



CHEF’S SELECTIONS

Choices may vary. Add UNI for \$8

SASHIMI THREE     \$18  
2pcs each of bluefin 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     \$18  
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”     \$15  
spicy tuna, serrano, cucumber topped with  
seared tuna, spicy aioli, garlic chips, spicy tobiko

FOUR SEASONS “SHIKI”     \$15  
tuna, salmon, yellowtail, unagi inside and out-  
side, topped with fried gobo

KISS OF JUJU “JUJU NO KISU”     \$15  
crunchy scallop tempura, avocado, mayo, topped  
with fresh scallop, salmon, strawberry

GREEN TYPHOON “MIDORI NO TAIFU”     \$15  
soft shell crab, cream cheese, topped with  
shrimp, eel, spicy aioli, aonori, crispy onion

TREASURE BOX “TAMATE BAKO”     \$18  
hickory smoked boxed sushi, topped with unagi,  
salmon, avocado, tempura cracker, masago

MIND OF ZEN “ZEN NO KOKORO”     \$15  
white fish tempura, cucumber, mayo, topped  
with yellowtail, shiso, wasabi tobiko, ponzu with  
grated ginger

TROPICAL DELIGHT     \$14  
salmon, mango, crab salad, goat cheese, panko  
fried, mango

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

BAGEL TEMPURA     \$15  
smoked salmon, avocado, cream cheese, spicy  
aioli, kabayaki glaze, flash fried

SALMON TRINITY     \$15  
spicy salmon, cucumber, topped with seared  
smoked salmon, salmon skin salad, sesame  
dressing

FIRE CRACKER     \$13  
spicy aioli, tempura flake topped with spicy tuna,  
wasabi tobiko

DOUBLE SHRIMP ROLL     \$14  
shrimp tempura, crab flake, cream cheese,  
boiled shrimp, kabayaki glaze

ENDLESS LAVA     \$14  
california roll baked with scallop, lobster, chili  
string, masago, mayo, white onion, eel sauce

YELLOW JACKET     \$17  
yellow soy paper, soft shell crab, crawfish and  
crab salad, avocado, cucumber, black tobiko

SWIRLING EEL     \$15  
eel tempura, mayo, cucumber topped with eel,  
avocado, arare

MIDTOWN BLAZE     \$15  
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     \$7.50

CALIFORNIA ROLL     \$7

YELLOWTAIL ROLL     \$7

CRUNCHY SALMON ROLL     \$7.50

CRUNCHY YELLOWTAIL ROLL     \$7.50

EEL CUCUMBER ROLL     \$8

LOBSTER ROLL     \$8.50  
avocado, mayo, shichimi

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

SPICY CRUNCHY SHRIMP     \$7.50  
cucumber, spicy aioli, tempura crunch

SHRIMP TEMPURA ROLL     \$9.50  
cucumber, mayo

RAINBOW ROLL     \$13.50  
california roll, tuna, salmon, yellowtail

SPIDER ROLL     \$11.50  
soft shell crab, cucumber, avocado, mayo

VEGGIE ROLL

AVOCADO     \$4.50

AVOCADO CUCUMBER     \$5.50

VEGETABLE TEMPURA     \$8  
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	\$17	
Pick teriyaki: Chicken or Salmon (+\$2)		
Tempura California roll Rice		
NIGIRI SUSHI	\$16	
1pc each of tuna, salmon, yellowtail, shrimp California roll Tempura		
SALAD & ROLL	\$16	
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	\$18	
tuna, salmon, yellowtail, over rice, organic green, fried tofu, pickles, cucumber, baby radish, poke sauce		
TERIYAKI & ROLLS	\$16	
Pick teriyaki: Chicken or Salmon (+\$2)		
Pick two rolls: California, Spicy tuna, Crunchy salmon, Crunchy yellowtail		
THREE JEWELS	\$18	
Choose three rolls: California, Spicy tuna, Crunchy salmon, Crunchy yellowtail		

IZAKAYA BITES			
<u>RAW</u>		<u>MEAT</u>	
CRISPY RICE	\$14	WAGYU GYOZA	\$15
spicy tuna, garlic chili oil, serrano, cilantro		wagyu beef, cabbage, garlic, ginger, green onions, truffle soy sauce, 5pcs	
HAMACHI SERRANO	\$15	A5 WAGYU	\$20
yellowtail, yuzu tobiko, yuzu soy vinaigrette		cooked medium, yellow onion, mustard soy sauce	
<u>SEAFOOD</u>		KARAAGE FRIED CHICKEN	\$8
CHAWANMUSHI	\$9	soy sauce & garlic marinated, spicy garlic dip	
steamed dashi egg, shrimp, mushroom, bok choy, edamame		SPICY CHEESE KARAAGE	\$9
		soy garlic fried chicken, mozzarella, scallion, garlic chili	
TAKOYAKI	\$8	GYU TATAKI	\$17
octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori seaweed		seared medium-rare beef slices, garlic onion ponzu, served chilled	
MENTAI CHEESE WRAP	\$8	<u>VEGETABLE</u>	
spicy cod egg, cream cheese, wrapped with wonton and fried, sweet chili dip		SEAWEED SALAD	\$ 6
ASSORTED TEMPURA	\$10	seaweed, sesame oil & seeds	
deep fried shrimp & vegetables, dipping sauce		EDAMAME	\$ 6
GARLIC FRIED CALAMARI	\$12	green soy bean with sea salt	
squid legs, garlic chili sauce		GARLIC EDAMAME	\$7
HAMACHI KAMA	\$19	garlic chili flakes	
grilled yellowtail collar, ponzu, grated daikon		CHILLED SPICY CUCUMBER	\$6
		garlic chili miso, hot sesame oil	
<u>SOUP</u>		SAUTÉED SHISHITO PEPPER	\$8
MISO SOUP	\$ 4	Japanese pepper, sukiyaki sauce, bonito flake	
scallion, seaweed, tofu			
MUSHROOM MISO	\$8		
shiitake, shimeji, enoki, seaweed			

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+\$1.50	
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	\$15
chicken or organic pork loin fried cutlet +\$1.5	
GYU DON	\$15
sliced beef, pickles, sukiyaki broth	
KUROBUTA KATSUDON	\$19
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	