



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



YUZU SALMON YAKI 10
yuzu miso, mushroom, onion,
cabbage, butter, in iron bowl



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



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



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



IKA SHOJA YAKI 16
calamari sauteed with ginger
sweet soy



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



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



SAWAGANI 15
Japanese softshell freshwater mini
crab, fried, salted, 5pcs



SUMMER SPECIAL

buckwheat noodle, soy & fish bonito broth,
served with chawanmushi (shrimp, mushroom,
bok choy, edamame)

TENZARU SOBA + MINI CHIRASHI 23
chilled noodle, dipping broth, wasabi, scallion,
seaweed, tempura, 6pcs chirashi over rice



SASHIMI SOBA 21
diced sashimi, daikon radish, shiso, scallion,
wasabi, tempura, served chilled

CLASSIC NOODLE

stir-fried, wavy flour noodle

YAKISOBA 13.50
yakisoba, chicken, cabbage, onion

OMU SOBA 14.50
yakisoba inside, chicken, cabbage, onion,
okonomi glaze, mayo, aonori, bonito flake



SALAD

SEAWEED SALAD* 5.50
seaweed, sesame oil & seeds

SUNOMONO* 12
octopus, 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
salmon, white fish, shrimp, octopus, cucumber, cherry tomato, cilantro

BLUEFIN TARTAR* 16
fatty tuna, avocado, scallion, pickled wasabi, black caviar, add uni +\$10

HOTATE CRUDO* 17
hokkaido scallop, crème aioli, salmon caviar, truffle oil

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

HARUMAKI ROLL 6
3pcs, fried spring roll, sweet chili

CHILLED SPICY CUCUMBER 5
garlic chili miso aioli, hot sesame oil

SAUTEED SHISHITO PEPPER 7
sukiyaki sauce, bonito

SEASONAL VEGETABLE TEMPURA 8
kabocha, sweet potato, zucchini, shishito, with tempura dipping sauce

MUSHROOM TEMPURA 10
shiitake, enoki, shimeji, with tempura dipping sauce and truffle oil

RICE

RICE SET 4.50
miso soup, pickles

ONIGIRI 5.50
2pcs, grilled salmon, spicy mentaiko, pickled plum

SEAFOOD

MENTAI CHEESE WRAP 6,5
spicy cod egg, cream cheese, sweet chili dip

SHRIMP TEMPURA 10
deep-fried, with tempura dipping sauce

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

PANKO PRAWN 9
breaded & deep-fried, tonkatsu dip, tartar dip

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

GRILLED CALAMARI 16
whole, homemade teriyaki glaze

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

HAMACHI KAMA* 15
grilled yellowtail collar, grated daikon, ponzu

MISO GINDARA 17
grilled marinated cod

MEAT

PORK GYOZA 6.50
5pcs, pan fried dumplings

KARAAGE FRIED CHICKEN 7
soy garlic flavored, spicy garlic dip

SPICY CHEESE KARAAGE 8
mozzarella, scallion, garlic chili

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

BANBAN CHICKEN 8.5
pulled chashu, breast meat, onion, sesame vinaigrette, served chilled

PORK KUSHIKATSU 8
3pcs, skewered, deep-fried, tonkatsu dip, tartar

A5 WAGYU KUSHIKATSU 16
1pcs, skewered, deep-fried, tonkatsu dip, tartar

SOUP

MISO 4
scallion, seaweed, tofu

MUSHROOM MISO 7
shiitake, shimeji, enoki, seaweed

SPICY TOFU 6
silk tofu, mushroom, napa, scallion in iron cast

NIGIRI chef's choice

- NIGIRI FIVE*** 18
1pc each of tuna, salmon, yellowtail, amberjack, scallop
- NIGIRI PLATTER*** 25
7 pieces, california roll, add uni (+\$10)
- NIGIRI DELUXE*** 34
premium 10 pieces, tuna roll, add uni (+\$10)
- ULTIMATE NIGIRI THREE*** 27
bluefin toro, A5 wagyu from Japan, and sweet shrimp with add uni (+\$10)

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
15 pieces, add uni (+\$10)
- SASHIMI DELUXE*** 40
25 pieces, add uni (+\$10)
- TRUFFLE TORO DON*** 25
minced fatty tuna, scallion, truffle vinaigrette, add uni (+\$10)
- CHIRASHI DON*** 27
15pcs of sashimi, rice with toppings, add uni (+\$10)

RAMEN + TWO 20

SELECT ONE RAMEN

KOTTERI TONKOTSU
CHICKEN PAITAN

SELECT TWO SUSHI ROLLS

6pcs each

AVOCADO SALMON
CRUNCHY YELLOWTAIL
CALIFORNIA
SPICY TUNA

MEAT rice, miso soup

- TEPPAN TERIYAKI**
CHICKEN OR SALMON (+\$2) 18
slow cooked chicken breast, corn butter, satsuma potato tempura, shishito pepper
- TEPPAN HAMBURG STEAK** 19
garlic ponzu, corn butter, satsuma potato tempura, shishito pepper
- KATSUNI** 20
organic pork loin cutlet, onion, scallion simmered in egg dashi broth, in toban pot
- SUKIYAKI** 21
sliced meat, napa, tofu, egg, sweet soy broth, in iron cast bowl

RAMEN scallion, soft boiled egg

- KOTTERI TONKOTSU** 13
thick pork broth, kikurage mushroom, bok choy, pork chashu
- CHICKEN PAITAN** 13
slow cooked breast chashu, bok choy, chili strings
- SPICY GARLIC KAZAN** 14
tonkotsu broth, bean sprouts, bok choy, spicy mi-so ball, bok choy, in stone bowl
- LOBSTER** 25
miso base broth, bok choy, seaweed, limited availability

RICE miso soup, pickles

- JAPANESE CURRY** 16.50
chicken, organic pork loin (+\$1.5) or shrimp (+\$2) deep fried cutlet, pickles
- GYU-DON** 13.50
sliced beef, tofu, soft boiled egg, sukiyaki broth
- CHICKEN YOSHINO DON*** 13.50
deep fried chicken marinated sweet soy dashi, yolk on top
- UNA TENDON** 18
deep fried fresh water eel, BBQ glaze
- CRAB FRIED RICE*** 13.50
softshell crab, pork belly, egg, scallion

RAMEN + MORE

- RAMEN + KATSU** 19.50
tonkotsu or chicken ramen & chicken or organic pork (+\$1.5), rice
- CHUKA** 21.50
tonkotsu or chicken ramen, gyoza dumpling, karaage fried chicken, rice
- RAMEN + SASHIMI** 23.50
tonkotsu or chicken ramen, 6pcs sashimi, rice california roll

RAMEN ADD-ONS

- chashu +1.50 hot sesame oil +1
soft boiled egg +1 spicy miso ball +1.50

COMBO miso soup, rice

- TRADITIONAL** 23.50
chicken OR salmon (+\$2)
6pcs sashimi, california roll, tempura
- KAISEN** 25
chicken, salmon (+\$2), OR gindara (+\$3)
6pcs sashimi, 5pcs nigiri

SOBA SPECIAL

- buckwheat noodle, soy & fish bonito broth, served with chawanmushi (shrimp, mushroom, bok choy, edamame)
- TENZARU SOBA + MINI CHIRASHI** 23
chilled noodle, dipping broth, wasabi scallion, seaweed, tempura, 6pcs chirashi over rice
- SASHIMI SOBA** 21
diced sashimi, daikon radish, shiso, scallion, wasabi, tempura, served chilled

UDON

- thick flour noodle, 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
- 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
- UDON & SASHIMI** 21.50
noodle soup, 6pcs sashimi, tempura, inari (rice in fried tofu)

SIGNATURE ROLL

DEVIL'S BREATH "AKUMA NO TOIKI"* 14

spicy tuna, cucumber, jalapeno, topped with seared tuna, spicy aioli, garlic chips, spicy tobiko

GREEN TYPHOON "MIDORI NO TAIFU"* 14

soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion

YELLOW JACKET* 16

yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko



KISS OF JUJU "JUJU NO KISU"* 14

crunchy scallop tempura, avocado, topped with fresh scallop, salmon, strawberry

MIND OF ZEN "ZEN NO KOKORO"* 14

white fish tempura, cucumber, topped with yellowtail, scallion, shiso, wasabi tobiko, ponzu with grated ginger

TREASURE BOX "TAMATE BAKO"* 17

hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed with tempura cracker, masago



ENDLESS LAVA* 13

california roll baked with scallop, lobster, shichimi pepper, chili string, spicy tobiko, garlic chili sauce

SWIRLING EEL* 14

eel tempura, mayo, cucumber arare topped with eel, avocado

FIRE CRACKER* 12

spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko

CRUNCHY 14TH* 12

tuna, salmon, yellowtail, cream cheese, flash fried, yuzu ponzu

BAGEL TEMPURA* 14

smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried

CUCUMBER SUMMER BREEZE* 13

tuna, salmon, hamachi, shrimp, avocado, yuzu tobiko

FOUR SEASONS "SHIKI"* 14

four kinds of fish: (tuna, salmon, yellowtail, unagi) inside and outside, topped with fried gobo

DOUBLE SHRIMP ROLL* 13

shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze

SALMON TRINITY* 14

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* 32

toro, jalapeno, cucumber, topped with toro, black truffle slices, micro green

SEXY LANGOSTA* 30

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*	6.25
CALIFORNIA ROLL	6.50
SPICY TUNA*	7
YELLOWTAIL ROLL*	6.25
CRUNCHY SALMON*	7
CRUNCHY YELLOWTAIL*	7
EEL CUCUMBER ROLL	7.50
TORO TAKUWAN	10.50
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*	9
cucumber, mayo	
RAINBOW ROLL*	13
california roll, tuna, salmon, yellowtail	
SPIDER ROLL*	11
soft shell crab, cucumber, avocado, mayo	

VEGGIE ROLL

CUCUMBER ROLL	4.50
AVOCADO CUCUMBER	5.50
VEGETABLE TEMPURA	7.50
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	4.00
WASABI / GINGER / SAUCES	1.00

NIGIRI / SASHIMI

RAW*	Nigiri 2pcs	Sashimi 3pcs
TUNA	7.50	10
CHU-TORO	18	20
O-TORO	20	22
SALMON	7	9.50
YELLOWTAIL	7	9.50
AMBERJACK	8.75	11.50
FLUKE	7.75	10.25
ALBACORE TUNA	6.50	8.50
SALMON ROE	9	
UNI	18	20

SHELLFISH

SHRIMP	6.50	
SWEET SHRIMP*	12	18
SCALLOP*	8.50	11

COOKED

SMOKED SALMON	6.75	9.25
FRESH WATER EEL	7.25	9.75
OCTOPUS	7.25	9.75

MODERN NIGIRI 1 pcs each*

BLUEFIN TUNA	soy, picked wasabi	4.50
BLUEFIN TORO	gold flake, black truffle	10
KING SALMON	crème aioli, black pepper	6
SCOTTISH SALMON	seared, chili, garlic chip	5
SMOKED SALMON	aburi, ponzu, scallion	5.5
IKURA	salmon caviar, yuzu tobiko, soy marinated, uni (+\$7)	6
YELLOWTAIL	serrano, cilantro, yuzu vinaigrette	4
KAMPACHI	amberjack, grated ginger, scallion	5.5
SCALLOP	yuzu kosho, yuzu tobiko	5.5
SWEET SHRIMP	black caviar, yuzu salt, shiso, uni (+\$7)	7
WAGYU	A5 from Japan, truffle vinaigrette & chips, scallion	13

TOKUSEN OMAKASE

NINE COURSE 125

chawanmushi, sunomono, sashimi, grilled fish, tempura, 7pcs premium nigiri, soup, dessert

SAKE TASTING 50

3 different delectable tasting (18oz)

**advanced 24hr reservation encouraged
Takout is available*