

## SUSHI & SASHIMI

*Price per piece*

Tuna	3.00	Shrimp	3.00
Spicy Tuna	3.00	Botan Ebi	4.75
White Tuna	3.00	Sweet Shrimp	M/P
Super White Tuna	3.25	King Crab	4.50
Toro	M/P	Sea Urchin	5.00
Bonito	M/P	Salmon Caviar	3.50
Yellowtail	3.25	Tobiko Caviar	3.00
Yellowtail Toro	4.25	Surf Clam	2.85
Salmon	3.00	Scallop	2.85
Salmon Toro	4.00	Spicy Scallop	3.50
Smoked Salmon	3.25	Live Scallop	M/P
Smoked Eel	3.50	Live Orange Clam	M/P
Fluke	2.85	Octopus	2.75
Fluke Fin	3.25	Squid	2.75
Striped Bass	2.85	Kani	2.00
Mackerel	2.50	Tamago	2.25
Spanish Mackerel	2.50	Inari	2.00

## SUSHI ROLLS & HAND ROLLS

California Roll	4.50	Eel Avocado Roll	6.00
King Crab Avocado Roll	9.50	Eel Cucumber Roll	6.00
Tuna Roll	4.75	Spicy Crab Caviar Roll	8.75
Spicy Tuna Roll	6.50	Spicy Scallop Roll	6.50
Tuna Avocado Roll	5.50	Rock Shrimp Avocado Roll	5.75
Kamikaze Roll	7.50	Boston Roll	6.75
Chef's Special Roll	8.75	Shrimp Tempura Roll	6.75
Toro Scallion Roll	M/P	Spicy Seafood Tempura Roll	9.00
Super White Tuna Jalapeño Roll	6.50	Vegetable Tempura Roll	5.75
Haru Wasabi Roll	8.75	Avocado Cucumber Roll	4.50
Salmon Skin Roll	5.50	Shiitake Cucumber Roll	4.50
Salmon Avocado Roll	5.50	Ume Shiso Roll	3.50
Salmon Jalapeño Roll	6.50	Vegetable Roll	5.50
Crunchy Spicy Salmon Roll	6.50	Avocado Roll	3.50
Philadelphia Roll	6.75	Cucumber Roll	3.25
Yellowtail Scallion Roll	5.50	Oshinko Roll	3.50
Yellowtail Jalapeño Roll	6.50	Kanpyo Roll	3.50

## SPECIAL ROLLS

Spicy Titanic Roll	17.00	Dragon Roll	13.75
Spider Roll	M/P	Rainbow Roll	15.00
Phoenix Roll	14.25	Perfect Fantasy Roll	12.50
Kiss of Fire Roll	13.50	Golden Passion Roll	11.00

## CHILLED SAKE BOXES

JUNMAI	
House Premium Select	6
Ozeki Karatamba	8
Suishin	9.50
GINJO	
Ozeki Ginjo	9.50
Kaori	10.50
Kira	12.50
DAIGINJO	
Onikoroshi Wakatake	14
Zui Cho	12
Nigori	9

## SAKE BY THE BOTTLE

Suijin	Junmai	300 ml	25
Shoin	Ginjo	500 ml	43
Madoka	Ginjo	720 ml	44
Ohyama	Nigori	500 ml	45
Hakkaisan	Ginjo	720 ml	68

## INFUSED SAKE

Plum Sake	8
Lychee Sake	8

## HOT SAKE

Regular	5
Large	8

## WHITE WINE

			Glass	Bottle
Pinot Grigio	Principato	Venezie	8	31
Riesling	McWilliams	Australia	8	31
Pinot Gris	Taz	Santa Barbara	9.5	37
Sauvignon Blanc	Santa Rita "120"	Chile	8.5	33
Chardonnay	Rodney Strong	Sonoma	9.5	37

## RED WINE

			Glass	Bottle
Merlot	Ravenswood	Sonoma	8.5	33
Cabernet Sauvignon	Smoking Loon	California	8.5	33
Pinot Noir	Pepperwood	California	8.5	33
Pinot Noir	Poppy	California	13	51

## SPARKLING WINE

			Glass	Bottle
Prosecco	Brut Mionetto	Veneto	9	35

## PLUM WINE

			Glass	Bottle
Plum Wine	Kinsen	California	5	

## BEER

	Small	Large
Sapporo	5 (draft)	
Sapporo		6.75 (16 oz)
Asahi	5.5 (12 oz)	
Kirin Light	5.5 (12 oz)	
Kirin Ichiban		7.25 (21 oz)

## BOTTLED WATER

Fiji Still	3.50
Voss Sparkling	3.50

## COLD APPETIZERS

<b>Tuna Tataki</b> Seared tuna with avocado salad and spicy soy vinaigrette	<b>12.50</b>	<b>Symphony</b> Layered tower of spicy super white tuna, salmon tartar, crab and caviar	<b>13.50</b>
<b>Sunomono</b> Assortment of sashimi and seaweed with sweet sake vinaigrette	<b>10.00</b>	<b>Tuna Ceviche</b> Tuna, grape tomatoes, red onion, avocado and green apple in a citrus ceviche sauce	<b>12.50</b>
<b>Tartares</b>		<b>Hijiki</b> Cooked Japanese black seaweed	<b>5.75</b>
<b>Tuna</b> with miso vinaigrette and quail egg	<b>9.50</b>	<b>Sashimi Cucumber Rolls</b>	
<b>Salmon</b> with citrus jalapeño sauce	<b>9.50</b>	<b>Tuna or Salmon</b>	<b>9.00</b>
<b>Yellowtail</b> with sesame lemon sauce	<b>10.00</b>	<b>Yellowtail or Spicy Tuna</b>	<b>10.00</b>
<b>Red &amp; White Tuna</b> with miso lemon sauce	<b>9.50</b>	<b>Eel or King Crab</b>	<b>13.00</b>
<b>Sashimi Ceviche</b> Citrus-marinated shrimp, octopus, crab and striped bass	<b>10.00</b>	<b>Toro</b>	<b>M/P</b>
<b>Spinach Sesame</b> Cold steamed spinach with sesame sauce	<b>5.25</b>		

## HOT APPETIZERS

<b>Edamame</b> Steamed soybeans, lightly salted	<b>5.00</b>	<b>Black Cod Miso</b> With grilled asparagus	<b>12.75</b>
<b>Beef Negimaki</b> Grilled sliced beef and scallion roll	<b>9.00</b>	<b>Shrimp &amp; Mushroom Shumai</b> With spicy soy vinaigrette	<b>8.00</b>
<b>Wasabi Shumai</b> With two kinds of caviar	<b>6.75</b>	<b>Rock Shrimp Tempura</b> With spicy creamy sauce	<b>9.00</b>
<b>Yakitori</b> (two skewers)		<b>King Crab Dumplings</b> With spicy soy vinaigrette	<b>8.75</b>
<b>Chicken</b>	<b>5.50</b>	<b>Fried Shrimp &amp; Leek Dumplings</b> With sweet and sour vinaigrette	<b>7.00</b>
<b>Chilean Sea Bass</b>	<b>8.00</b>	<b>House Tempura Roll</b> Eel, shrimp, salmon and asparagus	<b>9.75</b>
<b>Filet Mignon</b>	<b>8.50</b>	<b>Tempura</b>	
<b>Agedashi Tofu</b> Crispy tofu with ginger, scallions and bonito flakes	<b>5.75</b>	<b>Shrimp</b>	<b>8.50</b>
<b>Vegetable Spring Rolls</b> With pickled plum sauce	<b>6.00</b>	<b>Vegetable</b>	<b>7.25</b>
<b>Seafood Spring Rolls</b> With green tea sauce	<b>7.50</b>	<b>Shrimp &amp; Vegetable</b>	<b>9.50</b>
<b>Crispy Calamari</b> With spicy peanut sauce	<b>9.50</b>	<b>Chicken Tender</b>	<b>7.50</b>

## SOUPS

<b>Miso Soup</b>	<b>2.50</b>
<b>Clear Soup</b>	<b>3.00</b>
<b>Lemongrass Hot &amp; Sour Soup</b>	<b>6.50</b>
<b>Shinjo-Jiru</b> Seafood, tofu and vegetables in clear soup	<b>6.50</b>

## SALADS

<b>Field Green Salad</b>	<b>4.75</b>
<b>Grilled Shiitake Salad</b>	<b>7.75</b>
<b>Tangerine Duck Salad</b>	<b>9.50</b>
<b>Wafu Seaweed Salad</b>	<b>8.50</b>

## NOODLE SOUPS

*Choice of udon or soba*

<b>Chicken</b>	<b>9.50</b>
<b>Vegetable</b>	<b>9.50</b>
<b>Seafood</b>	<b>11.00</b>
<b>Tempura</b>	<b>11.75</b>

## ROLL COMBOS

*With miso soup or house salad*

<b>A. Tuna Roll, Yellowtail Scallion Roll and California Roll</b>	<b>14.50</b>
<b>B. Spicy Tuna Roll, Eel Cucumber Roll and Salmon Avocado Roll</b>	<b>17.50</b>

## SUSHI ENTREES

*With miso soup or house salad*

<b>Sushi Deluxe</b>	<b>19.75</b>	<b>Vegetarian Sushi</b>	<b>16.00</b>
<b>Sashimi Deluxe</b>	<b>22.75</b>	<b>Tekka Don</b>	<b>19.50</b>
<b>Sushi &amp; Sashimi</b>	<b>25.75</b>	<b>Hamachi Don</b>	<b>19.50</b>
<b>Sushi &amp; Roll Combo</b>	<b>19.75</b>	<b>Tekka/Hamachi Don</b>	<b>22.50</b>
<b>Sushi for Two</b>	<b>54.00</b>	<b>Salmon Don</b>	<b>19.50</b>
<b>Sushi &amp; Sashimi for Two</b>	<b>58.00</b>	<b>Chirashi Sushi</b>	<b>19.75</b>

## HOT ENTREES

*With miso soup or house salad*

<b>Grilled Filet Mignon Teriyaki</b>	<b>22.00</b>	<b>Wok-Seared Tuna Steak</b>	<b>20.25</b>
<b>Unaju</b>	<b>18.00</b>	<b>Chilean Sea Bass</b>	<b>21.00</b>
<b>Grilled Spicy Chicken</b>	<b>16.50</b>	<b>Grilled Salmon Teriyaki</b>	<b>19.00</b>
<b>Chicken Teriyaki</b>	<b>15.75</b>	<b>Shrimp &amp; Vegetable Tempura</b>	<b>19.25</b>
<b>Grilled Spicy Garlic Shrimp</b>	<b>21.00</b>		

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

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

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

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