



**++APPETIZER**

<b>Agedashi Tofu</b>	6.00
<i>Deep fried tofu with tempura sauce</i>	
<b>Beef Kushiyaki</b>	6.50
<i>Grilled beef skewers drizzled with yakiniku sauce</i>	
<b>Baked Mussels</b>	8.00
<i>Green mussels with mildly spicy sauce</i>	
<b>Ebi Fry</b>	8.00
<i>Deep fried shrimp wrapped in rice paper</i>	
<b>Edamame</b>	5.00
<i>Boiled young soybeans</i>	
<b>Garlic Edamame</b>	6.00
<i>Boiled young soybeans sautéed with garlic</i>	
<b>Fried Calamari</b>	10.00
<i>Deep fried battered calamari</i>	
<b>Grilled Yellowtail Collar</b>	14.00
<b>Gyoza</b>	6.00
<i>Deep fried chicken/shrimp dumplings</i>	
<b>Jumbo Softshell Crab</b>	12.00
<i>Deep fried jumbo softshell crab</i>	
<b>Popcorn Chicken</b>	8.00
<i>Deep fried battered chicken, served with spicy mayo</i>	
<b>Popcorn Shrimp</b>	8.50
<i>Deep fried battered shrimp, served with spicy mayo</i>	
<b>Potato Croquette</b>	6.00
<i>Deep fried breaded milky potato served with katsu sauce</i>	
<b>Tempura</b>	9.00
<i>Fried light batter shrimp and vegetables</i>	
<b>Seaweed Salad</b>	6.00
<i>Mixed seaweed with sesame dressing</i>	
<b>Cucumber Salad</b>	5.00
<i>Crispy cucumber with soy vinaigrette dressing</i>	
<b>Ahi Poki Salad</b>	12.00
<i>Tuna seaweed salad with soy sesame dressing</i>	

**NIGIRI/SASHIMI**

<b>Albacore</b>	6.50
<b>Amberjack/ Kanpachi</b>	8.00
<b>Butterfish/ Escolar</b>	6.00
<b>Cured Mackerel/ Saba</b>	5.50
<b>Eel/ Unagi</b>	9.00
<b>Flounder/ Hirame</b>	8.00
<b>Flying Fish Roe/ Tobiko</b>	5.50
<b>Marinated Salmon/ Zuke</b>	7.50
<b>Ocean Trout/ Umimasu</b>	7.50
<b>Octopus/ Tako</b>	6.00
<b>Salmon/ Sake</b>	7.00
<b>Salmon Roe/ Ikura</b>	9.00
<b>Scallop/ Hotate</b>	7.50
<b>Seabream/ Kurodai</b>	8.00
<b>Sea Urchin/ Uni</b>	14.00
<b>Shrimp/ Ebi</b>	5.00
<b>Snow Crab Leg/ Zuwagani</b>	7.50
<b>Squid/ Ika</b>	6.00
<b>Super Fatty Tuna/ Oh-Toro</b>	MP
<b>Tofu Skin/ Inari</b>	5.00
<b>Tuna/ Akami</b>	8.00
<b>Yellowtail/ Hamachi</b>	7.50

**SUSHI STANDARD ROLLS**

*\*Cooked rolls*

<b>Alaskan</b>	8.75
<i>Salmon and avocado</i>	
<b>California*</b>	7.25
<i>Crab, avocado, and cucumber</i>	
<b>Negi Hama Maki</b>	7.50
<i>Scallion and yellowtail</i>	
<b>Philadelphia</b>	8.75
<i>Salmon, avocado, and cream cheese</i>	
<b>Rock Roll*</b>	9.25
<i>Eel, cucumber, and avocado</i>	
<b>Shrimp Tempura Avocado*</b>	8.75
<i>Shrimp tempura, crab, avocado, and eel sauce</i>	
<b>Spicy Salmon</b>	8.50
<i>Salmon, cucumber, and spicy mayo</i>	
<b>Spicy Tuna</b>	8.50
<i>Tuna, cucumber, and spicy mayo</i>	
<b>Sweet Potato Tempura *</b>	7.00
<b>Tekka Maki (tuna)</b>	7.50
<b>Tuna Avocado</b>	9.00

**SUSHI SPECIAL ROLLS**

*\*Cooked rolls*

<b>Butterfish Roll</b>	16.50
<i>Shrimp tempura, crab, and cilantro topped with seared butterfish &amp; pepper citrus sauce</i>	
<b>Caterpillar*</b>	16.50
<i>Eel and cucumber topped with avocado and eel sauce</i>	
<b>Cherry Blossom</b>	17.00
<i>Salmon and avocado topped with tuna, spicy mayo, and eel sauce</i>	
<b>Crunch</b>	17.00
<i>Tuna and avocado topped with spicy tuna, crunch, and tangy sauce</i>	
<b>Dragon*</b>	17.00
<i>Shrimp tempura, cucumber and crab topped with unagi, avocado, and eel sauce</i>	
<b>Firebomb</b>	16.50
<i>Shrimp tempura, lemon, and cilantro topped with spicy tuna, spicy mayo, eel sauce &amp; jalapeno</i>	
<b>Fourth of July</b>	17.00
<i>Spicy tuna with cucumber topped with assorted fish, daikon, and spicy eel sauce</i>	
<b>Green Goblin</b>	17.00
<i>Salmon, avocado, and cilantro topped with yellowtail, jalapeno, tobiko, and citrus sauce</i>	
<b>Hachi</b>	16.50
<i>Shrimp tempura, crab, and cucumber topped with tuna, avocado, and eel sauce</i>	
<b>Harley's</b>	17.00
<i>Shrimp tempura, spicy tuna, and cucumber, topped with salmon, lemon, and citrus sauce</i>	
<b>Heat *-deep fried-</b>	13.00
<i>Crab, avocado, and cucumber topped with jalapeno, spicy mayo, and eel sauce</i>	
<b>Lemon Drops</b>	16.50
<i>Shrimp tempura, cilantro, and crab topped with scallops, lemon slices, tobiko, and eel sauce</i>	
<b>Lion King* -baked-</b>	16.00
<i>Crab, avocado, cucumber topped with salmon, scallion, spicy mayo, and eel sauce</i>	

<b>Nemo</b>	16.50
<i>Shrimp tempura, spicy tuna, and cucumber topped with avocado, garlic salmon, tobiko, &amp; scallions with mildly spicy vinaigrette</i>	
<b>Ooh La La</b>	16.50
<i>Spicy tuna and avocado topped with seared salmon, tobiko, and sesame mustard sauce</i>	
<b>Poprocks</b>	16.50
<i>Spicy crab and cucumber topped with salmon, jalapeno, and sweet mango chili sauce</i>	
<b>Pumba</b>	17.00
<i>Spicy tuna, cucumber, and crunch topped with garlic salmon, crispy shallots, and scallion</i>	
<b>Rainbow</b>	17.00
<i>Crab, avocado, &amp; cucumber topped with assorted fish</i>	
<b>Salmon Lovi</b>	16.00
<i>Crab, avocado, and cucumber topped with salmon and garlic sauce</i>	
<b>Silver Kuu</b>	17.00
<i>Crab and avocado topped with unagi tempura, tobiko, eel sauce, and garlic sauce</i>	
<b>Spider *</b>	16.50
<i>Jumbo softshell crab, avocado, cucumber, an eel sauce</i>	
<b>Tiger*</b>	16.00
<i>Shrimp tempura, crab, and cucumber topped with shrimp, avocado, spicy mayo and eel sauce</i>	
<b>Volcano* -baked-</b>	16.00
<i>Crab, avocado, and cucumber topped with scallop, scallion, spicy mayo, and eel sauce</i>	
<b>Wasabi</b>	15.50
<i>Salmon, tuna, &amp; avocado topped with wasabi tobiko</i>	

### DINNER ENTRÉE

*Served with green salad or miso soup*

<b>Nigiri/ Sashimi Set</b>	28/29
<i>Chef's choice of 9 nigiri/sashimi with a choice of California/tuna/spicy tuna roll</i>	
<b>Pork Katsu/ Panko Shrimp/ Beef Curry</b>	15/15/15
<i>Choice of protein in savory java curry sauce over rice</i>	
<b>Chicken/ Salmon/ Tofu Teriyaki</b>	16/20/14
<i>Choice of protein drizzled with homemade teriyaki sauce, served with cold soba noodles, bean sprouts, &amp; white rice</i>	
<b>Chicken/ Pork/ Tofu Katsu</b>	16/16/14
<i>Deep fried breaded chicken/pork/tofu with Tonkatsu sauce served with cold soba noodles, cabbage, and white rice</i>	
<b>Combination Tempura</b>	16.00
<i>Light batter shrimp and vegetables tempura served with cold soba noodles, steamed bean sprouts, and white rice</i>	

### RICE BOWLS

*Served with green salad or miso soup*

*\*Egg is half-cooked unless notified by customer*

<b>Beef Yakiniku Don</b>	14.00
<i>Tender slices of beef sautéed with onion and scallion in a savory homemade yakiniku BBQ sauce</i>	
<b>Chicken/ Salmon/ Tofu Teriyaki Don</b>	13/18/12
<i>Choice of protein drizzled with homemade teriyaki sauce with thinly sliced cabbage and broccoli</i>	
<b>Chicken Oyako Don*</b>	13.50
<i>Chicken, onions, scallion, &amp; eggs cooked in a rich soy broth</i>	
<b>Pork Katsu Don*</b>	13.50
<i>Breaded pork, onions, scallions, and eggs cooked in rich soy based broth</i>	
<b>Chirashi Don</b>	25.00
<i>Assorted sashimi served over a bowl of sushi rice</i>	

<b>Tekka Don</b>	25.00
<i>Slices of tuna sashimi over a bowl of sushi rice</i>	
<b>Una Don</b>	26.00
<i>Delicately baked eel drizzled with eel sauce, sprinkled with sesame seeds</i>	

### BENTO BOX

<i>Served with Rice, 4 pc California roll, 2 pc chicken gyoza, and 5 pc Tempura</i>	
<b>Sashimi Bento</b>	22.00
<i>Chef's choice of 6 pieces of sashimi</i>	
<b>Beef Yakiniku Bento</b>	19.00
<i>Slices of beef sautéed with onion and scallion in a savory homemade yakiniku BBQ sauce</i>	
<b>Chicken/ Salmon / Tofu Teriyaki Bento</b>	18/19/16
<i>Choice of protein drizzled with homemade Teriyaki sauce</i>	
<b>Chicken/ Pork/ Tofu Katsu Bento</b>	18/18/16
<i>Breaded, deep fried chicken/pork/tofu, served with homemade Tonkatsu sauce</i>	
<b>Saba Shioyaki Bento</b>	18.00
<i>Grilled Mackerel</i>	

### NOODLES

*Served with green salad or inari (marinated tofu skin)*

<b>Pork Ramen</b>	16.00
<i>Ramen noodle in rich pork broth, served with pork belly, mushroom, bean sprouts, soft boiled egg, corn, and scallions</i>	
<b>Spicy Pork Ramen</b>	16.00
<i>Ramen noodle in spicy pork broth, served with pork belly, mushroom, bean sprouts, soft boiled egg, corn, and scallions</i>	
<b>Kitsune Soba/ Udon</b>	13.00
<i>Soba or udon noodles in a soy sauce based soup with marinated tofu skin</i>	
<b>Shrimp Tempura Soba/ Udon</b>	14.50
<i>Soba or udon noodles in a soy sauce based soup with shrimp tempura</i>	
<b>Pork Katsu Curry Soba/ Udon</b>	16.00
<i>Soba or udon noodles in curry based soup with deep fried breaded pork</i>	
<b>Shrimp Tempura Curry Soba/ Udon</b>	15.50
<i>Soba or udon noodles in curry based soup with shrimp tempura</i>	

### SIDES

<b>Rice</b>	2.50
<b>Miso soup</b>	3.00
<b>Green Salad</b>	3.50

### DRINKS

<b>Apple Juice</b>	3.00
<b>Ice Tea/Hot Tea (Matcha/Black)</b>	2.50
<b>Fountain Soda</b>	2.50

### DESSERTS

<b>Mont Blanc (Mon-Buran)</b>	5.00
<i>Imported from Japan, this Mont Blanc has a soft layer of sponge cake as base, topped with a pillowy mound of whipped cream then finished with tall spaghetti-thin strands of green tea/black sesame/purple sweet potato.</i>	
<b>Flavor choices:</b> Green Tea, Purple Sweet Potato, or Black Sesam.	
<b>Mochi Ice Cream</b>	5.00
<i>Japanese rice cake with ice cream filling. <b>Flavor choices:</b> Mango, Chocolate, Strawberry, Vanilla, or Green Tea</i>	
<b>Tempura Ice Cream</b>	7.00
<i>Deep fried ice cream. <b>Flavor choices:</b> Vanilla, Green Tea</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness