

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		MEAT	
CRISPY RICE	\$15	WAGYU GYOZA	\$15
spicy tuna, garlic chili oil, serrano		wagyu beef, cabbage, garlic, ginger, green onions, truffle soy sauce, 5pcs	
HAMACHI SERRANO	\$17	A5 WAGYU	\$22
yellowtail, yuzu tobiko, yuzu soy vinaigrette		cooked medium, yellow onion, mustard soy sauce	
SEAFOOD		KARAAGE FRIED CHICKEN	\$9
CHAWANMUSHI		soy sauce & garlic marinated, spicy garlic dip	
steamed dashi egg, shrimp, mushroom, bok choy, edamame		SPICY CHEESE KARAAGE	\$10
TAKOYAKI		soy garlic fried chicken, mozzarella, scallion, garlic chili	
octopus ball, 4pcs, okonomi sauce, mayo, bonito flake, aonori seaweed		GYU TATAKI	\$19
MENTAI CHEESE WRAP		seared medium-rare beef slices, garlic onion ponzu, served chilled	
spicy cod egg, cream cheese, wrapped with wonton and fried, sweet chili dip		VEGETABLE	
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	
HAMACHI KAMA	\$20	GARLIC EDAMAME	\$8
grilled yellowtail collar, ponzu, grated daikon		garlic chili flakes	
SOUP		CHILLED SPICY CUCUMBER	\$6
MISO SOUP	\$ 5	garlic chili miso, hot sesame oil	
scallion, seaweed, tofu		SAUTÉED SHISHITO PEPPER	\$8
MUSHROOM MISO		Japanese pepper, sukiyaki sauce, bonito flake	
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+\$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	



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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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.