

SASHIMI SPECIALTIES

MICRO GREEN	15	SEARED GARLIC TUNA *	13
<i>4 variety sashimi served on top of cucumber slices topped with microgreens, avocado, cucumbers, capers, green onions, and ponzu vinaigrette.</i>		<i>Seared tuna sashimi with fried garlic and Served with garlic ponzu</i>	
SPICY SEARED SALMON CARPACCIO *	11	ALBACORE CRISPY ONION	13
<i>Salmon seared with 7-flavored chili topped with fried jalapeños, avocado, cucumbers, capers, green onions, and ponzu vinaigrette.</i>		<i>Seared albacore sashimi with a splash of ponzu topped with fried and green onions.</i>	
HIRAME CARPACCIO *	14	RIB-EYE	13
<i>Halibut served with sriarcha chili and yuzu topped with green onions</i>		<i>Seared rib-eye steak thinly sliced and topped with garlic, ginger, green onions, served with a mild soy vinaigrette.</i>	
		YELLOWTAIL JALAPENO **	13
		<i>Yellowtail sashimi topped with jalapeño and a splash of ponzu.</i>	
		HONEYMOON OYSTER (2PCS)	20
		<i>Uni, oyster, smelt roe, salmon roe, and a fresh quail egg served on an oyster half shell (Seasonal)</i>	

ASSORTED SASHIMI PLATE

TUNA, SALMON, YELLOWTAIL & CHEF'S SELECTION

3 VARIETIES (9 PIECES)	25
4 VARIETIES (12 PIECES)	30
6 VARIETIES (16 PIECES)	35

ASSORTED SUSHI PLATE 25

TUNA, SALMON, YELLOWTAIL, ALBACORE, SHRIMP, SNAPPER, CALIFORNIA ROLL (4) and SPICY TUNA ROLL (4)

TOP SELLING ROLLS

SPICY HOLLYWOOD ROLL *	14
<i>Tempura roll with spicy sashimi mix, kanikama, cream cheese, jalapeño, avocado, and served with sweet soy sauce and spicy mayo.</i>	
TERMINATOR ***	15
<i>Spicy tuna roll wrapped with salmon and avocado, topped with jalapeño, 7-flavored chili, chili oil, ponzu, sriracha, and green onions. Hasta la vista, baby.</i>	
UNIVERSAL ROLL	15
<i>Our version of the rainbow roll. California roll topped with tuna, salmon, yellowtail, shrimp, and avocado.</i>	

SPECIAL ROLLS

DRAGON 15
California roll half wrapped with eel and avocado. Served with eel sauce.

JEZEBEL **** 14
Spicy sashimi mix, kanikama, jalapeño, cucumber, avocado. Served with ponzu, chili oil, and habanero sauce.

ORANGE DRAGON ** 15
Eel roll half wrapped with salmon. Served with sweet soy sauce and 7-flavored chili.

PHILADELPHIA 14
Cream cheese, salmon, kanikama, cucumber, avocado, and yamagobo.

SCORPION * 12
House kanikama mix topped with shrimp and avocado. Served with spicy mayo.

TRADITIONAL CUT ROLLS

AVOCADO 5
CALIFORNIA 7
CRAB LEG 9
CUCUMBER 4

SUSHI and SASHIMI

	SUSHI	SASHIMI
TUNA, <i>Maguro</i>	6.5	12
SEARED TUNA	7	13
WHITE TUNA, <i>Ono</i>	5.5	11
YELLOWTAIL, <i>Hamachi</i>	6.5	13
SALMON, <i>Sake</i>	5	10
SEARED SALMON	5.5	11
ALBACORE, <i>Binnaga maguro</i>	5.5	11
HALIBUT, <i>Hirame</i>	7	14
RED SNAPPER, <i>Tai</i>	6.5	13
MACKAREL, <i>Saba</i>	5	10
SHRIMP, <i>Ebi</i>	5.5	11
SWEET EGG, <i>Tamago</i>	4	

SHRIMP CRUNCHY 12
Shrimp tempura with avocado and crunchy tempura flakes. Served with eel sauce.

OISHI (6pcs) 16
Tuna, salmon, yellowtail, kanikama mix, avocado and radish sprouts with a splash of yuzu.

SPIDER (5pcs) 13
Soft shell crab roll with kanikama mix, yamagobo, kaiware, cucumber, avocado, and masago. Served with a spider-web spicy mayo and eel sauce.

TNT ** 16
Spicy tuna roll half wrapped with albacore, tuna, and avocado. Topped with crispy onions and served with ponzu.

THE SECRET GARDEN 13
Yellow daikon, avocado, and asparagus topped with shredded red leaf lettuce and tomato with a splash of yuzu juice.

VEGETABLE (5) 6
SPICY TUNA 9
SALMON SKIN (5) 7

Hand Rolls available upon request.
 Spicy [***]

	SUSHI	SASHIMI
TORO	MP	MP
SWEET SHRIMP, <i>Amaebi</i>	MP	MP
EEL, <i>Unagi</i>	7	14
CRAB LEG, <i>Kani</i>	8.5	10
OCTOPUS, <i>Tako</i>	6	12
SQUID, <i>Ika</i>	4.5	10
SCALLOP, <i>Hotate</i>	6.5	6.5
SURF CLAM, <i>Hokkigai</i>	5.5	11
SMELT ROE, <i>Masago</i>	5.5	-
SALMON ROE, <i>Ikura</i>	7	-
SEA URCHIN, <i>Uni</i>	MP	MP
SWEET TOFU, <i>Inari</i>	4	

STARTERS

EDAMAME	5	BAKED MUSSELS	7
<i>Steamed soy beans.</i>		<i>Topped with spicy mayo and masago.</i>	
GARLIC EDAMAME	6	AGEDASHI TOFU	5
<i>Pan-tossed soy beans with garlic and olive oil.</i>		<i>Served with tentsuyu and bonito flakes</i>	
GYOZA	6	TAKOYAKI	6
<i>Pan-fried dumplings with ground chicken and chopped vegetables.</i>		<i>Pancake ball stuffed with octopus.</i>	
CRISPY CALAMARI	8	SHISHITO PEPPERS	6
<i>Hand breaded and lightly fried calamari.</i>		<i>Lightly pan-fried</i>	
CHICKEN KARAAGE	7	MIXED TEMPURA	8
<i>Japanese style fried chicken.</i>		<i>Deep fried shrimp and assortment of vegetables</i>	
		SPICY TUNA TARTAR*	11
		<i>Sashimi grade tuna mixed with avocado, radish sprouts, and spicy mayo</i>	

SALADS

HOUSE	5	SOFT SHELL CRAB	16
<i>Mixed greens with ponzu dressing.</i>		<i>Mixed greens topped with soft shell crab, served with ponzu dressing.</i>	
SEAWEED	4	WASABI CHICKEN	13
SQUID	6	<i>Grilled marinated chicken breast, served with sweet and sour miso dressing.</i>	
SALMON SKIN	10	SEARED TUNA *	16
<i>Mixed greens topped with fresh grilled salmon skin, served with ponzu dressing.</i>		<i>Mixed greens topped with seared Ahi Tuna.</i>	
		SASHIMI	19
		<i>Mixed greens topped with assorted sashimi, served with ponzu dressing.</i>	

MISO SOUP

HOUSE	3
<i>Served with, tofu, green onions, and seaweed.</i>	
SHITAKE	5
<i>Egg, tofu, green onions and shiitake mushrooms</i>	
SEAFOOD	7
<i>Scallops, green mussel, shrimp and fishcake</i>	

NOODLES

KITSUNE UDON 12
Udon noodle soup with sweet seasoned tofu, fish cake, green onion, and tenkasu.

TEMPURA UDON 13
Udon noodle soup with an assortment of tempura.

TONKOTSU RAMEN 14
House special chashu thin ramen noodles with bamboo shoots and seaweed.

NABEYAKI UDON 15
Udon noodle soup with chicken, green mussels, jumbo scallop, shrimp tempura, fish cake, aburaage, green onion, shiitake mushrooms, and hard broiled egg.

HOUSE SPECIALTIES

BRAISED BEEF RIBS 20
Slowly cooked beef short ribs braised to perfection.

GARLIC STEAK 22
Rib-eye sautéed with garlic and served with a red-wine soy reduction sauce.

MISO CHILEAN SEA BASS 23
Marinated in a special miso dressing.

PORK CUTLET (TONKATSU) 15
Hand breaded pork loin, lightly fried and served with tonkatsu sauce.

BBQ SHORT RIBS 16
Grilled to perfection.

UNAGI DONBURI 18
Fresh water broiler eel served with a house barbeque soy sauce.

SHRIMP AND VEGETABLE TEMPURA 16
Shrimp and vegetables lightly battered and fried, served with tempura sauce.

VEGETABLE TEMPURA 13
Mixed vegetables lightly battered and fried, served with tempura sauce.

TERRIYAKI

BEEF RIB EYE 18

CHICKEN BREAST 14

SALMON FILET 16