

**** SUSHI IS MADE FRESH TO ORDER TIMES MAY BE SHORTER OR LONGER DEPENDING ON VOLUME ****

APPETIZERS 前菜

Miso Soup Fish broth w/ tofu, seaweed & green onion	3.00	Gyoza Pork dumpling Fried Or Steam	10.00
House Salad Ginger dressing w/ lettuce & carrots	4.00	Spring Roll Vegetable, Fried	8.00
Cucumber Salad w/ krab stick & sunomono sauce	5.00	Age-dashi Tofu Fried tofu with Fish broth * non vegetarian**	9.00
Edamame Soy Bean	8.00	Shrimp & Vegetable Tempura 2pcs shrimp & 3pcs assorted vegetable	15.00
Seaweed Salad	8.00	Vegetable Tempura 6pcs assorted vegetable	13.00
Squid Salad	10.00	Tuna Tataki Seared Tuna w/ Citrus soy sauce	22.00
Baby Octopus Sweet soy sake reduction	10.00	Sashimi Salad Assorted Raw fish mix w/ lettuce, cucumber & spring mix drizzled w/ Red bean chili vinaigrette sauce	32.00

TERIYAKI 照り焼き

Charbroiled & basted with teriyaki sauce served with sautéed vegetables, 2 pork dumplings, cucumber salad w/ kimchi spicy sauce, steamed rice & fruits

Chicken	24.00	Shrimp	28.00	Chicken	18.00	Shrimp	20.00
Salmon	28.00			Beef	19.00		

* May take an extra 10-15 minutes to prepare *

UDON うどん

white Japanese thick wheat-flour noodles in a **FISH** broth

Tempura Udon 2pcs shrimps on the side	17.00	Beef Udon Slice thin beef & green onion	17.00
Vegetable Udon mix vegetables & shiitake mushrooms Fish broth * non vegetarian**	17.00		
Nabeyaki Udon Cast Iron pot w/ clam, fish cake, chicken, napa cabbage, shiitake mushroom, fried tofu skin, poached egg, green onion & shrimp tempura	23.00		

**** GLUTEN FREE NOT AVAILABLE ****

**** For Parties of Five or More, Gratuity Will Be Added ****

**** Any Substitutions or Special Requests Will Incur an Additional Charge ****

**** Prepared in a kitchen or sushi bar where fish, shellfish, sesame, soy, wheat, Gluten, milk, eggs, and peanuts are used. ****

**** Consuming raw or under cooked meats, poultry, seafood, shellfish,**

or eggs May increase your risk of food borne illnesses.

SUSHI & SASHIMI COMBO

寿司&刺身コンボ

**** Raw food sign ****

Chirashi A variety of sashimi over a bed of sushi rice *chef's choice of assorted fresh fish*	38.00
Sushi Special 8 pcs of nigiri sushi & a Spicy Tuna Roll *chef's choice of assorted fresh fish*	34.00
Sushi & Sashimi Combination 7 pcs of sushi, 9 pcs of sashimi & a California roll *chef's choice of assorted fresh fish*	45.00
Sashimi Regular 18 pcs depending on cut *chef's choice of assorted fresh fish*	55.00
Sashimi Deluxe 24 pcs depending on cut *chef's choice of assorted fresh fish*	65.00

SUSHI ROLL 巻き寿司

Bacon Roll bacon, krab, crunchy, avocado & sp mayo	9.00
Tuna Roll tuna & seaweed outside	10.00
Eel Roll eel & cucumber, w/ eel sauce on top	11.00
Surf n Turf Roll steak & boiled shrimp, w/ sp mayo	12.00
Vegetarian Roll Carrot, Avocado & Cucumber	8.00
New York Roll steak & avocado, w/ sp mayo	10.00
Philly Roll smoked salmon, cream cheese & avocado	12.00
Crunchy Tuna Roll tuna & crunchy, w/ sp mayo	12.00
Spicy Salmon Roll Salmon, cucumber, green onion w/ spicy sauce & spicy mayo	12.00

NIGIRI OR SASHIMI

*Sushi is made of rice balls with wasabi & fish or vegetable on top.
Sashimi is a dish made of thinly sliced raw fish *

	Nigiri 2pcs	Sashimi 3pcs		Nigiri 2pcs	Sashimi 3pcs
Eel	10.00	14.00	Smoke Salmon	9.00	13.00
Tuna	11.00	16.00	Surf Clam	9.00	13.00
Yellowtail	11.00	16.00	Ikura	10.00	14.00
Sweet Shrimp	11.00	15.00	Scallop	11.00	16.00
Salmon	9.00	15.00	Shrimp	7.00	10.00
Escolar	9.00	14.00	Tamago	7.00	9.00
Octopus	8.00	13.00	Tobiko	9.00	13.00
Mackerel	7.00	10.00	Masago	9.00	13.00
Krab	6.00	9.00	Inari (tofu skin)	7.00	

**** GLUTEN FREE NOT AVAILABLE ****

California Roll krab, avocado & cucumber, masago outside	9.00
Rainbow Roll Boiled shrimp & cucumber inside w/ tuna, salmon, whitefish & avocado on top	16.00
Spicy Tuna Roll Tuna, cucumber, green onion w/ spicy sauce & spicy mayo	12.00
Spider Roll soft shell crab, avocado, cucumber & sp mayo, w/ masago , eel sauce on top	16.00
Volcano Roll May take an extra 10-15 minutes to prepare * baked krab salad on top of California Roll without masago	15.00
MotoRolla Shrimp tempura, avocado, bacon, krab salad, jalapeño, garlic chip, futomaki style w/ eel sauce on top	13.00
This Is How We Roll Shrimp tempura, cucumber & sp mayo w/ salmon, krab salad on top	17.00
J.O.J. Roll (Just Off The Jet) Tuna, boiled shrimp, avocado, cucumber & sp mayo with fried fish on top w/ eel sauce on top	17.00
XXX Roll Xtra hot spicy tuna, cucumber & crunchy (Thai pepper, Jalapeno Pepper, Habanero pepper, & a little bit Ghost pepper mix with chef special sauce) *please only for the daring*	13.00

SIDE ORDER

Steam Rice	3.00	Chicken Teriyaki	12.00	Salmon Garlic Butter	14.00
Brown Rice	3.00	Shrimp Teriyaki	14.00	Shrimp Tempura 1 pcs	3.50
Sushi Rice	4.00	Salmon Teriyaki	14.00	Chicken Tempura 1 pcs	2.50
Fried Rice	6.00				

DESSERTS 甘味

Fried Cheese Cake 10.00
 Deep fried cheesecake with vanilla ice cream topped with
 Chocolate syrup, strawberry syrup, cinnamon and powder sugar

Green Tea Ice Cream Sandwich 8.00
 Sandwich filling with green tea ice cream and chocolate flavored

BEVERAGE 飲物

Soft Drink Coca Cola products 4.00
Sweet or UN sweet 4.00
Hot or Ice Green Tea Price Per Person 4.00

BEER 啤酒

Ultra, Bud Light 5.00
Sapporo, Kirin, Asahi, Kirin Light 6.00
Sapporo Can (22oz) 10.00
Kirin Can (25oz) 12.00

RED WINE 紅酒

	Glass	Bottle
House Cabernet	10.00	30.00
Cellar#8 "Lodi" \ Pinot Noir	12.00	34.00

Mochi Ice Cream 9.00
 Japanese rice cake with ice cream filling
 GREEN TEA | RED BEAN
 | MANGO | STRAWBERRY
 One order three pcs "one flavor only"

Ramune Japanese Soda No Refill 5.00
Perrier No Refill 6.00
Bottle Water No Refill 4.00

Coedo Marihana Session IPA 9.00
Orion 8.00
Echigo Koshihikari Rice Beer 9.00
Echigo Premium Red Ale 9.00

WHITE WINE 白酒

	Glass	Bottle
House Chardonnay	10.00	
Cavit "Italy" \ Pinot Grigio	12.00	34.00
Riesling	14.00	40.00

SAKE 清酒

Hot Sake (S) 8.00 **(L)** 13.00

Plum Wine (Glass) 10.00 **(Bottle)** 32.00

Kikusui Funaguchi Nama Genshu Can (200ml) 15.00
 This stuff will turn your cheeks red, but has a fantastic thick Texture and sweet taste that just screams springtime picnic

Kurosawa Junmai Kimoto Bottle (300ml) 23.00
 Full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake Body

Kikusui Chrysanthemum Water Bottle (300ml) 24.00
 This is a great example of clean and crisp sake that has citrus tones with a dry finish

Dassai 45 Bottle (300ml) 26.00
Bottle (720ml) 56.00
 Light, balanced, clean and easy drinking
 There are wonderful fruits on the palate
 Without Coming off too sweet.

Kubota Kouju Junmai Ginjo Bottle (720ml) 50.00
 Its mild aroma comfortably expands, and the gently sweet mouthfeel shifts to a light acidic touch, with a mellow and rich rice-influenced finish.

Wakatake Onikoroshi Junmai Daiginjo Demon Slayer Bottle (720ml) 75.00
 slightly sweet, with notes that include melon, green apple, daphne, and marshmallow. The use of Shizuoka yeast strain HD-1 is noteworthy as it provides high-key aromatics and the aforementioned silky texture.



Kikusui Pulpy Tangerine (180ml) 13.00
 Most pulp mandarin orange sake, based on Junmai Sake with unique bottle shape like real orange, very fresh taste and surprisingly pulpy



Kikusui Pulpy Pineapple (180ml) 13.00
 A Japanese sake based using 20% fruit juice. The juicy sweet and sour taste of pineapple and the refreshing flavor of sake have a perfect balance.



Kikusui Pulpy Grapefruit (180ml) 13.00
 The sweetness of pink grapefruit and the refreshing flavor of sake have a perfect balance.



Kizakura Yuzu Shuwa Sprkling (330ml) 16.00
 Its refreshing taste is one of the essential materials in Japanese food culture. Squeezed juice for seasoning of salad, a slice of peel for Oden, and Japanese lemonade with Yuzu pulp. Nothing goes to waste.



Kikusui Perfect Snow Sake UNFILTERED Bottle (300ml) 25.00
 White, cloudy sake reminiscent of pure snow, with a crisp, dynamic flavor despite its sweet, full-bodied palate

PLEASE CHECK OUT OUR KITCHEN SPECIAL AND SIGNATURE SUSHI ROLL

PLEASE CHECK OUT OTHER NEW SAKE'S ON THE BOARD