



SUSHI SPECIALS

All sushi specials come with miso soup and ginger salad.
Absolutely no substitutions, please.

SUSHI A

(5 pieces of nigiri sushi and a cucumber roll).....\$15.75

SUSHI B

(5 pieces of nigiri sushi and a tuna roll).....\$17.75

SUSHI C

(5 pieces of nigiri sushi and a yellowtail scallion roll).....\$17.75

SUSHI D

(5 pieces of nigiri sushi and a spicy tuna roll).....\$19.75

SUSHI E

(5 pieces of nigiri sushi and a spicy salmon roll).....\$18.75



MAKIMONO SPECIALS

All makimono specials come with miso soup and ginger salad. Absolutely no substitutions, please.

SUSHI A

(Tuna roll, cucumber roll and spicy salmon rolls).....\$16.75

SUSHI B

(Tuna roll, salmon roll and cucumber rolls).....\$14.75

SUSHI C

(Spicy tuna roll, spicy salmon roll & cucumber rolls).....\$18.75

SUSHI D

(Unagi roll , cucumber roll, and spicy salmon rolls).....\$19.75



ROBATAYAKI SPECIALS

All robatayaki specials come with miso soup, ginger salad & steamed rice. Absolutely no substitutions.

Miso marinated duck breast served on a hoba leaf.....\$16.75

Grilled marinated chicken breast with tare sauce.....\$14.75

Grilled salmon.....\$16.75

Grilled Gulf snapper with tare sauce.....\$18.75

Marinated Japanese black cod in house special miso sauce.....\$18.75

Whole squid mirin yaki.....\$19.75

Grilled Eel with eel sauce, avocado and cucumber.....\$15.75



SOUPS

- Miso soup.....\$2.00
- Miso soup with Snow crab\$4.50
- Miso soup with Shiitake mushrooms.....\$3.50

SALADS

- Ginger salad with snow crab.....\$5.50
- House Salad (mixed greens with house ginger dressing).....\$3.00
- Aburi Salmon Salad\$8.00
(seared salmon with greens and spicy yuzu ponzu)
- Tuna Tataki Salad.....\$9.50
(with mixed greens served with sweet garlic soy sesame dressing)
- Wakame Salad (seaweed salad).....\$4.50
- Mozuku (stringy seaweed salad).....\$4.50
- Ika Salad (squid salad)\$6.00
- Jellyfish Salad\$6.00

SUNOMONO

- Cucumber/Wakame\$4.00
- Tako.....\$7.50
- Ebi.....\$6.00
- Kani\$6.00
- Assorted (tako, ebi, kani, wakame and cucumber).....\$8.00



APPETIZERS

- Fresh edamame with Himalayan salt.....\$5.00
- Calamari Karaage\$9.50
(Fried Calamari serve with Ponzu sauce)
- Baked Green Mussels\$9.50
(Japanese mayo & topped with eel sauce, masago, and scallion)
- Bake Scallops\$9.50
(baked with Japanese mayo, eel saure, masago and scallion)
- Baked Lobster Tempura.....\$16.50
(Baked with Japanese mayo, eel sauce, masago, scallion)
- Mozuku (Mozuku seaweed with Quail)\$3.50
- Moro-Kyu (Fresh cucumber with moromi miso).....\$5.50
- Oshinko Moriawase (assorted Japanese pickles).....\$6.00
- Takowasa (wasabi marinated octopus).....\$6.00
- Shishamou (grilled smelt)\$6.00
- Tuna Tataki (seared tuna with ponzu).....\$12.50
- Albacore Tataki\$12.50
(seared albacore tuna with spicy ponzu)
- Salmon tataki (seared salmon with spicy ponzu)\$9.50
- Beef Tataki\$9.50
(seared steak with ponzu jalapeno, cilantro and fried garlic)
- Soft shell crab tempura (served with ponzu citrus).....\$8.50
- Kobe Beef Tarta (with quail egg and truffle soy).....\$24.50



SUSHIBAR APPETIZERS

- Spicy Yuzu Suzuki\$12.00
- Spicy Tuna Tartar\$12.00
(With Quail egg yolk served with Truffle soy)
- Thinly Sliced Fresh Flounder.....\$12.00
(With ponzu and green onion)
- Fresh Yellowtail.....\$14.00
(With a zest of lemon, cilantro, serrano pepper and grated wasabi)
- Thinly sliced tuna.....\$14.00
(With Truffle soy sauce and caviar)
- Tuna Tataki Seared tuna served.....\$14.00
(With ponzu, scallions, pan fried garlic and hot sriracha)
- Fresh SImon\$11.50
(Served w/Nikini and Wasabi relish)
- Spicy salmon sashimi\$12.50
(With yuzu kosho ponzu sauce)
- Kampachi thinly sliced\$14.50
(Served WithYuzu ponzu, E.V.O.O yuzu kosho and zest of lime)
- Aji carpaccio Horse Mackerel,.....\$16.00
(WithYuzu ponzu, E.V.O.O and Himalyan)
- Ankimo topped\$12.00
(With cucumber and caviar then served with ponzu sauce)