



**APPETIZER**

<b>Agedashi Tofu</b> <i>Deep fried tofu with tempura sauce</i>	7.50
<b>Baked Mussels</b> <i>Green mussels with mildly spicy sauce</i>	9.50
<b>Edamame/Garlic Edamame</b> <i>Boiled young soybeans sautéed with garlic</i>	6.00/7.00
<b>Fried Calamari</b> <i>Deep fried battered calamari</i>	12.00
<b>Grilled Yellowtail Collar</b>	16.00
<b>Grilled Miso Black Cod</b>	15.00
<b>Gyoza (Chicken / Shrimp)</b> <i>Deep fried chicken/shrimp dumplings</i>	6.50/7.50
<b>Jumbo Softshell Crab</b> <i>Deep fried jumbo softshell crab</i>	14.00
<b>Popcorn Chicken</b> <i>Deep fried battered chicken, served with spicy mayo</i>	8.50
<b>Popcorn Shrimp</b> <i>Deep fried battered shrimp, served with spicy mayo</i>	9.50
<b>Potato Croquette</b> <i>Deep fried breaded milky potato served with katsu sauce</i>	7.00
<b>Tempura</b> <i>Fried light batter shrimp and vegetables</i>	10.50
<b>Spicy Garlic Cucumber</b> <i>Crispy cucumber with mildly spicy garlic crunch</i>	7.00
<b>Seaweed Salad</b> <i>Mixed seaweed with sesame dressing</i>	6.50
<b>Cucumber Salad</b> <i>Crispy cucumber with soy vinaigrette dressing</i>	6.00
<b>Ahi Poki Salad</b> <i>Tuna seaweed salad with soy sesame dressing</i>	14.00

**NIGIRI/SASHIMI**

<b>Albacore</b>	8.50
<b>Albacore Tataki</b>	8.50
<b>Amberjack/ Kanpachi</b>	9.00
<b>Bluefin Tuna/ Akami</b>	9.50
<b>Bluefin Fatty Tuna/ Toro</b>	14.00
<b>Bluefin Super Fatty Tuna / Oh-toro</b>	15.00
<b>Butterfish/ Escolar</b>	8.00
<b>Cured Mackerel/ Saba</b>	6.50
<b>Eel/ Unagi</b>	10.00
<b>Flounder/ Hirame</b>	9.50
<b>Flying Fish Roe/ Tobiko</b>	7.00
<b>Hokkaido Scallop/ Hotate</b>	10.50
<b>Marinated Salmon/ Zuke</b>	9.00
<b>Octopus/ Tako</b>	7.50
<b>Salmon/ Sake</b>	8.50
<b>Salmon Roe/ Ikura</b>	10.50
<b>Seabass/ Suzuki</b>	9.00
<b>Sea Urchin/ Uni</b>	14.50
<b>Shrimp/ Ebi</b>	6.50
<b>Snow Crab Leg/ Zuwagani</b>	9.00
<b>Squid/ Ika</b>	7.00
<b>Tofu Skin/ Inari</b>	5.50
<b>Yellowtail/ Hamachi</b>	9.00

**SUSHI SPECIAL HANDROLL**

<b>Peppercorn Tuna</b>	12/pair
<b>Garlic Seabass</b>	12/pair
<b>Spicy Hokkaido Scallop</b>	13/pair

**SUSHI CLASSIC ROLLS**

*\*Cooked rolls*

<b>Alaskan</b> <i>Salmon and avocado</i>	9.75
<b>California*</b> <i>Crab, avocado, and cucumber</i>	9.00
<b>Negi Hama Maki</b> <i>Scallion and yellowtail</i>	8.50
<b>Philadelphia</b> <i>Salmon, avocado, and cream cheese</i>	9.75
<b>Rock Roll*</b> <i>Eel, cucumber, and avocado</i>	10.50
<b>Shrimp Tempura Avocado*</b> <i>Shrimp tempura, crab, avocado, and eel sauce</i>	10.50
<b>Spicy Salmon</b> <i>Salmon, cucumber, and spicy mayo</i>	9.50
<b>Spicy Tuna</b> <i>Tuna, cucumber, and spicy mayo</i>	9.50
<b>Sweet Potato Tempura *</b>	7.25
<b>Tekka Maki (tuna)</b>	8.50
<b>Tuna Avocado</b>	10.00

**SUSHI SPECIAL ROLLS**

*\*Cooked rolls*

<b>Butterfish Roll</b> <i>Shrimp tempura, crab, and cilantro topped with seared butterfish &amp;pepper citrus sauce</i>	18.50
<b>Caterpillar*</b> <i>Eel and cucumber topped with avocado and eel sauce</i>	18.50
<b>Cherry Blossom</b> <i>Salmon and avocado topped with tuna, spicy mayo, and eel sauce</i>	18.75
<b>Crunch</b> <i>Tuna and avocado topped with spicy tuna, crunch, and tangy sauce</i>	18.75
<b>Dragon*</b> <i>Shrimp tempura, cucumber and crab topped with unagi, avocado, and eel sauce</i>	18.75
<b>Firebomb</b> <i>Shrimp tempura, lemon, and cilantro topped with spicy tuna, spicy mayo, eel sauce &amp; jalapeno</i>	18.50
<b>Fourth of July</b> <i>Spicy tuna with cucumber topped with assorted fish, daikon, and spicy eel sauce</i>	18.75
<b>Green Goblin</b> <i>Salmon, avocado, and cilantro topped with yellowtail, jalapeno, tobiko, and citrus sauce</i>	18.75
<b>Gretchen</b> <i>Tofu and cucumber, topped with avocado and ginger sauce</i>	12.00
<b>Hachi</b> <i>Shrimp tempura, crab, and cucumber topped with tuna, avocado, and eel sauce</i>	18.50
<b>Harley's</b> <i>Shrimp tempura, spicy tuna, and cucumber, topped with salmon, lemon, and citrus sauce</i>	18.75
<b>Heat *-deep fried-</b> <i>Crab, avocado, and cucumber topped with jalapeno, spicy mayo, and eel sauce</i>	14.50

<b>Lemon Drops</b>	18.50	<b>Chicken/ Shrimp/ Tofu Tempura Nanban Don</b>	15/16/13
<i>Shrimp tempura, cilantro, and crab topped with scallops, lemon slices, tobiko, and eel sauce</i>		<i>Choice of protein glazed with a mildly spicy Nanban sauce, served on a bed of thinly sliced cabbage and broccoli</i>	
<b>Lion King* -baked-</b>	18.00	<b>Chirashi Don</b>	29.00
<i>Crab, avocado, cucumber topped with salmon, scallion, spicy mayo, and eel sauce</i>		<i>Assorted sashimi served over a bowl of sushi rice</i>	
<b>Nemo</b>	18.50	<b>Tekka Don</b>	29.00
<i>Shrimp tempura, spicy tuna, and cucumber topped with avocado, garlic salmon, tobiko, &amp; scallions with mildly spicy vinaigrette</i>		<i>Slices of tuna sashimi over a bowl of sushi rice</i>	
<b>NewNew</b>	18.50	<b>Una Don</b>	29.00
<i>Crispy rice topped with jalapeno, spicy tuna tartar, eel sauce, spicy aeoli, and chimichurri sauce</i>		<i>Delicately baked eel drizzled with eel sauce, sprinkled with sesame seeds</i>	
<b>Ooh La La</b>	18.50	<b><u>BENTO BOX</u></b>	
<i>Spicy tuna and avocado topped with seared salmon, tobiko, and sesame mustard sauce</i>		<i>Served with Rice, 4 pc California roll, 2 pc chicken gyoza, and 5 pc Tempura</i>	
<b>Poprocks</b>	18.50	<b>Sashimi Bento</b>	26.00
<i>Spicy crab and cucumber topped with salmon, jalapeno, and sweet mango chili sauce</i>		<i>Chef's choice of 6 pieces of sashimi</i>	
<b>Pumba</b>	18.75	<b>Beef Yakiniiku Bento</b>	20.00
<i>Spicy tuna, cucumber, and crunch topped with garlic salmon, crispy shallots, and scallion</i>		<i>Slices of beef sautéed with onion and scallion in a savory homemade yakiniiku BBQ sauce</i>	
<b>Rainbow</b>	18.75	<b>Chicken/ Salmon / Tofu Teriyaki Bento</b>	20/21/17
<i>Crab, avocado, &amp; cucumber topped with assorted fish</i>		<i>Choice of protein drizzled with homemade Teriyaki sauce</i>	
<b>Salmon Lovi</b>	18.00	<b>Chicken/ Pork/ Tofu Katsu Bento</b>	20/19/17
<i>Crab, avocado, and cucumber topped with salmon and garlic sauce</i>		<i>Breaded, deep fried chicken/pork/tofu, served with homemade Tonkatsu sauce</i>	
<b>Silver Kuu</b>	18.75	<b>Saba Shioyaki Bento</b>	19.50
<i>Crab and avocado topped with unagi tempura, tobiko, eel sauce, and spicy garlic sauce</i>		<i>Grilled Mackerel</i>	
<b>Spider *</b>	18.50	<b><u>NOODLES</u></b>	
<i>Jumbo softshell crab, avocado, cucumber &amp; eel sauce</i>		<i>Served with green salad or inari (marinated tofu skin)</i>	
<b>Tiger*</b>	18.00	<b>Curry Soba/ Udon</b>	18.00
<i>Shrimp tempura, crab, and cucumber topped with shrimp, avocado, spicy mayo and eel sauce</i>		<i>Soba or udon noodles in curry based soup with choice of protein (pork katsu/shrimp tempura)</i>	
<b>Volcano* -baked-</b>	18.00	<b>Kitsune Soba/ Udon</b>	14.00
<i>Crab, avocado, and cucumber topped with scallop, scallion, spicy mayo, and eel sauce</i>		<i>Soba or udon noodles in a soy sauce based soup, served with marinated tofu skin, scallion, and seaweed flakes</i>	

### **DINNER ENTRÉE**

*Served with green salad or miso soup*

<b>Nigiri/ Sashimi Set</b>	32/34	<b>Katsu Ramen (spicy/regular)</b>	19.00
<i>Chef's choice of 9 nigiri/sashimi with a choice of California/tuna/spicy tuna roll</i>		<i>Ramen noodle in rich pork broth, served with pork katsu, egg, cabbage, and scallions</i>	
<b>Pork/Shrimp/ Beef Curry</b>	16/16/16	<b>Pork Ramen (spicy/regular)</b>	18.00
<i>Choice of protein in savory java curry sauce over rice</i>		<i>Ramen noodle in rich pork broth, served with pork belly, mushroom, bean sprouts, egg, corn, and scallions</i>	
<b>Chicken/ Salmon/ Tofu Teriyaki</b>	18/23/15	<b><u>SIDES</u></b>	
<i>Choice of protein drizzled with homemade teriyaki sauce, served with cold soba noodles, bean sprouts, &amp; white rice</i>		<b>Rice</b>	3.50
<b>Chicken/ Pork/ Tofu Katsu</b>	18/18/15	<b>Miso soup</b>	3.50
<i>Deep fried breaded chicken/pork/tofu with Tonkatsu sauce served with cold soba noodles, cabbage, and white rice</i>		<b>Green Salad</b>	4.00
<b>Combination Tempura</b>	18.50	<b><u>DRINKS</u></b>	
<i>Light batter shrimp and vegetables tempura served with cold soba noodles, steamed bean sprouts, and white rice</i>		<b>Apple Juice</b>	3.50

### **RICE BOWLS**

*Served with green salad or miso soup*

<b>Beef Yakiniiku Don</b>	15.00	<b>Iced/Hot MatchaTea</b>	4.00
<i>Tender slices of beef sautéed with onion and scallion in a savory homemade yakiniiku BBQ sauce</i>		<b>Fountain Soda</b>	4.00
<b>Chicken/ Salmon/ Tofu Teriyaki Don</b>	15/21/13		
<i>Choice of protein drizzled with homemade teriyaki sauce with thinly sliced cabbage and broccoli</i>			

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
Please inform your server if you had any food allergies.