



## CHEF'S SELECTIONS

Choices may vary. Add UNI for \$8

**SASHIMI THREE** \$20  
2pcs each of tuna, salmon, yellowtail

**SASHIMI FIVE** \$25  
2pcs each of bluefin tuna, salmon, yellowtail, amberjack, scallop

**SASHIMI PLATTER** \$32  
15pieces

**SASHIMI DELUXE** \$42  
20 pieces

**CHIRASHI DON** \$26  
10pcs of sashimi, rice with toppings

**NIGIRI FIVE** \$20  
tuna, salmon, yellowtail, amberjack, scallop

**NIGIRI PLATTER** \$28  
7 pieces, california roll

**NIGIRI DELUXE** \$40  
premium 10 pieces, toro takuwan roll

**ULTIMATE NIGIRI THREE** \$27  
bluefin toro, A5 wagyu, sweet shrimp

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INSTAGRAM



## SIGNATURE ROLL

**DEVIL'S BREATH "AKUMA NO TOIKI"** \$16  
spicy tuna, serrano, cucumber topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

**FOUR SEASONS "SHIKI"** \$17  
tuna, salmon, yellowtail, unagi inside and outside, topped with kabayaki glaze and fried gobo

**KISS OF JUJU "JUJU NO KISU"** \$16  
crunchy scallop tempura, avocado, mayo, topped with fresh scallop, salmon, strawberry

**GREEN TYPHOON "MIDORI NO TAIFU"** \$16  
soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion, kabayaki glaze

**TREASURE BOX "TAMATE BAKO"** \$19  
hickory smoked boxed sushi, topped with unagi, salmon, avocado, tempura cracker

**MIND OF ZEN "ZEN NO KOKORO"** \$16  
white fish tempura, cucumber, mayo, topped with yellowtail, shiso, wasabi tobiko, ponzu with grated ginger

**TROPICAL DELIGHT** \$15  
salmon, mango, crab salad, goat cheese, panko fried, mango sauce

**CRUNCHY 14TH** \$15  
tuna, salmon, yellowtail, cream cheese, flash fried, yuzu ponzu

**BAGEL TEMPURA** \$16  
smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried

**YELLOW JACKET** \$18  
yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko

**FIRE CRACKER** \$14  
spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko

**DOUBLE SHRIMP ROLL** \$15  
shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze

**ENDLESS LAVA** \$15  
california roll baked with scallop, lobster, chili string, masago, mayo, white onion, eel sauce

**SALMON TRINITY** \$16  
spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, masago, sesame dressing

**SWIRLING EEL** \$17  
eel tempura, mayo, cucumber topped with eel, avocado, arare, kabayaki glaze

**MIDTOWN BLAZE** \$17  
spicy tuna, crab salad, topped with seared salmon, tuna, yellowtail, spicy mayo, ponzu, serrano, black tobiko, crispy onion

## SUPREME ROLL

**SEXY LANGOSTA** \$35  
lobster tempura, cucumber, lobster & crab salad, topped with shrimp, avocado

**THE A5 WAGYU** \$42  
soft shell crab tempura, cucumber, avocado lobster & crab salad topped with yakiniku glaze, green onion, garlic chips

**TRUFFLE ON TORO** \$32  
crunchy tempura mix, topped with spicy toro, black truffle slices, truffle salt

## CLASSIC ROLL

**TUNA ROLL** \$7

**SPICY TUNA ROLL** \$8

**CALIFORNIA ROLL** \$7

**YELLOWTAIL ROLL** \$7

**CRUNCHY SALMON ROLL** \$8

**CRUNCHY YELLOWTAIL ROLL** \$8

**EEL CUCUMBER ROLL** \$9

**LOBSTER ROLL** \$8  
avocado, mayo, shichimi

**PHILLY ROLL** \$8  
smoked salmon, avocado, cream cheese

**SPICY CRUNCHY SHRIMP** \$8  
cucumber, spicy aioli, tempura crunch

**SHRIMP TEMPURA ROLL** \$10  
cucumber, mayo

**RAINBOW ROLL** \$14  
california roll, tuna, salmon, yellowtail

**SPIDER ROLL** \$12  
soft shell crab, cucumber, avocado, mayo

## VEGGIE ROLL

**AVOCADO** \$5

**AVOCADO CUCUMBER** \$6

**VEGETABLE TEMPURA** \$9  
sweet potato, japanese pumpkin

**VEGGIE DRAGON** \$10  
pickles, carrot, cucumber topped with inari fried tofu, avocado

## EXTRA

**PICKLED WASABI** \$4  
Wasabi / Ginger / Sauces \$1

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
20% GRATUITY ON A PARTY OF 5 OR MORE. PLEASE INFORM YOUR SERVER OF ALL ALLERGIES. DUE TO CROSS CONTACT, WE MAY NOT BE ABLE TO ACCOMMODATE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT OUR DISCRETION.

## Lunch Special

Served with miso soup

### TRADITIONAL \$18

Pick teriyaki:  
Chicken or Salmon (+\$2)

Tempura  
California roll  
Rice

### NIGIRI SUSHI \$17

1pc each of  
tuna, salmon, yellowtail, shrimp  
California roll  
Tempura

### SALAD & ROLL \$17

Pick one salad:  
Avocado tofu with roasted sesame dressing  
Sunomono seaweed with amazu dressing

Pick two rolls:  
California, Spicy tuna,  
Crunchy salmon, Crunchy yellowtail

### SASHIMI JEWEL \$19

tuna, salmon, yellowtail, over rice, organic green,  
fried tofu, pickles, cucumber, baby radish, poke sauce

### TERIYAKI & ROLLS \$17

Pick teriyaki:  
Chicken or Salmon (+\$2)

Pick two rolls:  
California, Spicy tuna,  
Crunchy salmon, Crunchy yellowtail

### THREE JEWELS \$19

Choose three rolls:  
California, Spicy tuna,  
Crunchy salmon, Crunchy yellowtail

## IZAKAYA BITES

### RAW

CRISPY RICE \$15  
spicy tuna, garlic chili oil, serrano

HAMACHI SERRANO \$17  
yellowtail, yuzu tobiko, yuzu soy vinaigrette

### SEAFOOD

CHAWANMUSHI \$9  
steamed dashi egg, shrimp, mushroom, bok  
choy, edamame

TAKOYAKI \$8  
octopus ball, 4pcs, okonomi sauce, mayo, bonito  
flake, aonori seaweed

MENTAI CHEESE WRAP \$9  
spicy cod egg, cream cheese, wrapped with  
wonton and fried, sweet chili dip

ASSORTED TEMPURA \$12  
deep fried shrimp & vegetables, dipping sauce

GARLIC FRIED CALAMARI \$15  
squid legs, garlic chili sauce

HAMACHI KAMA \$20  
grilled yellowtail collar, ponzu, grated daikon

### SOUP

MISO SOUP \$5  
scallion, seaweed, tofu

MUSHROOM MISO \$8  
shiitake, shimeji, enoki, seaweed

### MEAT

WAGYU GYOZA \$15  
wagyu beef, cabbage, garlic, ginger, green  
onions, truffle soy sauce, 5pcs

A5 WAGYU \$22  
cooked medium, yellow onion, mustard soy sauce

KARAAGE FRIED CHICKEN \$9  
soy sauce & garlic marinated, spicy garlic dip

SPICY CHEESE KARAAGE \$10  
soy garlic fried chicken, mozzarella, scallion,  
garlic chili

GYU TATAKI \$19  
seared medium-rare beef slices, garlic onion  
ponzu, served chilled

### VEGETABLE

SEAWEED SALAD \$7  
seaweed, sesame oil & seeds

EDAMAME \$7  
green soy bean with sea salt

GARLIC EDAMAME \$8  
garlic chili flakes

CHILLED SPICY CUCUMBER \$6  
garlic chili miso, hot sesame oil

SAUTÉED SHISHITO PEPPER \$8  
Japanese pepper, sukiyaki sauce, bonito flake

## RAMEN

soft boiled egg, bok choy, kikurage mushroom, scallion

KOTTERI TONKOTSU (spicy available) \$16  
thick pork broth, braised pork chashu

YUZU SHOYU \$16  
soy sauce base broth, slow cooked chicken chashu

RAMEN & KATSU \$24  
Tonkotsu or Yuzu Shoyu  
Chicken or Organic pork cutlet+\$2

RAMEN + TWO \$25  
Kotteri Tonkotsu or Yuzu Shoyu  
Select two sushi rolls (6 pcs each)  
Crunchy salmon, Crunchy yellowtail,  
California, Spicy tuna

### MINI RICE BOWL

JAPANESE KATSU CURRY \$16  
chicken or organic pork loin fried cutlet +\$2

GYU DON \$16  
sliced beef, pickles, sukiyaki broth

KUROBUTA KATSUDON \$21  
berkshire black pork cutlet simmered with egg,  
yellow onion, dashi broth

### NOODLE

KINOKO UDON \$16  
shiitake, shimeji, enoki, ankake thickened broth,  
soy broth, tempura

NABEYAKI UDON \$18  
chicken, napa, scallion, seaweed, egg, tempura

BEEF CURRY UDON \$18  
sliced beef, napa, scallion, seaweed, egg, tempura

SIZZLING SUKIYAKI UDON \$18  
sliced beef, yellow onion, napa, raw egg, pickles,  
tempura on side.

TENZARU SOBA \$16  
chilled buckwheat noodle with a dipping sauce,  
scallion, wasabi, tempura