



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

Stay connected
INSTAGRAM



SIGNATURE ROLL

DEVIL’S BREATH “AKUMA NO TOIKI” spicy tuna, serrano, cucumber topped with seared tuna, spicy aioli, garlic chips, spicy tobiko	\$16	FIRE CRACKER spicy aioli, tempura flake topped with spicy tuna, wasabi tobiko	\$14
FOUR SEASONS “SHIKI” tuna, salmon, yellowtail, unagi inside and out-side, topped with kabayaki glaze and fried gobo	\$17	DOUBLE SHRIMP ROLL shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki glaze	\$15
KISS OF JUJU “JUJU NO KISU” crunchy scallop tempura, avocado, mayo, topped with fresh scallop, salmon, strawberry	\$16	ENDLESS LAVA california roll baked with scallop, lobster, chili string, masago, mayo, white onion, eel sauce	\$15
GREEN TYPHOON “MIDORI NO TAIFU” soft shell crab, cream cheese, topped with shrimp, eel, spicy aioli, aonori, crispy onion, kabayaki glaze	\$16	SALMON TRINITY spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, masago, sesame dressing	\$16
TREASURE BOX “TAMATE BAKO” hickory smoked boxed sushi, topped with unagi, salmon, avocado, tempura cracker	\$19	SWIRLING EEL eel tempura, mayo, cucumber topped with eel, avocado, arare, kabayaki glaze	\$17
MIND OF ZEN “ZEN NO KOKORO” white fish tempura, cucumber, mayo, topped with yellowtail, shiso, wasabi tobiko, ponzu with grated ginger	\$16	MIDTOWN BLAZE spicy tuna, crab salad, topped with seared salmon, tuna, yellowtail, spicy mayo, ponzu, serrano, black tobiko, crispy onion	\$17
TROPICAL DELIGHT salmon, mango, crab salad, goat cheese, panko fried, mango sauce	\$15		
CRUNCHY 14TH tuna, salmon, yellowtail, cream cheese, flash fried, yuzu ponzu	\$15		
BAGEL TEMPURA smoked salmon, avocado, cream cheese, spicy aioli, kabayaki glaze, flash fried	\$16		
YELLOW JACKET yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko	\$18		

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 avocado, mayo, shichimi	\$8
PHILLY ROLL smoked salmon, avocado, cream cheese	\$8
SPICY CRUNCHY SHRIMP cucumber, spicy aioli, tempura crunch	\$8
SHRIMP TEMPURA ROLL cucumber, mayo	\$10
RAINBOW ROLL california roll, tuna, salmon, yellowtail	\$14
SPIDER ROLL soft shell crab, cucumber, avocado, mayo	\$12
VEGGIE ROLL	
AVOCADO	\$5
AVOCADO CUCUMBER	\$6
VEGETABLE TEMPURA sweet potato, japanese pumpkin	\$9
VEGGIE DRAGON pickles, carrot, cucumber topped with inari fried tofu, avocado	\$10

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.

IZAKAYA BITES			
<u>RAW</u>		<u>MEAT</u>	
OTORO SPOONS	\$18	WAGYU GYOZA	\$15
smoked uni, truffle vinaigrette, scallion, ikura, 3spoons		wagyu beef, cabbage, garlic, ginger, green onions, truffle soy sauce, 5pcs	
CRISPY RICE	\$15	A5 WAGYU	\$22
spicy tuna, garlic chili oil, serrano		cooked medium, yellow onion, mustard soy sauce	
HAMACHI SERRANO	\$17	KARAAGE FRIED CHICKEN	\$9
yellowtail, yuzu tobiko, yuzu soy vinaigrette		soy sauce & garlic marinated, spicy garlic dip	
<u>SEAFOOD</u>		SPICY CHEESE KARAAGE	\$9
CHAWANMUSHI	\$9	soy garlic fried chicken, mozzarella, scallion, garlic chili	
steamed dashi egg, shrimp, mushroom, bok choy, edamame		GYU TATAKI	\$19
TAKOYAKI	\$8	seared medium-rare beef slices, garlic onion ponzu, served chilled	
octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori seaweed		OKONOMI YAKI	\$15
MENTAI CHEESE WRAP	\$9	pancake, pork belly, cabbage, egg, scallion, aonori, bonito flake	
spicy cod egg, cream cheese, wrapped with wonton skin and fried, sweet chili dip		<u>VEGETABLE</u>	
ASSORTED TEMPURA	\$12	SEAWEED SALAD	\$ 7
deep fried shrimp & vegetables, dipping sauce		seaweed, sesame oil & seeds	
GARLIC FRIED CALAMARI	\$15	EDAMAME	\$ 7
squid legs, garlic chili sauce		green soy bean with sea salt	
GRILLED CALAMARI	\$22	GARLIC EDAMAME	\$8
whole, homemade teriyaki glaze, mayo, shichimi pepper		garlic chili flakes	
HAMACHI KAMA	\$20	CHILLED SPICY CUCUMBER	\$6
grilled yellowtail collar, ponzu, grated daikon		garlic chili miso, hot sesame oil	
MISO GINDARA	\$23	SAUTÉED SHISHITO PEPPER	\$8
grilled cod, marinated in special yuzu miso paste for three days		Japanese pepper, sukiyaki sauce, bonito flake	
<u>SOUP</u>			
ODEN	\$12	MISO SOUP	\$ 5
classic winter stew with various fish cakes, egg, daikon, konnyaku in soy sauce based dashi		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	\$16
chicken or organic pork loin fried cutlet +\$1.5	
GYU DON	\$16
sliced beef, pickles, sukiyaki broth	
MUGIBUTA KATSUDON	\$21
Canadian grass-fed pork cutlet simmered with egg, yellow onion, dashi broth	
NOODLE	
KINOKO UDON	\$16
shiitake, shimeji, enoki, ankake thickened broth, soy sauce 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	

SEASONAL SPECIAL	
MUGIBUTA TONKATSU	\$25
Canadian grass-fed pork cutlet, tartar sauce	
Worcestershire Tonkatsu sauce, rice, miso soup	
GOZEN COMBO	
tempura, 6pcs chirashi over rice served with chawanmushi (shrimp, mushroom, bok choy, edamame)	
TEMPURA UDON or SOBA	
+ MINI CHIRASHI	\$30
chilled noodle, dipping broth, wasabi, scallion, seaweed	
SUKIYAKI + MINI CHIRASHI	\$35
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg	
DINNER SET	
TEPPAN TERIYAKI	\$23
slow cooked chicken breast or salmon fillet +\$2	
buttered corn, satsuma potato tempura, shishito pepper	
SASHIMI & UDON	\$24
Sashimi 6pcs	
California roll or Nigiri 5pcs +\$6	
Udon noodle soup	
Tempura	
TRADITIONAL	\$26
Sashimi 6pcs	
Chicken or Salmon +\$2	
California roll or Nigiri 5pcs +\$6	
Tempura	
Rice & Miso soup	
HITSUMABUSHI	\$26
broiled eel over rice in stone bowl with dashi broth along with wasabi, scallion, seaweed	
Miso soup	
COTTON CANDY SUKIYAKI	\$25
sweet soy broth, sliced beef, napa, tofu, shirataki, scallion, shiitake, egg	