

## APPETIZER

### from our kitchen

- Agedashi-Tofu deep fried tofu served w/ special sauce 5.5
- Beef Tataki a selection of tender sliced beef broiled med. rare w/ special sauce 10.5
- Chicken Roll deep fried chicken w/ cream cheese and crab stick 6.5
- Ebi Shumai steamed shrimp dumplings 6
- Edamame broiled green soy beans 4.5
- Fried Oyster 6
- Green Gyoza steamed vegetable dumplings 5
- Gyoza pan fried pork & vegetable dumplings 5
- Hamachi Kama broiled yellow tail neck served w/ special sauce 13.5
- Ika Maru broiled squid w/ soy & ginger sauce or teriyaki sauce 9.5
- Negimamaki broiled beef & scallion wrap w/ special sauce 8
- Oshinko assorted Japanese pickled vegetables 4.5
- Scallop Appetizer deep fried scallop rolled w/ bacon 6.5
- Seafood Pancake pan fried wheat flour battered w/ seafood and scallions 9
- Seafood Spring Roll 5.5
- Soft Shell Crab Tempura 7.5
- Squid Appetizer steamed squid served w/ spicy pepper paste 9.5
- Squid Tempura 7.5
- Takoyaki octopus wheat balls 4.5
- Ebiyaki shrimp wheat balls 4.5
- Tempura 8.5
- Teriyaki Chicken Wings 6
- Vegetable Croquette 5.5
- Vegetable Spring Roll 3
- Vegetable Tempura 6.5
- Wasabi Shumai steamed pork dumplings in green horseradish flavor 6
- Yakitori grilled skewered chicken pieces and scallion w/ special sauce 6.5

### from sushi bar

- Hamachi 5 pcs of yellow tail sashimi 13.5
- Maguro 5 pcs of tuna sashimi 13.5
- Sake 5 pcs of salmon sashimi 13.5
- Octopus App marinated baby octopus 7.5
- Sashimi Salad assorted sashimi and vegetables w/ ginger dressing 14.5
- Sashimi Sampler 7 pcs of assorted raw fish 14.5
- Spicy Tuna Frite deep fried spicy tuna w/ special sauce 8
- Spicy Tuna Tartar 8
- Sunomono assorted fish w/ vinegar sauce 8.5
- Sushi Sampler 4 pcs of assorted sushi 9
- Tako Su octopus w/ vinegar sauce 8.5
- Tuna Tataki seared tuna marinated in chef's special sauce 10.5

## SOUP / SALAD

- Clear Soup fish broth soup w/ tofu skin, and scallion 2.5
- Gyoza soup beef & vegetable dumpling soup sm 3. lg. 5.5
- Miso Soup soybean paste soup w/ tofu, scallion, and seaweed 2.5
- Mussel Soup New Zeland mussel in vegetable broth w/scallion 5
- Hijiki Salad marinated hijiki seaweed & vegetables 3.5
- House Salad w/ choice of ginger or miso dressing sm. 2.5 reg. 5
- Kani Salad house salad, crab stick, masago in Japanese mayo. dressing 6.5
- Salad Trio Hijiki, seaweed, and squid salad 7.5
- Seaweed Salad marinated seaweed w/ sesame oil 5
- Squid Salad marinated squid w/ sesame oil 5

## RICE

- steamed white or brown rice 2
- sushi rice 2.50

## DINNER

served w/ miso soup or salad (excluding Nabe) & rice (excluding noodle dishes)

### Donburi served on a bed of steamed rice

- Katsu Don pork or chicken deep fried breaded prepared with egg and onion 14.5
- Oyako Don chicken breast prepared with egg and onion 14.5
- Ten Don shrimp and vegetable tempura with tempura sauce 17.5
- Unaju broiled eel in eel sauce 21.5

### Hibachi grilled & served w/ hibachi sauces (sweet vinegar, miso, Japanese hot sauce)

- Chicken & Veg 18
- Seafood & Veg shrimp, scallop and lobster tail 29
- Steak & Veg 22
- Vegetable 17.5

### Katsu (Cutlet) pork or chicken breast breaded and deep fried

- Curry Katsu served with curry sauce 19
- Katsu served with katsu sauce 18

### Nabe (Hot pot) & Noodle

- Beef Curry Udon thick noodle in clear broth served with beef curry sauce 14.5
- Miso Ramen wave noodle in miso broth w/ poached egg & 2 tofu skin sushi 14
- Nabeyaki Udon thick noodle in a fish broth w/ a shrimp tempura, poached egg, vegetables & chicken 15.5
- Sukiyaki choice of thinly sliced sirloin steak, or boneless chicken breast prepared with vegetables, and tofu in sukiyaki sauce 22
- Tempura Udon thick noodle in clear broth with a shrimp and vegetable tempura 13.5
- Ten Zaru Soba buckwheat noodle served cold with dipping sauce and a shrimp tempura 15.5
- Yaki Udon pan fried noodles with beef and vegetables 14.5
- Yose Nabe white fish, scallop, shrimp, king crab, and veg. in a hot pot 23

### Tempura lightly battered & served with tempura sauce

- Chicken & Vegetable 18.5
- Shrimp & Vegetable 20.5
- Vegetable 14.5
- Lobster Tail & Vegetable 22.5
- Soft Shell Crab & Vegetable 21.5

### Teriyaki broiled & served with teriyaki or spicy teriyaki sauce

- Chicken 18
- Salmon 21
- Scallop, Shrimp, or Steak 22
- Seafood (shrimp, scallop, & lobster tail) 29
- Steak & Lobster 29.5
- Tofu 15
- Vegetable 17

## SPECIAL COMBO DINNER

Exciting Japanese tray with a variety of delicious dishes, served with soup, salad, shrimp shumai, rice and a mochi ice cream.

### Sho

- 4 pcs of sushi (tuna, white fish, salmon, shrimp), 3 pcs of sashimi (tuna, white fish, salmon), spicy tuna roll, salmon teriyaki and shrimp tempura 33.5

### Chiku

- 6 pcs of sashimi (tuna, white fish, salmon), spicy tuna roll, salmon teriyaki and negimamaki 31.5

### Bai

- 4 pcs of sushi (tuna, white fish, salmon, shrimp), spicy tuna roll, chicken teriyaki and shrimp tempura 29.5

### Maki Combo served with soup or salad

- Combo A. Spicy Tuna Roll, California Roll, & Spider Roll 20.5
- Combo B. 3 California Roll (w/smelt roe) 15
- Combo C. Vegetable Roll Combo cucumber, avocado, and oshinko 10.5

## SUSHI - SASHIMI served with soup or salad

- Sushi Regular 8 pcs of assorted sushi with spicy tuna roll 23.5
- Sushi Deluxe 10 pcs of assorted sushi with spicy tuna roll 26.5
- Sashimi Dinner 15 pcs of assorted sashimi served with a bowl of rice 26.5
- Sushi & Sashimi Combination 8 pcs sushi, 7 pcs sashimi, and spicy tuna roll 33.5
- Chirashi assorted sashimi topping on a bed of sushi rice 26.5

## LARGE PARTY TRAY

- Sashimi for 2 chef selected assorted sashimi platter for 2 55
- Sushi A 24 pcs assorted sushi, spicy tuna roll, California roll, and shrimp tempura roll 63
- Sushi B 44 pcs assorted sushi, yellow tail roll, California roll, salmon roll, and spicy tuna roll 105
- Love Boat 12 pcs sushi, 12 pcs sashimi, shrimp tempura roll, spicy tuna roll, and California roll 63
- Sushi & Sashimi Heaven 24 pcs sushi, 24 pcs sashimi, shrimp tempura roll, spicy tuna roll, and California roll 105

## SPECIALTIES

served with soup or salad and rice

- Bi Bim Bap mixed veg., beef, & a fried egg served w/ special hot pepper paste 17.5
- Bul Go Gi broiled thin sliced rib eye and veg. marinated in our special sauce 17.5
- Bul Go Gi Dup Bap Bul Go Gi with fried egg served on a bed of rice 17.5
- Gal Bi grilled short beef rib marinated in our special sauce 19.5
- Hwae Dup Bap assorted sashimi with mixed veg. served w/ special hot pepper paste 19.5
- Seafood Soft Tofu Casserole & Gal Bi Combo w/salad, a raw egg, & rice 23.5
- Stone-Pot Bi Bim Bap (dine-in only) vegetables, raw egg york, & beef on a bed of rice in a hot stone pot served w/ hot pepper paste 18.5
- Tilapia Combo broiled tilapia with ginger & scallion and tilapia katsu served with katsu sauce 18.5

## SUSHI / SASHIMI A LA CARTE (Price per piece)

Albacore	2.5	Amaebi (Sweet Shrimp)	3	Anago (Salt Water Eel)	4.5
Botan Ebi (Giant Shrimp)	4.5	Ebi (Shrimp)	2.25	Hamachi (Yellow Tail)	3
Hirame (Fluke)	2.5	Hokkigai (Surf Clam)	2.5	Hotategai (Scallop)	3
Ika (Squid)	2.5	Ikura (Salmon Roe)	3.25	Inari-zushi (Tofu Skin)	1.75
Kani-Kamaboko (Crab Stick)	1.75	King Crab	4.5	Madai (Red Snapper)	3.25
Maguro (Tuna)	3	Masago (Smelt Roe)	2.25	Mirugai (Giant Clam)	M.P.
Oo Toro (Belly of Tuna)	M.P.	Saba (Mackerel)	2.5	Sake (Salmon)	3
Sawara (Spanish Mackerel)	2.5	Smoked Salmon	3	Suzuki (Striped Bass)	2.5
Tako (Octopus)	2.75	Tamago (Egg Custard)	2	Tobiko (Flying Fish Roe)	2.5
Unagi (Fresh Water Eel)	3.5	Uni (Sea Urchin)	4.5	Wasabi Tobiko	3
White Tuna	2.75	(with quail egg on top: \$1/pc extra)			

## MAKI (Roll) / TEMAKI (Hand Roll)

Avocado	4	Calamari Tempura	5.5	Calif.	5
Calif. (w/ smelt roe)	5.5	Cucumber	3.5	Cucum/Avoc Inside-Out	5
Eel (w/ cucumber)	7.5	Kanpyo	4.5	Mango/Avoc Inside-Out	5
Mixed Vegetable	5	Oshinko (pickled veg.)	4	Philly	6.5
Salmon	6	Salmon Skin	5	Shitake Mushroom	4.5
Shrimp Temp. (w/ cucumber)	7	Spicy Salmon (w/ scallion)	7	Spicy Scallop	7
Spicy Scallop (w/ smelt roe)	7.5	Spicy Tuna (w/ scallion)	7	Spicy Yellow Tail (w/ scallion)	7
Sweet Potato Tempura	4.5	Tuna	6	Yellow Tail (w/ scallion)	6

(carrots, soy paper, cucumber or extra ginger: \$.50 extra)

(asparagus, avocado, brown rice, crunch, smelt roe, cream cheese, mango, spicy mayo sauce, or inside-out roll \$1.00 extra.)