

Lunch Special

Served with miso soup and your choice of two sides

Albacore Tataki Lunch	6pc Albacore Sashimi with special vinegar sauce	28
Sushi Lunch	Chef's choice of 7pc sushi	30
Sashimi Lunch	Chef's choice of 10 pc sashimi	36
Roll Lunch	Your choice of two rolls	27
Nama Chirashi Lunch	Varieties of chef's choice of sashimi over sushi rice	38
Tempura & Teriyaki	Tempura and your choice of protein *Chicken *Salmon(+\$2) or *Beef(+\$4)	25
Tempura & Sushi	Tempura and chef's choice 4pc sushi	30
Tempura & Sashimi	Tempura and chef's choice 6pc sashimi	34
Tempura & Roll	Tempura and your choice of roll	26
Roll & Sushi	Your choice of roll and chef's choice of 4pc sushi	32
Roll & Sashimi	Your choice of roll and chef's choice of 6pc sashimi	35
Roll & Tataki	Your choice of roll and 4pc albacore or salmon tataki	33
Salmon the World	4 pc salmon sushi and salmon roll or salmon & avocado roll	32
Albacore the World	4pc albacore sushi and albacore roll or special spicy albacore roll	32

*Tempura include (2pieces of shrimp tempura and 2pieces of vegetable tempura)

Side choice

*Green salad (Vinaigrette yuzu soy, creamy sesame or vegetable ginger)	
*Marinated seaweed salad	*Vinaigrette cucumber salad
*Cold tofu	*Rice

Roll choice

Seaweed out side Roll (6pc)

- *Albacore Roll
- *Salmon Roll
- *Smoked Salmon Roll
- *Scallop Roll
- *Tuna Roll
- *Yellowtail Roll

Rice out side Roll (8pc)

- *California Roll
- *Vegetable Roll
- *Salmon Skin Roll
- *Shrimp Tempura Roll

Rice out side Roll (4pc)

- *Special Spicy Albacore Roll
- *California Real Crab Roll
- *Soft Shell Crab Roll
- *Salmon & Avocado Roll
- *Rainbow Roll
- *Robert Roll
- *Seared Albacore Roll
- *Fresh Water Eel Roll

A La Carte

Appetizer

Salted Edamame	7
Garlic Edamame	10
Dumpling (4pc) Pork and Shrimp	10
Gyoza (6pc) Pan fried pork stickers	10
Takoyaki (6pc) Octopus cake ball	10
Deep Fried Tofu w/Shimeji Mushroom	10
Deep Fried Chicken Kara-age	13
Deep Fried Soft Shell Crab	20

Salad

Cucumber Sunomono	8
Marinated Seaweed Salad	8
California Green Salad	14
Spring Mix, Avocado, Asparagus and more	
Salmon Skin Salad	17
Spring Mix, Broiled Salmon Skin, Daikon, Cucumber, Gobo, Red Onion and more	
Fresh Seaweed Salad	18
Assortment of Fresh Seaweed	
Octopus Sunomono Salad	20
Cucumber Sunomono Salada w/ sliced Octopus	

Make it Dinner?

Choose Three sides 9

*Rice	
*Miso	
*Cold Tofu	
*Green Salad	
*Cucumber Sunomono Salad	
*Marinated Seaweed Salad	
Dressing.....	Vinaigrette Soy
	Creamy Sesame
	Vegetable Ginger

Tempura

Shrimp Tempura (3pc)	11
Vegetable Tempura (5pc)	12
Dish of Tempura	15
(2pc Shrimp and 4pc Vegetable)	
Shiitake Mushroom Tempura	17
Stuffed Shrimp	

Grilled

Teriyaki Sauce or Ponzu Sauce

Chicken Thigh	19
Salmon	22
Beef New York (8OZ)	28
Yakinniku (BBQ short rib beef)	25

Broiled Fish

Japanese Mackerel (Saba)	13
Whole Squid	17
(Yakidare or Ponzu sauce)	
Salmon Collar	16
Yellowtail Collar	18
Miso Glazed Black Cod	24

Side

Rice	3.5
Miso	3.5
Cold Tofu	3.5
Green Salad	4
Cucumber Sunomono Salad	4
Marinated Seaweed Salad	4

10 pc of Sushi, 10 pc of Sashimi, choice of 2 Rolls,
Dish of Tempura (2pc Shrimp and 4pc vegetable), Half size Salted Edamame,
2 Miso Soups and 2 Ice Cream or Mochi Ice Cream

Goshi Dinner

Choose your Goshi Dinner. All Goshi Dinner served with
Dish of Tempura (2pc Shrimp and 2pc Vegetable),
Choice of 1 Roll and Choice of 2 Sides

Goshi Tataki	5pc Albacore Tataki	45
Goshi Sashimi	Chef's choice of 6pc Sashimi	47
Goshi Sushi	Chef's choice of 5pc Sushi	47
Goshi Teriyaki Salmon		43
Goshi Teriyaki Chicken		41
Goshi Teriyaki Beef		45

Side choice

*Green salad (Vinaigrette yuzu soy, creamy sesame or vegetable ginger)	
*Marinated seaweed salad	*Vinaigrette cucumber salad
*Cold tofu	*Rice

Roll choice

Seaweed out side Roll (6pc)

- *Albacore Roll
- *Salmon Roll
- *Smoked Salmon Roll
- *Scallop Roll
- *Tuna Roll
- *Yellowtail Roll

Rice out side Roll (8pc)

- *California Roll
- *Vegetable Roll
- *Salmon Skin Roll
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Rice out side Roll (4pc)

- *Special Spicy Albacore Roll
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- *Robert Roll
- *Seared Albacore Roll
- *Fresh Water Eel Roll

Rice Bowl

Served w/Japanese Pickles and Miso Soup

Teriyaki Chicken Don	19
Charbroiled chicken tight add veg +\$2.5	
Katsu Don	21
Panko breaded pork cutlet, cooked w/onion and egg	
Gyu Don	20
Thinly sliced beef cooked w/onion and Shirataki noodles	
Nama Chirashi	45
Variety of Chef's choice fresh sashimi over sushi rice	
Omakase Chirashi	60
Variety of Today's premium sashimi over sushi rice	

Noodle Soup (Udon or Soba)

Udon.....Thick white flour noodle

Soba.....Thin Brown Buckwheat noodle

Plain	10
Chicken	17
Duck	19
Tempura (3pc Shrimp Tempura)	20

Kids Meal (Under 10years old)

Served with Miso Soup

Bullet Train	15
1pc Shrimp and Salmon Sushi, 4pc CA roll and 1pc Shrimp and Vegetable Tempura	
Kids Teriyaki Chicken Don	10
Kids Teriyaki Salmon Don	13

Desert

Ice Cream	5.5
*Green Tea	
*Red Beans	
*Black Sesame	
*Hoji Brown Tea	
*Vanilla	
*Lychee	
Mochi Ice Cream	2.5
*Green Tea	
*Mango	
*Strawberry	
*Chocolate	
*Coffee	

Nigiri (2pc) & Sashimi (4pc)

		<u>Nigiri (2pc)</u>	<u>Sashimi (4pc)</u>
Tuna	Maguro	12	20
Blue Fin Tuna	Honmaguro	13	22
Yellowtail	Hamachi	11	19
Yellowtail Belly	Hamachi Toro	14	24
Salmon	Sake(Bakka Frost)	10	17
Albacore	Shiro Maguro	10	17
Amberjack	Kanpachi	13	22
Halibut	Hirame	12	20
Red Snapper	Tai	12	20
Scallop	Hokkaido Hotate	12	20
Octopus	Tako	9	16
Horse Mackerel	Aji	12	20
Japanese Mackerel	Shime-Saba	12	20
Smoked Salmon	Cold Smoked	11	19
Medium Toro	Chu-Toro	18	30
Toro	Oo-Toro	20	34
Broiled Shrimp	Ebi	6	10
Spotted Prawn	Ama-Ebi	17	30
Squid	Mongo Ika	7	12
Fresh Water Eel	B.B.Q. Unagi	10	17
Seared Salmon Belly	Aburi-Sake Toro	13	22
Seared Wagyu Beef	A5 Kagoshima	20	35
Smelt Roe	Masago	7	AQ
Flying Fish Roe	Tobiko	9	AQ
Salmon Roe	Ikura	12	AQ
Egg Cake	Tamago	6	10
Inari	Fried Tofu Pouch	5	AQ
Sea Urchin	Uni	AQ	AQ

*Assortment Nigiri (8pc) 38

*Assortment Sashimi (10pc) 40

Tataki (6pc)

Fresh fish w/garlic,ginger, Vinaigrette
sauce with vegetable garnish

Albacore Tataki	24
Yellowtail Tataki	26
Salmon Tataki	26
Tuna Tataki	28
3 item Tataki	27

Seaweed Out Roll (6pc)

Spicy or Regular

Cucumber Roll	6
Avocado Roll	6
Kanpyo Roll	7
Cooked Japanese Squash	
Albacore Roll	11
W/Garlic & Red Onion	
Salmon Roll	11
Yellowtail Roll w/Green Onion	12
Futomaki	12
Japanese Veggies and Egg Cake	
Scallop Roll w/Smelt Egg	14
Smoked Salmon Roll	14
Tuna Roll	14

Hand Roll (1pc)

Spicy or Regular

Salmon Skin	7
Salmon w/ Green Onion	10
Yellowtail w/Green Onion	11
Crab &Asparagus	11
Soft Shell Crab	11
W/Shiso Leave and Cucumber	
Scallop w/smelt egg	13
Tuna	12

Rice Outside Roll (8pc) spicy +\$1

California Roll 10

Inside: Imitation crab and avocado

Top: Add Smelt roe +\$2.50

California w/Real Crab Roll 22

Inside: Real crab and avocado

Top: Add Smelt roe +\$2.50

Vegetable Roll 10

Inside: Avocado, cucumber, yamagobo, asparagus and shiso

Top: Radish sprout

Salmon Skin Roll 11

Inside: Salmon skin, cucumber and yamagobo

Top: Radish sprout and bonito flake

Sauce: Eel

Shrimp Tempura Roll 10

Inside: Shrimp tempura and shiso leave

Top: Tempura crumble

Sauce: Yakidare

Eel Roll 20

Inside: Cucumber and avocado

Top: Fresh water eel

Sauce: Eel

Real Crab & Asparagus Roll 22

Inside: Real crab and asparagus

Top: Radish sprouts

Sauce: Dynamite

Soft Shell Crab Roll 20

Inside: Deep-fried soft shell crab, imitation crab and cucumber

Top: Bonito flake

Salmon & Avocado Roll 24

Inside: Fresh salmon and avocado

Top: Fresh salmon and red onion

Rainbow Roll 24

Inside: Imitation Crab and avocado

Top: Tuna, salmon, avocado, yellowtail and shrimp

Halibut Tempura Roll 24

Inside: Halibut tempura

Top: Avocado

Sauce: Yakidare

Seared Albacore Roll w/Black Pepper 24

Inside: Albacore and avocado

Top: Seared albacore and red onion

Sauce: Yakidare

Speciality Roll (8pc)

Special Spicy Albacore Roll w/Garlic Chips 22

Inside: Albacore

Top: Garlic chip, smelt roe and green onion

Sauce: Spicy mayo and Sriracha

Robert Roll 18

Inside: Shrimp tempura and imitation crab

Top: Avocado and tempura crumble

Sauce: Yakidare

Chris Roll 22

Inside: Shrimp tempura and imitation crab

Top: Avocado, garlic chips, smelt roe and green onion

Sauce: Spicy mayo, Sriracha and yakidare

Linda Roll 26

Inside: Halibut tempura and imitation crab

Top: Avocado, garlic chips, smelt roe and green onion

Sauce: Spicy mayo, Sriracha and yakidare

Philadelphia Roll (Smoked Salmon +\$3) 21

Inside: Fresh or smoked salmon, cream cheese and cucumber

Top: Avocado, extra salmon and red onion

Scallop Dynamite Roll 21

Inside: Imitation crab and avocado

Top: Toasted bay scallop dynamite and shiitake mushroom

Calamari Tempura Roll 20

Inside: Calamari tempura and cucumber

Top: Red ginger, seaweed flake and bonito flake

Sauce: Tonkatsu and dynamite

Eel & Shrimp Tempura Roll 23

Inside: Shrimp tempura and cucumber

Top: Fresh water eel and tempura crumble

Sauce: Eel

Wasabi Yellowtail Roll 29

Inside: Yellowtail, avocado, cucumber and jalapeño

Top: Yellowtail, Wasabi tobiko and chopped wasabi

Sauce: Creamy garlic and creamy wasabi

Side

*Spicy Mayo Sauce	\$1	*Tataki Sauce	\$1.5
*Ponzu Sauce	\$1	*Eel Sauce	\$1
*Yakidare	\$1	*Quail Egg	\$1
*Garlic Chip	\$2.5	*Chopped Wasabi	\$3

* All roll comes with Nori-seaweed. Soy paper (+\$1) upon request.

* All 8pc roll can make an order 1/2 roll with 65% of full roll price

Beer

Draft Beer

Sapporo Premium (16oz)	10
Kirin Ichiban (16oz)	11
Asahi Super Dry (16oz)	12

Bottled Beer

Large (22oz)

Sapporo Premium	13
Kirin Ichiban	13
Asahi Super Dry	13

Small (12oz)

Sapporo Premium	8
Sapporo Light	8
Asahi Dry Alc 0.00%	8

Craft Beer (12oz)

Rydeen IPA	14
Iwatekura Oyster Stout	13
Lucky Cat White Ale	13
Echigo Rice Lager (17oz)	15

Hot Sake

Shochikubai Extra Dry (+7)

Small (6oz)	9
Large (10oz)	13

*Corkage Fee \$20

*Alcohol beverage comes with appetizer

Cold Sake

Kubota Hekijyu	Glass	20
Junmai Daiginjo	(+2)	
Kikusui	Glass	12
Junmai Ginjyo	(+1)	
Kikusui Funaguchi		12
Can Draft 200ml	(-4)	
Lucky Cup		12
Futsu-shu 180ml	(+2)	

Bottle (300ml)

Yoshino-sugi Taru-Sake		22
Junmai Barrell Sake	(±0)	
Kikusui		22
Junmai Ginjyo	(+1)	
Fukii Ruriro		20
Junmai	(+2)	
Dassai 39		35
Junmai Daiginjyo	(+3)	
Nanbu Bijin		28
Tokubetu Junmai	(+4)	
Onikoroshi		22
Honjyozo	(+10)	
Otokoyama		28
Junmai	(+10)	

Bottle (720ml)

Kubota		58
Junmai Daiginjyo	(±0)	
Hakkaisan LA Dodgers		72
Junmai Daiginjyo	(±0)	
Kikusui		52
Junmai Ginjyo	(+1)	
Suigei		45
Tokubetsu junmai	(+7)	
Ozeno Yukidoke		48
junmai	(+10)	

Wine

White Wine

	Glass	Bottle
Hearst Ranch Chardonnay	15	45
Tolosa Chardonnay	13	40
Vina Robles Sauvignon Blanc	13	40
Edna Valley Sauvignon Blanc	12	38
Eberle Viognier	16	48
The Fableist Albarino	13	40
J Dusi Pinot Grigio	12	38
Mcprice Myers Beautiful Earth (Blend White)	18	54
Cherry House Villa Creek Blend-White	15	45

Red Wine

Opolo Zinfandel, Mountain	17	48
Austin Hope Cabernet Sauvignon	17	48
Bianca Pinot Noir	17	48

Plum Wine

Choya Plum Wine	10	35
Choya Plum Wine with plum cup (50ml)		7

Nigori / Sparkling Sake

Kikusui Perfect Snow	(-19)	22
Dassai 45 Nigori	(+3)	27
Kikusui Sparkling Draft	(-3)	20
Kubota Nigori (720ml)	(-35)	45

Bubble

Cuve Jean-Louis Blanc De Blancs Brut (187ml)	14
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Sho-Chu

Ichiko Sho-chu (200ml)	14
Chum Churum Soju (375ml)	14

Soft Drink

Iced Green Tea (Refill)	3.5
Coke	3.5
Diet Coke	3.5
Sprite	3.5
Dr. Pepper	3.5
Lemonade	3.5
Perrier	4.5
Ramune (Plain or Strawberry)	4.5
Calpico (Plain or Strawberry)	5.5
Yuzu Sparkling with White Peach	6.5

*Corkage Fee 20

*Alcohol beverage comes with appetize