

Appetizer

Salted Edamame	\$9	★ Yaki Gyoza	\$12
Steamed organic soybeans with Himalayan pink salt		Deep fried chicken with pork dumplings	
★ Garlic Truffle Edamame	\$12	Vegetable Yaki Gyoza	\$12
Soybeans sautéed in garlic, soy & black truffle sauce		Deep fried vegetable dumplings	
Mini Chicken Teriyaki	\$15	Soft Shell Crab	\$18
★ Grilled chicken breast with home made teriyaki sauce served on a bed of mixed vegetables		Deep fried battered whole soft shell crab served on greens	
Shishito Peppers	\$12	★ Crispy Rice Spicy Tuna	\$17
Shishito peppers with special house sauce		Spicy tuna on top of crispy rice	
Age Dashi Tofu	\$10	Crispy Rice Spicy Salmon	\$17
Deep fried battered tofu with house sauce		Spicy salmon on top of crispy rice	
Chicken Kara-Age	\$17	Mixed Tempura	\$17
Battered, deep fried chicken pieces		Deep fried battered shrimp & assorted vegetable	
Tossed in sweet and spicy sauce		Vegetable Tempura	\$17
or plain with garlic aioli on the side		Deep fried assorted vegetable	
Rock Shrimp	\$17	★ Shrimp Tempura	\$19
Whole shrimp battered and deep fried		Deep fried battered shrimp (6 pcs)	
tossed in special aioli sauce		★ Calamari	\$18
Baked Blue Crab Mussels	\$16	Battered, deep fried cuttlefish squid	
★ Half Shelled Mussels topped with real blue crab and baked with garlic pepper sauce			

Salads

Seaweed Salad	\$8
Cucumber Salad	\$8
Sliced cucumber in pickled vinaigrette	
Octopus Salad	\$12
Avocado Salad	\$14
Avocado on top of mixed greens, tomato with house vinaigrette	
Soft Tofu Salad	\$14
Soft tofu pieces with mixed greens, house vinaigrette	
Grilled Chicken Salad	\$18
Grilled chicken Breast on top of mixed greens with house japanese vinaigrette	

OMAKASE

“I leave it to you, Chef.”

Omakase A \$80

Clam Miso Soup
Appetizer + Sashimi
Chawanmushi
Sushi- Nigiri 8 pcs
Tempura
Dessert

Omakase B \$160

Clam Miso Soup
Appetizer + Sashimi
Chawanmushi
Sushi- Nigiri 12 pcs
Wild Miso Black Cod
Caviar Spoon
Dessert

Add Japanese Wagyu A5 1 pc – \$22

Add 1pc New Zealand King Salmon Sushi with fresh Italian black truffle \$14

Add bluefin toro neki with sturgeon caviar and gold flakes 1 pc \$18

Add live Amaebi 1pc (seasonal market price)

A LA CARTE SUSHI

Sushi is with fish over rice and it is 2 pieces per order
Sashimi is sliced raw fish only and it is 5 pieces per order

Sushi/ Sashimi

★ Aji (Spanish Mackerel) - 13/ 25

Albacore - 11/ 21

Albacore Seared - 12/ 22

Albacore Toro - 12/ 23

Amaebi (Live) Sweet Shrimp - MP/ MP

Anago (Saltwater Eel) - 12/ NA

Ankimo (Monkfish Liver) - 12/ NA

★ Gindara (Black Cod) - 13 / NA

Hamachi (Yellowtail) - 11/ 24

Hamachi Toro (Yellowtail Belly) - 13/ 25

Hirame (Halibut) - 12/ 27

★ Engawa (Halibut Fin Seared) - 13/ NA

Hon Maguro (Bluefin Tuna) - 16/ 32

★ Hon Maguro Toro -Bluefin-Spain - 26/ 56

Hotate (Jumbo Scallop) -16/ 32

Spicy Jumbo Hotate - 16/ NA

Ika (Squid) - 9/ 20

Ikura (Salmon Egg) - 12/NA

★ Kanpachi (Amberjack) - 15/ 28

Kanpachi Toro (Amberjack Belly) - 16/ 32

★ Kinmedai (Golden Eye Snapper) - 16/ 32

★ Ma Tai (Red Snapper) - 15/ 28

Saba (Mackerel) - 10/ 20

Sake (Samon-Norway) - 12/ 24

Sake Toro (Norway-Belly) - 13/ 25

★ Sake (Salmon-New Zealand) - 14/ 26

Sake Toro (New Zealand Belly) - 15/ 28

Tako (Octopus) - 10/ 17

Tamago (Egg) - 9/ NA

Unagi (Fresh Water Eel) - 11/ NA

Uni (Sea Urchin) - 28/ NA

★ Wagyu Beef (A5) Seared With 24K Gold	46
Wagyu Beef (A5) With Sturgen Caviar	65
Uni With Fresh Black Truffle Slice	MP
Salmon With Fresh Black Truffle	28
★ Toro Neki	22
Toro Neki With Caviar+Truffle	62
Amaebi (Live) Sweet Shrimp	MP

Extras

Add White Sturgeon Caviar	18
Add Fresh Italian Black Truffle Slices	24

From The Sushi Bar

Kumamoto Oysters (6pcs) \$36 (12pcs) \$64
Freshly shucked live oysters in half shell served with ponzu and roe and greens

Oyster Shooter \$18
Kumamoto oyster, raw quail egg, premium sake and homemade ponzu with tobiko masago, green onion, gobo and lemon

★ **Uni Shooter** \$22
Uni, raw quail egg, premium sake and homemade ponzu with tobiko masago, green onion, gobo and lemon

Tataki
Thin- sliced with crispy onion and special homemade vinaigrette sauce

Albacore Tuna \$24
Yellow Tail (Hamachi) \$26
Salmon (Sake) \$24
Amberjack (Kanpachi) \$28

★ **Carpaccio**
Thin-Sliced with Special Marinade

Albacore Tuna	\$24	Salmon (Sake)	\$24
Halibut (Hirame)	\$26	Rainbow (assorted)	\$28
Yellow Tail (Hamachi)	\$26	Amberjack (Kanpachi)	\$28
Lemon Octopus (Tako)	\$24	Jumbo Scallop	\$29

4 Hand Roll Temaki Set \$32
Spicy Tuna Hand Roll
Shrimp Tempura Hand Roll
Spicy Scallop Hand Roll
Blue Crab Hand Roll

Premium Sashimi (Sliced Raw Fish)
No Substitutions or Changes
12 Pieces Sashimi Chefs Choice \$68
21 Pieces Sashimi Chefs Choice \$92
30 Pieces Sashimi Chefs Choice \$128

Signature Bowls and Spoons

Additional Nori Pack for Bowls \$3

Toro Neki, Uni, Caviar Bowl \$44
Toro neki, uni or ikura, caviar, shiso leaf and sesame oil mixed with rice served with nori

Blue Crab, Uni, Caviar Bowl \$42
Blue crab, uni or ikura, caviar, and sesame oil mixed with rice served with nori

★ **Omakase Bowl** \$44
Seasonal fresh fish chopped with uni or ikura, sesame oil mixed with sushi rice served with nori

★ **Chirashi** \$42
Seasonal fresh fish sliced on a bed of sushi rice

Scallop, Uni, Caviar Spoon \$27
Seared scallop, uni, sturgeon caviar on spoon- no rice

Uni, Caviar, Egg Spoon \$29
Uni, sturgeon caviar, ikura, tobiko, raw quail egg-no rice

Hot Sizzling Bowl

Unagi and Roe Hot Bowl

\$34

Unagi, masago, red tobiko, black tobiko on sushi rice on hot stone

Blue Crab Hot Bowl

\$38

Blue crab, masago, seaweed, micro greens, on sushi rice on hot stone bowl

From The Kitchen

Hamachi Kama

\$22

Broiled yellowtail served with silken tofu

Salmon Shioyaki

\$28

Broiled salmon steak with mixed vegetables, pink Himalayan salt

Chicken Teriyaki

\$28

Grilled chicken breast with mixed vegetables and homemade teriyaki sauce

Chicken Katsu

\$28

Freshly hand breaded chicken breast deep fried served with tangy sauce and side of Japanese slaw

Noodles

Chicken Udon Noodle Soup

\$22

Chicken breast and vegetables with thick rice noodle in homemade broth

Vegetable Udon Noodle Soup

\$22

Vegetables with thick rice noodle in homemade broth

Chicken Yaki Soba

\$24

Chicken breast, mixed vegetables stir fried in special stir fry sauce

Vegetable Yaki Soba

\$24

Mixed vegetables stir fried in special stir fry sauce

Premium Rolls

★	Momo Special (Classic favorite - spicy fresh roll) Spicy tuna, cucumber, avocado, yellowtail, jalapeno, green onion, hot sauce	\$24
★	Tuna Bomb (Tangy and citrusy) Spicy tuna, cucumber, avocado, topped with tuna, salmon, house vinaigrette	\$24
★	Lemon Roll Spicy tuna, cucumber, avocado, topped with bluefin tuna, lemon and jalapeno	\$26
	Tuna Love Spicy tuna, cucumber, avocado, covered in bluefin tuna with spicy garlic and hot sauce	\$26
	Protein (No Rice-blended with radishes: tart and spicy) Spicy ponzu sauce, spicy salmon, avocado, cucumber in soy paper topped with albacore, salmon, bluefin tuna and green onions	\$22
	Apple Protein (No Rice-blended with real apples: sweet and salty) Apple ponzu sauce, spicy salmon, avocado, cucumber in soy paper topped with albacore, salmon, bluefin tuna and green onions	\$22
★	Rainbow Blue crab, avocado, with assorted fish, special vinaigrette	\$23
★	Sunshine Spicy tuna, shrimp tempura, avocado, albacore	\$23
	Green Dragon Avocado on top with shrimp tempura, masago, avocado	\$22
	Black Dragon BBQ eel on top with shrimp tempura, masago, avocado, covered with tobiko	\$23
	Rock Shrimp Roll Crispy whole shrimp on top shrimp tempura, masago, avocado, spicy mayo, green onions	\$24
	Crispy Mini Lobster Crispy Langostino lobster, shrimp tempura, masago, avocado, house sauce and green onions	\$26
	Deep Fried Roll Spicy tuna, shrimp tempura, avocado, battered and deep fried, eel sauce	\$22
	Baked Salmon (Savory: garlic/pepper: not sweet) Salmon, blue crab, avocado, spicy mayo, bake sauce, eel sauce, green onions	\$22
	Baked Scallop (BSCR) (Savory: garlic/pepper: not sweet) Bay scallop, blue crab, avocado, spicy mayo, bake sauce, eel sauce, green onions	\$22
★	Baked Lobster (Savory: garlic/pepper: mildly sweet) Baked Langostino, Spicy Salmon, avocado, spicy mayo, bake sauce, eel sauce, green onions	\$25
	Fresh Lobster Tail Tempura Deep fried lobster tail, avocado, mayo, eel sauce with black tobiko on top	\$28
	Spider Roll (5 large pcs) Whole soft shell crab, avocado, cucumber and masago	\$22
★	Salmon Royale New Zealand king salmon covered spicy salmon roll with avocado, cucumber, hot sauce on top	\$26

Lunch

Includes Miso Soup (only for Dine - in)
Served from Open to 3:00 p.m.
No Substitutions

★ **Sushi** \$30
8 pc sushi, 8 pcs roll (choice of Spicy Salmon or Shrimp Tempura roll)

Sashimi \$32
14 pc assorted chef's choice, served with steamed rice

★ **Chirashi** \$32
Assorted fish on a bed of sushi rice

4 Hand Roll Set \$29
Spicy Tuna Hand Roll Spicy Bay Scallop Hand Roll
Salmon Hand Roll Blue Crab Hand Roll

Chicken Teriyaki \$28
Grilled chicken breast served with vegetables on sizzling plate.
Served with rice

Unagi Donburi \$26
Broiled freshwater eel on a bed of steamed rice

Bento Box \$29
Pick one roll and one kitchen (no substitutions)

Rolls	Kitchen
Spicy Tuna	Salmon Teriyaki
Spicy Salmon	Chicken Teriyaki
Salmon	Tofu Teriyaki
Shrimp Tempura	Mixed Tempura
Avocado and	Chicken Katsu
Cucumber	

EXTRAS

Pickled Ginger Sml: \$3
Pickled Ginger Lrg: \$5
Chopped Wasabi: \$3
Fresh wasabi pickled \$3
Fresh wasabi grated root \$10
Extra on the side: (Spicy Mayo, Eel Sauce, Any Sauces) \$1.50
No Rice Roll (More Fish) \$4
No Rice Handroll (More Fish) \$3
Add: (Avocado, Cucumber Etc.) \$1.50
Add: Gobo \$1.50; Jalapeno \$1.50 Lemon Slices on Roll \$2
Soypaper \$2