

APPETIZER

Agedashi Tofu	6.00
<i>Deep fried tofu with tempura sauce</i>	
Beef Kushiyaki	6.00
<i>Grilled beef skewer drizzled with yakiniku sauce</i>	
Baked Mussels	8.00
<i>Green mussels with mildly spicy sauce</i>	
Ebi Fry	8.00
<i>Shrimp wrapped in rice paper, deep fried</i>	
Edamame	5.00
<i>Boiled young Japanese soybeans</i>	
Garlic Edamame	6.00
<i>Soybeans sautéed with garlic</i>	
Fried Calamari	8.00
<i>Deep fried battered calamari</i>	
Gyoza	6.00
<i>Chicken or shrimp deep fried dumplings</i>	
Popcorn Shrimp	7.00
<i>Deep fried battered shrimp with spicy mayo</i>	
Potato Croquette	5.00
<i>Deep fried breaded milky potato served with katsu sauce</i>	
Softshell Crab	11.00
<i>Deep fried softshell crab</i>	
Tempura	8.00
<i>Fried light batter shrimp and vegetables</i>	
Seaweed Salad	5.00
<i>Mixed seaweed with sesame dressing</i>	
Cucumber Salad	5.00
<i>Crispy cucumber with soy vinaigrette dressing</i>	
Ahi Poki Salad	10.00
<i>Tuna seaweed salad with soy sesame dressing</i>	



DINNER ENTRÉE

Served with green salad or miso soup

Sushi/Sashimi Set	26/27
<i>Chef's choice of 8 nigiri/sashimi with a choice of California/tuna/spicy tuna roll</i>	
Chicken/Salmon/Tofu Teriyaki	16/18/14
<i>Grilled and drizzled with homemade teriyaki sauce, served with cold soba noodles, steamed bean sprouts, and white rice</i>	
Chicken/Pork Katsu	16/16
<i>Breaded, deep fried chicken/pork/salmon cutlets with Tonkatsu sauce served with cold soba noodles, thinly sliced cabbage, and white rice</i>	
Combination Tempura	15.00
<i>Light batter shrimp and vegetables tempura served with cold soba noodles, steamed bean sprouts, and white rice</i>	
Pork Katsu /Shrimp/Beef	14/15/15
<i>Choice of meat in savory Java curry sauce, served with rice</i>	

SUSHI STANDARD ROLLS

**Cooked rolls*

Alaskan	8.50
<i>Salmon and avocado</i>	
California*	6.75
<i>Crab, avocado, and cucumber</i>	
Negi Hama Maki	7.50
<i>Scallion and yellowtail</i>	
Rock Roll*	9.00
<i>Eel, cucumber, and avocado</i>	



Philadelphia	8.50
<i>Salmon, avocado, and cream cheese</i>	
Sweet Potato Tempura *	7.00
Shrimp Tempura Avocado*	8.50
<i>Shrimp tempura, crab, avocado, and eel sauce</i>	
Spicy Tuna	8.50
<i>Tuna, cucumber, and spicy mayo</i>	
Spicy Salmon	8.50
<i>Salmon, cucumber, and spicy mayo</i>	
Tekka Maki (tuna)	7.50
Tuna Avocado	8.50

SUSHI SPECIAL ROLLS

**Cooked rolls*

Butterfish	15.50
<i>Shrimp tempura, crab, and cilantro topped with seared butterfish.</i>	
Caterpillar*	15.50
<i>Eel and cucumber with avocado on top.</i>	
Cherry Blossom	16.00
<i>Salmon and avocado with tuna on top.</i>	
Crunch	16.00
<i>Tuna and avocado topped with spicy tuna with tangy sauce and crunch.</i>	
Dragon*	16.00
<i>Shrimp tempura, cucumber and crab topped with unagi and avocado.</i>	
Firebomb	15.50
<i>Shrimp tempura, lemon, and cilantro topped with spicy tuna and fresh jalapeno.</i>	
Fourth of July	16.00
<i>Spicy tuna with cucumber topped with assorted fish.</i>	
Green Goblin	16.00
<i>Salmon, avocado, and cilantro topped with yellowtail, jalapeno, and tobiko.</i>	
Hachi	15.50
<i>Shrimp tempura, crab, and cucumber with tuna and avocado on top.</i>	
Harley's	16.00
<i>Shrimp tempura, spicy tuna, & cucumber, topped with salmon and lemon, w/ med spicy sauce.</i>	
Heat *-deep fried-	12.00
<i>Crab, avocado, and cucumber topped with jalapeno, spicy mayo, and eel sauce.</i>	
Lemon Drops	15.50
<i>Shrimp tempura, cilantro, and crab topped with scallops, lemon slices, and tobiko.</i>	
Lion King* -baked-	15.00
<i>Crab, avocado, cucumber with salmon and scallion on top (baked), with spicy mayo.</i>	
Nemo	15.50
<i>Shrimp tempura, spicy tuna, and cucumber topped with avocado garlic salmon, tobiko, and scallions with special sauce.</i>	
Ooh La La	15.50
<i>Spicy tuna and avocado topped with seared salmon, tobiko, and sesame mustard sauce.</i>	
Poprocks	15.50
<i>Spicy crab and cucumber topped with salmon, jalapeno, and sweet mango chili sauce.</i>	
Pumba	16.00
<i>Spicy tuna, cucumber, and crunch topped with marinated salmon, crispy shallots, scallions</i>	

Rainbow	16.00
<i>Crab, avocado, and cucumber topped with assorted fish</i>	
Salmon Lovi	15.00
<i>Crab, avocado, and cucumber topped with salmon.</i>	
Silver Kuu	16.00
<i>Crab and avocado topped with unagi tempura and tobiko with spicy garlic sauce.</i>	
Spider *	15.50
<i>Softshell crab, avocado, and cucumber.</i>	
Tiger*	15.00
<i>Shrimp tempura, crab, and cucumber topped with shrimp, avocado and spicy mayo</i>	
Volcano* -baked-	15.00
<i>Crab, avocado, and cucumber with scallop and scallion on top (baked), with spicy mayo.</i>	
Wasabi	14.50
<i>Salmon, tuna, and avocado topped with wasabi tobiko.</i>	

NIGIRI/SASHIMI

Akami (tuna)	7.50
Albacore	6.50
Butterfish (escolar)	6.00
Ebi (shrimp)	5.00
Hotate (scallop)	7.50
Hamachi (yellowtail)	7.50
Ika (squid)	6.00
Inari (marinated tofu skin)	5.00
Saba (cured mackerel)	5.50
Sake (salmon)	6.50
Tobiko (flying fish roe)	5.50
Unagi (eel)	8.50
Zuwagani (snow crab leg)	7.50
Special	MP

RICE BOWLS

Served with green salad or miso soup

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

Beef Yakiniku Don	14.00
<i>Tender slices of beef sautéed with onion and scallion in a savory homemade yakiniku BBQ sauce</i>	
Chicken Teriyaki Don	13.00
<i>Grilled chicken drizzled with homemade teriyaki sauce over a bed of thinly sliced cabbage</i>	
Chicken Oyako Don*	13.00
<i>Chicken, onions, scallion, and eggs cooked in a rich soy sauce broth, served over a bowl of rice</i>	
Pork Katsu Don*	13.00
<i>Breaded pork, onions, scallions, and eggs cooked in rich soy sauce broth, served over a bowl of rice</i>	
Chirashi Don	22.50
<i>Assorted sashimi served over a bowl of sushi rice</i>	
Tekka Don	22.50
<i>Slices of tuna sashimi over a bowl of sushi rice</i>	
Una Don	25.00
<i>Delicately baked eel drizzled with a robust, sweet eel sauce</i>	

SIDES

Rice	2.50
Miso soup	3.00
Green Salad	3.50

BENTO BOX

Served with Rice, 4 pc California roll, 2 pc Fried chicken gyoza, and 5 pc Tempura

Sashimi Bento	21.00
<i>Chef's choice of 6 pieces of sashimi</i>	
Beef Yakiniku	18.00
<i>Tender slices of beef sautéed with onion and scallion in a savory homemade yakiniku BBQ sauce</i>	
Chicken/Salmon Teriyaki	17/18
<i>Grilled chicken or salmon in homemade Teriyaki sauce</i>	
Chicken/Pork Katsu	17
<i>Breaded, deep fried chicken/pork cutlets with homemade Tonkatsu sauce</i>	
Saba Shioyaki	17
<i>Grilled Mackerel</i>	

NOODLES

Served with green salad or Inari

Pork Ramen	15.00
<i>Ramen noodle in rich pork broth, served with pork belly, young bamboo shoots, bean sprouts, soft boiled egg, corn, and scallions</i>	
Spicy PorkRamen	15.00
<i>Ramen nodule in spicy pork broth, served with pork belly, young bamboo shoots, bean sprouts, soft boiled egg, corn, and scallions</i>	
Kitsune Soba/Udon	13.00
<i>Soba or udon noodles in a soy sauce based soup with marinated tofu skin</i>	
Shrimp Tempura Soba/Udon	14.00
<i>Soba or udon noodles in a soy sauce based soup with shrimp tempura</i>	
Pork Katsu Curry Soba/Udon	15.00
<i>Soba or udon noodles in curry based soup with breaded deep fried pork</i>	
Shrimp Tempura Curry Soba/Udon	15.00
<i>Soba or udon noodles in curry based soup with shrimp tempura</i>	

DRINKS

Apple Juice	3
Ice Tea/Hot Tea (Matcha/Black)	2.50
Canned Soda (Pepsi, Diet Pepsi, Sprite)	2
Ramune (Grape/Strawberry/Original)	3
Asahi Black Beer	6
Asahi, Kirin, Sapporo	(S) 4.50 (L) 6.50
Orion Beer	(L) 8
Cabernet Sauvignon	4.50/glass
Chardonnay	28/bottle
House Hot Sake	(S)4.50 (L) 6.50
House Cold Sake	9
Pineapple Sake	9
Gekkeikan Creamy Cold Sake (Nigori)	14
Citrus Sparkling Cold Sake	14
Gekkeikan Horin Ultra Premium Sake	28
Dassai 50 Ultra Premium Sake	28
Dassai 23 Ultra Premium Sake	40
Dassai 50 Ultra Premium Creamy Sake	28