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

APPETIZERS 前菜

Miso Soup		Gyoza	10.00	SUSHI & SASHIMI (COMBO		NIGI	RI OR	SASHIM	I	
Fish broth w tofu, seaweed & green onion House Salad		Pork dumpling Fried Or Steam Spring Roll	8.00	寿司&刺身コン		*Sush			sabi & fish or vegetal thinly sliced raw fish *		
Ginger dressing w lettuce & carrots		Vegetable, Fried	0.00	** 🦘 Raw food sign *			Nigiri	Sashimi			Sashimi
<i>Cucumber Salad</i> w/ krab stick & sunomono sauce		Age-dashi Tofu Fried tofu with Fish broth * non vegetarian"	72 9.00 0		A		2pcs	3pcs		2pcs	3pcs
Edamame Soy Bean		Shrimp & Vegetable Tempura	15 00	Chirashi *** A variety of sashimi over a bed of sushi rice	38.00	Eel	10.00	14.00	Smoke Salmon [®] *	9.00	13.00
Seaweed Salad	8.00	Vegetable Tempura	13.00	*chef's choice of assorted fresh fish*	~~~~	Tuna 🐄	11.00	16.00	Surf Clam	9.00	13.00
Couried Colord		6pcs assorted vegetable Tuna Tataki 🦄	22.00	Sushi Special 🦇 8 pcs of nigiri sushi & a Spicy Tuna Roll	34.00	Yellowtail 🐄	11.00	16.00	Ikura 🛰	10.00	14.00
Squid Salad		Seared Tuna w/Citrus soy sauce	22.00	*chef's choice of assorted fresh fish*	7	Sweet Shrimp 👒	11.00	15.00	Scallop 🐄	11.00	16.00
Baby Octopus		Sashimi Salad	32.00	Sushi & Sashimi Combination		Salmon 🐄	9.00	15.00	Shrimp	7.00	10.00
Sweet soy sake reduction		Assorted Raw fish mix w/ lettuce, cucumber & spring mix drizzled w/ Red bean chili vinaigrette sauce		7 pcs of sushi, 9 pcs of sashimi & a California *chef's choice of assorted fresh fish*		Escolar 🛰	9.00	14.00	Tamago	7.00	9.00
		$\left(\left(\left$	V. P	Sashimi Regular ^{May} 18 pcs depending on cut	55.00	Octopus	8.00	13.00	Tobiko 🐄	9.00	13.00
TERIYAKI 照り焼き		YAKISOBA 焼きそば	d	*chef's choice of assorted fresh fish*		Mackerel	7.00	10.00	Masago 👒	9.00	13.00
Charbroiled & basted with teriyaki sauce serve 2 pork dumplings, cucumber salad w/kimch				Sashimi Deluxe	65.00	Krab	6.00	9.00	Inari (tofo aloin)	7.00	
& fruits				24 pcs depending on cut *chef's choice of assorted fresh fish*					(tofu skin)		
Chicken 24.00 Shrin	пр <u>28.00</u>	0 Chicken 18.00	Shrimp 20.00								
Salmon 28.00		Beef 19.00			_						
* May take an extra 10-15 minutes to prepare *			No. of the second se	SUSHI ROLL 巻き寿司	Ĩ/	** GLUTEN FR	PEE NOT	AVAILABLE	7 **		
			S./	Bacon Roll bacon, krab, crunchy, avocado & sp mayo	9.00	California Roll krab, avocado & cucun		outside			9.00
			1346	Tuna Roll 🦄	10.00	Rainbow Roll	0	onisiue			16.00
UDON うどん				tuna & seaweed outside	3	Boiled shrimp & cucumbe		na, salmon, whitefi	ish & avocado on top		
white Japanese thick wheat-flour noodles in a 1	15H broth		T.	eel & cucumber, w/ eel sauce on top	11.00	Spicy Tuna Rol Tuna, cucumber, green		y sauce & spicy	mayo		12.00
Tempura Udon 17.00	Beef Udon	17,000		Surf n Turf Roll	12.00	Spider Roll 🐄		,			16.00
2pcs shrimps on the side	Slice thin beef & green onion	(*) (*)	9/h	steak & boiled shrimp, w/ sp mayo Vegetarian Roll	8.00	soft shell crab, avocado, Volcano Roll		1 0		are *	15.00
Vegetable Udon		17.00	4	Carrot, Avocado & Cucumber	0.00	baked krab salad on to	•			ai c	15.00
mix vegetables & shiitake mushrooms <mark>Fish b</mark>	oroth * non vegetar			New York Roll	10.00	<i>MotoRolla</i>					13.00
Nabeyaki Udon		23.00		steak & avocado, w∕sp mayo		Shrimp tempura, avoca eel sauce on top	do, bacon, ki	rab salad, jalaper	ĩo, garlic chip, futoma	ki style w 	
Cast Iron pot w/ clam, fish cake, chicken, napa				Philly Roll 🐄	12.00	This Is How W	e Roll	Thinky			17.00
fried tofu skin, poached egg, green onion & shr.	imp tempura		6	smoked salmon, cream cheese & avocado	4.0.00	Shrimp tempura, cucum	-	0	erab salad on top		
** GLUTEN FREE NOT AVAILABLE ** ** For Parties of Five or More, Gratuity Will Be Added ** ** Any Substitutions or Special Requests Will Incur an Additional Charge **							w/eel sauc	17.00 e			
** Prepared in a kitchen or sushi bar where fish, shellfish, sesame, soy, wheat, Gluten, milk, eggs, and peanuts are used. ** Spicy Salmon Roll 🐄 12.00 XXX Roll 🐄						13.00					
		ncrease your risk of food borne illnesses.		Salmon, cucumber, green onion w∕ spicy sauce & spicy mayo		Xtra hot spicy tuna, cu pepper, & a little bit G daring*					

SIDE ORDER

DESSERTS 甘味

Fried Cheese Cake

BEVERAGE 飲物

Sweet or UN sweet

BEER 啤酒

Ultra, Bud Light

Kirin Can (25oz)

Sapporo Can (22oz)

Sapporo, Kirin, Asahi, Kirin Light

Hot or Ice Green Tea

Soft Drink Coca Cola products

Deep fried cheesecake with vanilla ice cream topped with

Green Tea Ice Cream Sandwich

Chocolate syrup, strawberry syrup, cinnamon and powder sugar

Sandwich filling with green tea ice cream and chocolate flavored

Price Per Person

Steam Rice	3.00	Chicken Teriyaki
Brown Rice	3.00	Shrimp Teriyaki
Sushi Rice	4.00	Salmon Teriyaki
Fried Rice	6.00	

Salmon Garlic Butter Shrimp Tempura 1 bcs Chicken Tempura 1 pcs

12.00

14.00

14.00

10.00

8.00

4.00

4.00

4.00

5.00

6.00

10.00

12.00



14.00

3.50

2.50

9.00

6.00 4.00

9.00

8.00

9.00

9.00

10.00

12.00

14.00

Glass Bottle

34.00

40.00

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



Ramune Ja	apanese Soda No Refil
Perrier No	Refill
Bottle Water	No Refill

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

RED WINE 紅酒	Glass
House Cabernet	10.00
Cellar#8 "Lodi" \ Pinot Noir	12.00

Bottle 30.00 34.00

WHITE WINE 白酒 House Chardonnay Cavit "Italy" \ Pinot Grigio Riesling

PLEASE CHECK OUT OUR KITCHEN SPECIAL AND SIGNATURE SUSHI ROLL

SAKE 清酒

7月 22.

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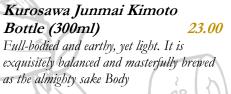
Hot Sake (S) 8.00

(L) 13.00

Kikusui Funaguchi Nama Genshu Can (200ml) This stuff will turn your cheeks red, but has

just screams springtime picnic

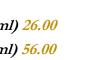
15.00 a fantastic thick. Texture and sweet taste that



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



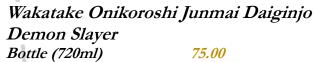


Dassai 45 Bottle (300ml) 26.00 Bottle (720ml) 56.00

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.



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.





Plum Wine (Glass) 10.00 (Bottle) 32.00



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 Grapefurit (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 OTHER NEW SAKE'S ON THE BOARD