

## SUSHI & SASHIMI

*Price per piece*

Tuna	3.50	Smoked Eel	3.50
Toro	M/P	Eel Avocado	3.75
White Tuna	3.50	Sweet Shrimp	M/P
Spicy Tuna	3.75	Live Scallop	M/P
Super White Tuna	3.75	Scallop	3.00
Yellowtail	3.75	Shrimp	3.00
Salmon	3.50	Sea Urchin	6.00
Smoked Salmon	3.50	Salmon Caviar	3.50
Fluke	3.00	Tobiko Caviar	3.00
Striped Bass	3.00	Live Orange Clam	M/P
Bonito	M/P	Surf Clam	2.75
Spanish Mackerel	2.75	Squid	2.75
Mackerel	2.75	Octopus	2.75
Kani	2.00	King Crab	5.00
Tamago	2.25	Inari	2.00

## SUSHI ROLLS & HAND ROLLS

Tuna Roll	4.75	Tuna Avocado Caviar Roll	7.25
California Roll	4.50	Crunchy Spicy Salmon Roll	6.75
Salmon Jalapeño Roll	6.75	Shrimp Tempura Roll	6.75
Salmon Avocado Roll	5.75	Spicy Crab Caviar Roll	9.50
Kamikaze Roll	7.50	Spicy Seafood Tempura Roll	9.50
Philadelphia Roll	6.75	Salmon Skin Roll	5.75
Chef's Special Roll	10.50	Yellowtail Scallion Roll	6.75
Haru Wasabi Roll	10.50	Toro Scallion Roll	M/P
Rock Shrimp Avocado Roll	6.25	Vegetable Tempura Roll	6.50
Boston Roll	6.75	Vegetable Roll	5.75
Eel Avocado Roll	7.00	Shiitake Cucumber Roll	4.75
Eel Cucumber Roll	7.00	Avocado Roll	3.50
Spicy Tuna Roll	6.75	Ume Shiso Roll	3.50
Cucumber Roll	3.25	Kanpyo Roll	3.50
Oshinko Roll	3.50		

*Brown rice sushi and extra sauces available for an additional charge*

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## SOUPS

Miso Soup	2.75	Lemongrass Hot & Sour Soup	7.00
With tofu, seaweed and scallions		With shrimp and scallops	

## SALADS

Field Green Salad	6.00	Tangerine Duck Salad	9.75
Mixed greens with ginger dressing		With crispy wontons and California greens	
Wafu Seaweed Salad	8.50	Calamari Salad	9.50
With sesame soy vinaigrette		Lightly fried, with miso lime dressing	
Sashimi Salad	14.50		
With Haru's special dressing			

## COLD APPETIZERS

Sashimi Ceviche	10.00	Loyster Mango Ceviche	15.00
Citrus-marinated king crab, shrimp, octopus and striped bass		Fresh lobster, mango and sweet peppers wrapped in whitefish and served with citrus ceviche sauce	
Tuna Ceviche	12.50	Tartares	
Tuna, grape tomatoes, red onion, avocado and green apple in a citrus ceviche sauce		Tuna	10.00
		With miso vinaigrette and quail egg	
Tuna Tataki	12.75	Salmon	10.00
Seared tuna with avocado salad and spicy soy vinaigrette		With yuzu ponzu sauce and a touch of fresh jalapeño	
White Tuna Tataki	12.75	Yellowtail	11.00
Seared white tuna with lemon soy vinaigrette		With sesame lemon sauce	
Sunomono	12.00	Red & White Tuna	10.00
Sashimi and seaweed salad with sweet sake vinaigrette		With soy miso lemon sauce	
Spinach Sesame	5.75	Sashimi Cucumber Rolls	
Steamed spinach with sesame sauce		Tuna or Salmon	11.00
Hijiki	6.25	Yellowtail or Spicy Tuna	12.00
Cooked Japanese black seaweed		Eel or King Crab	14.00
		Toro	M/P
		Symphony	15.00
		Layered tower of spicy tuna, salmon tartar, king crab and assorted caviar, served with wasabi sauce	

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*Some dishes contain nuts, sesame, shellfish, soy, wheat, garlic, onions, ginger, etc. Please inform your server if you have any food allergies.*

## HOT APPETIZERS

<b>Edamame</b> Steamed soybeans, lightly salted	5.50	<b>Rock Shrimp Tempura</b> With spicy creamy sauce	12.00
<b>Trio Yakitori</b> Grilled chicken, filet mignon and salmon	10.00	<b>Miso Black Cod</b> With grilled asparagus	14.00
<b>Beef Negimaki</b> Grilled sliced beef and scallion roll	9.75	<b>Shrimp &amp; Mushroom Shumai</b> With spicy soy vinaigrette	8.00
<b>House Tempura Roll</b> Eel, shrimp, salmon and asparagus	10.00	<b>King Crab Dumplings</b> Steamed, with spicy soy vinaigrette	9.00
<b>Seafood Spring Rolls</b> With green tea sauce	7.50	<b>Crispy Calamari</b> With spicy peanut sauce	9.50
<b>Grilled Spicy Chicken</b> With steamed vegetables	8.50	<b>Sea Bass Yakitori</b> With ume plum sauce	10.00
<b>Vegetable Spring Rolls</b> Vegetables and nuts with pickled plum sauce	6.00	<b>Agedashi Tofu</b> Crispy tofu with ginger, scallions and bonito flakes	6.00
<b>Mad Crab</b> Broiled king crab and shrimp in a creamy chili pepper sauce, served on a bed of sautéed mushrooms	16.00	<b>Tempura</b>	
		<b>Shrimp</b>	8.75
		<b>Vegetable</b>	7.50
		<b>Shrimp &amp; Vegetable</b>	10.00
<b>Vegetable Dumplings</b>	6.75	<b>Chicken</b>	8.00

## HOT ENTREES

<b>Grilled Salmon Teriyaki</b> With shiitake mushrooms	19.50	<b>Chilean Sea Bass</b> With ume plum sauce and mei fun noodles	23.00
<b>Wok-Seared Tuna</b> With walnut garlic sauce	22.50	<b>Grilled Spicy Garlic Shrimp</b> Marinated in hot chili sauce	21.50
<b>Chicken Teriyaki</b> With steamed vegetables	17.00	<b>Grilled Filet Mignon</b> With roasted vegetables and teriyaki sauce	24.00
<b>Crispy Duck</b> With ginger scallion pancakes	25.00	<b>Shrimp &amp; Vegetable Tempura</b> 6 jumbo shrimp, shiitake mushroom, asparagus and yam	19.75
<b>Chicken Katsu</b> Panko-cruste, with Asian salsa	18.00	<b>New York Strip Steak</b> 10 oz. steak with roasted vegetables and ginger sauce	22.00

## SUSHI ENTREES

<b>Sushi</b> 2 tuna, whitefish, salmon, yellowtail, sawara, shrimp, tobiko and tuna roll or California roll	22.75	<b>Sushi for Two</b> 2 tuna, 2 super white tuna, 2 yellowtail, 3 salmon, 2 eel, tobiko, California roll, yellowtail scallion caviar roll, spicy tuna roll and tuna roll	56.00
<b>Sashimi</b> 3 tuna, 2 whitefish, 2 salmon, 2 yellowtail, 2 sawara and kani cucumber	25.75	<b>Sushi &amp; Sashimi for Two</b> 4 tuna, 2 super white tuna, 4 salmon, 2 shrimp, 2 yellowtail, 2 eel, eel cucumber roll, tuna avocado caviar roll and crunchy spicy salmon roll	58.00
<b>Vegetarian Sushi</b> Shiitake mushroom, kaiware, tofu, avocado, namatake mushroom, asparagus, inari and avocado cucumber roll	16.50	<b>Tekka Don</b> 7 tuna sashimi on a bed of sushi rice	21.75
<b>Sushi &amp; Sashimi</b> 3 tuna, whitefish, salmon, 2 yellowtail, 2 sawara, shrimp, eel cucumber handroll and California roll	26.50	<b>Hamachi Don</b> 6 yellowtail sashimi on a bed of sushi rice	21.75
<b>Chirashi Sushi</b> 2 tuna, whitefish, salmon, sawara, yellowtail, shrimp, 2 kani, octopus, tobiko and 2 tamago sashimi on a bed of sushi rice	21.75	<b>Tekka/Hamachi Don</b> 4 tuna and 4 yellowtail sashimi on a bed of sushi rice	25.75
		<b>Harumi</b> 2 tuna, 2 salmon, 2 yellowtail and California roll or tuna roll	21.75

## MAKI ENTREES (3 ROLLS)

<b>Kabuki</b> Yellowtail scallion roll, tuna roll and California roll	15.75	<b>Sumo</b> Spicy tuna roll, eel cucumber roll and salmon avocado roll	18.75
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## SPECIAL ROLLS

<b>Rainbow Roll</b> Shrimp, striped bass, yellowtail, tuna and salmon wrapped around kani and avocado	17.00	<b>Spicy Titanic Roll</b> Salmon, avocado and caviar wrapped around spicy tuna and tempura flakes	18.00
<b>Broadway Roll</b> Tuna wrapped around spicy tuna, cucumber and avocado, topped with gold leaf	18.00	<b>Dragon Roll</b> Eel and avocado wrapped around kani, cucumber and kaiware	17.00
<b>Spider Roll</b> Crispy soft shell crab, lettuce and tobiko	15.00	<b>Phoenix Roll</b> Spicy tuna, shrimp tempura, cucumber and kaiware	18.00

*For your convenience, an optional 18% gratuity will be added to parties of 6 or more*