

## SUSHI & SASHIMI

*Price per piece*

Tuna	3.00	Botan Ebi	4.75
Spicy 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
Shrimp	3.00		

## 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
Golden Passion Roll	11.00	Kiss of Fire Roll	13.50

## 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
Riesling	McWilliams	Australia	8 31
Pinot Grigio	Principato	Venezie	8 31
Sauvignon Blanc	Santa Rita "120"	Chile	8.5 33
Pinot Gris	Taz	Santa Barbara	9.5 37
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>Sunomono</b>	<b>10.00</b>	<b>Tuna Ceviche</b>	<b>12.50</b>
Assortment of sashimi and seaweed with sweet sake vinaigrette		Tuna, grape tomatoes, red onion, avocado and green apple in a citrus ceviche sauce	
<b>Tuna Tataki</b>	<b>12.50</b>	<b>Spinach Sesame</b>	<b>5.25</b>
Seared tuna with avocado salad and spicy soy vinaigrette		Cold steamed spinach with sesame sauce	
<b>Symphony</b>	<b>13.50</b>	<b>Hijiki</b>	<b>5.75</b>
Layered tower of spicy tuna, salmon tartare, king crab and caviar		Cooked Japanese black seaweed	
<b>Tartares</b>		<b>Sashimi Cucumber Rolls</b>	
<b>Tuna</b> with miso vinaigrette and quail egg	<b>9.50</b>	<b>Tuna or Salmon</b>	<b>9.00</b>
<b>Salmon</b> with citrus jalapeño sauce	<b>9.50</b>	<b>Yellowtail or Spicy Tuna</b>	<b>10.00</b>
<b>Yellowtail</b> with sesame lemon sauce	<b>10.00</b>	<b>Eel or King Crab</b>	<b>13.00</b>
<b>Red &amp; White Tuna</b> with miso lemon sauce	<b>9.50</b>	<b>Toro</b>	<b>M/P</b>
<b>Sashimi Ceviche</b>	<b>10.00</b>		
Citrus-marinated shrimp, octopus, crab and striped bass			

## HOT APPETIZERS

<b>Edamame</b>	<b>5.00</b>	<b>Spicy Sirloin Steak</b>	<b>12.00</b>
Steamed soybeans, lightly salted		With asparagus, shiitake mushrooms and Asian pepper sauce	
<b>Grilled Spicy Chicken</b>	<b>8.00</b>	<b>Shrimp &amp; Mushroom Shumai</b>	<b>8.00</b>
With steamed vegetables		With spicy soy vinaigrette	
<b>Beef Negimaki</b>	<b>9.00</b>	<b>Black Cod Miso</b>	<b>12.75</b>
Grilled sliced beef and scallion roll		With grilled asparagus	
<b>Wasabi Shumai</b>	<b>6.75</b>	<b>Rock Shrimp Tempura</b>	<b>9.00</b>
With two kinds of caviar		With spicy creamy sauce	
<b>Yakitori</b>	<b>5.50</b>	<b>King Crab Dumplings</b>	<b>8.75</b>
Chicken shish kebab, Japanese-style		With spicy soy vinaigrette	
<b>Agedashi Tofu</b>	<b>5.75</b>	<b>Fried Shrimp &amp; Leek Dumplings</b>	<b>7.00</b>
Crispy tofu with ginger, scallions and bonito flakes		With sweet and sour vinaigrette	
<b>Vegetable Spring Rolls</b>	<b>6.00</b>	<b>House Tempura Roll</b>	<b>9.75</b>
With pickled plum sauce		Eel, shrimp, salmon and asparagus	
<b>Seafood Spring Rolls</b>	<b>7.50</b>	<b>Tempura</b>	
With green tea sauce		<b>Shrimp</b>	<b>8.50</b>
<b>Crispy Calamari</b>	<b>9.50</b>	<b>Vegetable</b>	<b>7.25</b>
With spicy peanut sauce		<b>Shrimp &amp; Vegetable</b>	<b>9.50</b>
<b>Edamame Dumplings</b>	<b>8.00</b>	<b>Chicken</b>	<b>7.50</b>
With shiitake mushroom and spicy pepper broth			

## SOUPS

<b>Miso Soup</b>	<b>2.50</b>
<b>Clear Soup</b>	<b>3.00</b>
<b>Shinjo-Jiru</b>	<b>6.50</b>
Seafood, tofu and vegetables in clear soup	

## SALADS

<b>Field Green Salad</b>	<b>5.25</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*