

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
spicy tuna, garlic chili oil, serrano

\$15

HAMACHI SERRANO
yellowtail, yuzu tobiko, yuzu soy vinaigrette

\$17

SEAFOOD

CHAWANMUSHI
steamed dashi egg, shrimp, mushroom, bok choy, edamame

\$9

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

\$8

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

\$9

ASSORTED TEMPURA
deep fried shrimp & vegetables, dipping sauce

\$12

GARLIC FRIED CALAMARI
squid legs, garlic chili sauce

\$15

HAMACHI KAMA
grilled yellowtail collar, ponzu, grated daikon

\$20

SOUP

MISO SOUP
scallion, seaweed, tofu

\$5

MUSHROOM MISO
shiitake, shimeji, enoki, seaweed

\$8

MEAT

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

\$15

A5 WAGYU
cooked medium, yellow onion, mustard soy sauce

\$22

KARAAGE FRIED CHICKEN
soy sauce & garlic marinated, spicy garlic dip

\$9

SPICY CHEESE KARAAGE
soy garlic fried chicken, mozzarella, scallion, garlic chili

\$10

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

\$19

VEGETABLE

SEAWEED SALAD
seaweed, sesame oil & seeds

\$7

EDAMAME
green soy bean with sea salt

\$7

GARLIC EDAMAME
garlic chili flakes

\$8

CHILLED SPICY CUCUMBER
garlic chili miso, hot sesame oil

\$6

SAUTÉED SHISHITO PEPPER
Japanese pepper, sukiyaki sauce, bonito flake

\$8

RAMEN

soft boiled egg, bok choy, kikurage mushroom, scallion

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

\$16

YUZU SHOYU
soy sauce base broth, slow cooked chicken chashu

\$16

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

\$24

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

\$25

MINI RICE BOWL

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

\$16

GYU DON
sliced beef, pickles, sukiyaki broth

\$16

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

\$21

NOODLE

KINOKO UDON
shiitake, shimeji, enoki, ankake thickened broth,
soy broth, tempura

\$16

NABEYAKI UDON
chicken, napa, scallion, seaweed, egg, tempura

\$18

BEEF CURRY UDON
sliced beef, napa, scallion, seaweed, egg, tempura

\$18

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

\$18

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

\$16



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
15 pieces

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 takuan roll

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

Stay connected
INSTAGRAM



SIGNATURE ROLL

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

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.