mozzarella,
scallion, garlic chili



GRILLED CALAMARI 16
whole, homemade teriyaki glaze,
mayo, shichimi pepper



TAMAGO YAKI 6
fresh water eel (+\$2) or mentaiko
wrapped in egg omelet



ABURI CHASHU 8
braised pork belly slices, cabbage,
teriyaki aioli, sunny side egg



CHICKEN NANBAN 8
fried chicken, onion nanban
sauce, tartar sauce



IKA SHOJA YAKI 16
calamari sauteed with ginger
sweet soy



MENTAI CHEESE WRAP 6.5
spicy cod egg, cream cheese,
sweet chili dip



BUTA KIMUCHI 8.5
pork belly slices sauteed with
kimchi



BANBAN CHICKEN 8.5
pulled breast chashu, onion, sesa-
me vinaigrette, served chilled



FRIED OYSTER 8
panko breaded, deep fried, tartar,
tonkatsu dip



OKONOMI YAKI 10
shrimp, cabbage, egg, scallion,
aonori, bonito flake



SAWAGANI 12
Japanese softshell freshwater mini
crab, fried, salted, 5pcs



FALL SPECIAL

served tempura with chawanmushi (shrimp,
mushroom, bok choy, edamame), 6pcs sashimi
over rice

TENZARU SOBA + MINI CHIRASHI 25
chilled buckwheat noodle, dipping broth,
wasabi, scallion, seaweed



KATSUNI + MINI CHIRASHI 30
organic pork loin cutlet, onion, scallion
simmered in egg dashi broth, in toban pot

SUKIYAKI + MINI CHIRASHI 32
sliced beef, napa, tofu, mushroom, egg, sweet
soy broth, in iron cast bowl

SPICY NABE + MINI CHIRASHI 33
miso base broth, sliced beef, napa, tofu, mush-
room, egg, sweet soy broth, in iron cast bowl

CLASSIC NOODLE

stir-fried, wavy flour noodle

YAKISOBA 14
yakisoba, chicken, cabbage, onion

OMU SOBA 15
yakisoba inside, chicken, cabbage, onion,
okonomi glaze, mayo, aonori, bonito flake

SALAD

SEAWEED SALAD* 5.50
seaweed, sesame oil & seeds

OCTOPUS SUNOMONO* 12
surf clam, seaweed, cucumber, dashi vinaigrette

SASHIMI SALAD* 12
tuna, salmon, yellowtail, avocado, yuzu soy dressing

AVOCADO TOFU SALAD 10
soft tofu, crispy gobo chips, beets, sesame dressing

RAW

HAMACHI SERRANO* 14
yellowtail, yuzu tobiko, yuzu soy vinaigrette

KING SALMON TATAKI* 15
seared, garlic chips, truffle ponzu, scallion

CRISPY RICE* 12
spicy tuna, garlic chili oil, serrano, cilantro

CEVICHE* 14
various fish, shrimp, octopus, red onion, cucumber, cherry tomato

MEAT

PORK GYOZA 6.50
pan fried dumplings

KARAAGE FRIED CHICKEN 7
spicy garlic dip

GREEN

EDAMAME 5.50
green soy bean with sea salt

GARLIC SPICY EDAMAME 6
garlic chili sesame oil, chili pepper

OTSUKEMONO 5
assorted pickles, cucumber, radish, eggplant

SEAFOOD

TAKOYAKI 7
octopus ball, 5pcs, okonomi sauce, mayo, bonito flake, aonori

TAKOYAKI CHEESE CORN 8
octopus ball, 4pcs, okonomi glaze, mayo, bonito flake, aonori, parmesan cheese

GARLIC FRIED CALAMARI 9
squid legs, garlic chili sauce

SPICY SHRIMP SHUMAI 6
steamed dumplings, 5 pcs, garlic chili

SOUP

MISO 4
scallion, seaweed, tofu

MUSHROOM MISO 7
shiitake, shimeji, enoki, seaweed

LUNCH SPECIALS

served with miso soup

TRADITIONAL 16.50
Pick teriyaki:
Chicken or Salmon (+\$2)
Tempura
California roll
Rice

TERIYAKI & ROLLS 15
Pick teriyaki
Chicken or Salmon (+\$2)

Pick two rolls:
California Crunchy salmon
Spicy tuna Crunchy yellowtail

SALAD & ROLL 15
Pick one salad:
Avocado tofu
or Sunomono seaweed

Pick two rolls:
California Crunchy salmon
Spicy tuna Crunchy yellowtail

NIGIRI SUSHI 15
Chef's choice
Nigiri - 1pc each of tuna, salmon, yellowtail, shrimp
California roll
Tempura

SASHIMI JEWEL BOWLS 17

fresh tuna, salmon, yellowtail
rice, organic green, edamame, pickles,
cucumber, baby radish, poke sauce,
miso soup



THREE JEWELS 17

served with miso soup

CHOOSE THREE:

CALIFORNIA CRUNCHY SALMON
SPICY TUNA CRUNCHY YELLOWTAIL



NIGIRI chef's choice

NIGIRI FIVE* 18

1pc each of tuna, salmon, yellowtail, amberjack, scallop

NIGIRI PLATTER* 25

7 pieces, california roll, add uni for +\$10

NIGIRI DELUXE* 34

premium 10 pieces, tuna roll, add uni for +\$10

UDON soy & fish bonito broth

SIZZLING SUKIYAKI UDON 15

sliced beef, onion, napa, raw egg, in stone bowl, tempura on side

TRUFFLE MUSHROOM UDON 15

shiitake, shimeji, enoki, ankake, tempura on side

BEEF CURRY UDON* 16

sliced beef, napa, scallion, seaweed, egg, in iron bowl, tempura on side

NABEYAKI UDON* 16

chicken, napa, scallion, seaweed, egg, in stone bowl, tempura on side

RAMEN + SASHIMI 24

tonkotsu or chicken ramen, 6pcs sashimi, rice california roll

SASHIMI chef's choice

SASHIMI THREE* 14

2pcs each for tuna, salmon, yellowtail

SASHIMI FIVE* 18

2pcs each for tuna, salmon, yellowtail, octopus, amberjack

SASHIMI PLATTER* 27

13 pieces, add uni (+\$10)

SASHIMI DELUXE* 40

23 pieces, add uni (+\$10)

TRUFFLE TORO DON* 25

minced fatty tuna, scallion, truffle vinaigrette, add uni for +\$10

CHIRASHI DON* 27

13pcs of sashimi, rice with toppings, add uni for +\$10

MEAT rice, miso soup, on iron plate

TEPPAN TERIYAKI

CHICKEN OR SALMON (+\$2) 20

slow cooked chicken breast, corn butter, satsuma potato tempura, shishito pepper

TEPPAN HAMBURG STEAK 22

garlic ponzu, corn butter, satsuma potato tempura, shishito

RAMEN scallion, soft boiled egg

KOTTERI TONKOTSU 14

thick pork broth, kikurage mushroom, bok choy, pork chashu

CHICKEN PAITAN 13.50

slow cooked breast chashu, bok choy, chili strings

SPICY GARLIC KAZAN 15

tonkotsu broth, bean sprouts, spicy miso ball, in stone bowl

LOBSTER 25

miso base broth, bok choy, seaweed, limited availability

RAMEN + TWO 20

SELECT ONE RAMEN

KOTTERI TONKOTSU

CHICKEN PAITAN

SELECT TWO SUSHI ROLLS

6pcs each

CRUNCHY SALMON

CRUNCHY YELLOWTAIL

CALIFORNIA

SPICY TUNA

RAMEN ADD-ONS

chashu +1.50

soft boiled egg +1

noodle +4

hot sesame oil +1

spicy miso ball +1.50

broth +3

RAMEN + MORE

RAMEN + KATSU 20

tonkotsu or chicken ramen & chicken or organic pork (+\$1.5), rice

CHUKA 23

tonkotsu or chicken ramen, gyoza dumpling, karaage fried chicken, rice

RICE miso soup, pickles

JAPANESE KATSU CURRY 17

Chicken or organic pork loin (+\$1.5) deep fried cutlet, pickles

GYU-DON 15

sliced beef, tofu, soft boiled egg, napa, sukiyaki broth

CHICKEN YOSHINO DON 14

deep fried chicken marinated sweet soy dashi, yolk on top

UNA TENDON 19

deep fried fresh water eel, BBQ glaze

CRAB FRIED RICE* 14

softshell crab, pork belly, egg, scallion

20% GRATUITY ON A PARTY OF 5 OR MORE.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION.

PLEASE ADVISE THE RISK OF YOUR ALLERGY TO YOUR SERVERS.

SIGNATURE ROLL

DEVIL'S BREATH "AKUMA NO TOIKI"* 13.50
spicy tuna, cucumber, jalapeno, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

GREEN TYPHOON "MIDORI NO TAIFU"* 13.95
soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion

YELLOW JACKET* 15.95
yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko



KISS OF JUJU "JUJU NO KISU"* 13.95
crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry

MIND OF ZEN "ZEN NO KOKORO"* 12.95
white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

TREASURE BOX "TAMATE BAKO"* 16.95
hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, masago



ENDLESS LAVA* 12.95
california roll baked with scallop, lobster, shichimi pepper, chili string, spicy tobiko, garlic chili sauce

SWIRLING EEL* 13.95
eel tempura, mayo, cucumber, arare topped with eel, avocado

FIRE CRACKER* 11.95
spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko

CRUNCHY 14TH* 11.50
tuna, salmon, yellowtail, cream cheese, panko, flash fried, yuzu ponzu



BAGEL TEMPURA* 12.95
smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried

CUCUMBER SUMMER BREEZE* 11.95
tuna, salmon, hamachi, shrimp, avocado, yuzu tobiko

FOUR SEASONS "SHIKI"* 13.50
four kinds of fish: (tuna, salmon, yellowtail, unagi) inside and outside, topped with fried gobo

DOUBLE SHRIMP ROLL* 12.95
shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki sauce

SALMON TRINITY* 13.95
spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, sesame dressing



SUPREME ROLL

THE WAGYU* 42
softshell crab tempura, cucumber, lobster salad topped with yakiniku glaze, green onion, chili string, hawaiian lava salt

TRUFFLE ON TORO* 30
toro, jalapeno, cucumber, topped with toro, black truffle slices, micro green

SEXY LANGOSTA* 29
lobster tempura, cucumber, spicy aioli, topped with shrimp, lobster salad, avocado



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CLASSIC ROLL

TUNA ROLL*	6
CALIFORNIA ROLL	6
SPICY TUNA*	6.75
YELLOWTAIL ROLL*	6
CRUNCHY SALMON*	7
CRUNCHY YELLOWTAIL*	7
EEL CUCUMBER ROLL	7
TORO TAKUWAN	9.50
LOBSTER ROLL*	8
avocado, mayo, shichimi	
PHILLY ROLL	7
smoked salmon, avocado, cream cheese	
SPICY CRUNCHY SHRIMP*	7
cucumber, spicy aioli, tempura crunch	
SHRIMP TEMPURA ROLL*	8.75
cucumber, mayo	
RAINBOW ROLL*	12.50
california roll, tuna, salmon, yellowtail	
SPIDER ROLL*	11
soft shell crab, cucumber, avocado, mayo	

VEGGIE ROLL

CUCUMBER ROLL	4.50
AVOCADO CUCUMBER	4.50
VEGETABLE TEMPURA	7
sweet potato, zucchini	
UME SHISO ROLL	5.50
pickled plum, shiso leaf	
SHIITAKE ROLL	5.50
simmered in soy broth	
VEGGIE DRAGON ROLL	9
pickles, carrot, cucumber topped with inari fried tofu, avocado	



BLESSING FROM THE OCEAN	10
various types of seaweed, cucumber, avocado, dash vinaigrette	

EXTRAS

PICKLED WASABI	3.00
WASABI / GINGER / SAUCES	1.00

NIGIRI / SASHIMI

RAW*	Nigiri 2pcs	Sashimi 3pcs
TUNA	7.00	9.00
CHU-TORO	18.00	20.00
O-TORO	20.00	22.00
SALMON	6.50	8.50
YELLOWTAIL	6.50	8.50
AMBERJACK	8.25	10.25
FLUKE	7.25	9.25
ALBACORE TUNA	6.50	8.50
SALMON ROE	7.50	
UNI	18.00	20.00

SHELLFISH

SHRIMP	6.00	
SWEET SHRIMP*	11.50	17.50
SCALLOP*	7.75	10.50

COOKED

SMOKED SALMON	6.25	8.25
FRESH WATER EEL	6.75	8.75
OCTOPUS	6.25	8.25

MODERN NIGIRI 1 pcs each

TUNA*	garlic ponzu, scallion	4.50
BLUEFIN TORO*	gold flake, black truffle	10
KING SALMON*	crème aioli, black pepper	6
SCOTTISH SALMON*	seared crème aioli, black pepper	5
IKURA*	salmon caviar, yuzu tobiko, soy marinated, uni (+\$7)	6
YELLOWTAIL*	serrano, cilantro, yuzu vinaigrette	4
KAMPACHI*	amberjack, grated ginger, scallion	5.5
SCALLOP*	seaweed sea salt, yuzu zest	5.5
SWEET SHRIMP*	black caviar, gold flake, uni (+\$7)	7
WAGYU*	garlic ponzu & chips, scallion	13