

## Appetizers

Edamame	2.95	Fried Gyoza	5.00
Agedashi Tofu	4.25	Soft Shell Crab	5.25
Shrimp & Vegetable Temp	6.00	Shrimp Tempura	6.00
Baked Mussels	5.95	Hamachi Kama	7.00
Salmon Kama	6.50		
		Small	Large
Green Salad		3.00	4.50
<i>With ginger or sesame dressing</i>			
Spicy Tuna Salad		5.50	9.00
<i>With spicy dressing</i>			
Mixed Sashimi Salad		6.00	9.50
<i>With ginger dressing</i>			
Salmon Skin Salad		5.00	8.50
<i>With spicy dressing</i>			
Seaweed Salad		4.50	
Sunomono Salad		3.50	
With shrimp		5.00	
With octopus		6.00	
With crab		7.00	

## Rice Bowl

Chicken Teriyaki	5.75	Spicy Tuna	7.50
Oyakodon	5.75	Tuna Sashimi	8.00
Katsudon	5.75	Unadon	8.00
Beef Teriyaki	6.25	Chirashi	12.50
Salmon Sashimi	7.50		

## Kid's

Shrimp Tempura (3 pcs)	4.75	Chicken Teriyaki	3.75
Sushi Combo	5.50	Sesame Chicken	3.75
(4 pcs Temari Style Sushi & 1/2 CA Roll)			

## Entree

(Includes Rice, Salad and Miso Soup)

Vegetable Tempura	5.95
Shrimp and Vegetable Tempura	6.95
Sesame Chicken	6.75
Tonkatsu (Pork Cutlet)	6.95
Chicken Teriyaki	6.50
Beef Teriyaki	6.95
Saba Shio/Teriyaki	6.95
Salmon Teriyaki	7.25

Group A	Group B
Vegetable Tempura	Beef Teriyaki
California Roll (8 pcs)	Salmon Teriyaki
Chicken Teriyaki	Spicy Tuna Roll (8 pcs)
Saba Shioyaki	Tuna Sashimi
Shrimp and Vegetable Tempura	Salmon Sashimi
Tonkatsu (Pork Cutlet)	Yellowtail Sashimi
Crunchy Roll (4 pcs)	Assorted Sashimi
Sesame Chicken	
Combo A (Choose two items from group A)	7.50
Combo AB (Choose one item from group A & B)	8.50
Combo B (Choose two items from group B)	9.50

Plain Udon	4.50	Beef Udon	6.75
Chicken Udon	6.00	Tempura Udon	6.00

## Desserts

Green Tea Ice Cream	2.00	Mochi Ice Cream	2.50
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## Sushi (2 pieces)

Albacore	3.50	Seared Salmon	4.00
Crab	5.75	Seared Tuna	4.00
Flying Fish Roe	3.25	Shrimp	3.25
Fresh Water Eel	4.00	Smelt Egg	3.00
White Fish	4.00	Squid	3.50
Tofu (Inari)	2.50	Sweet Shrimp	6.00
Japanese Mackerel	3.00	Tamago	2.75
Octopus	3.50	Tuna	3.75
Salmon	3.50	Yellowtail	4.25
Salmon Roe	4.00	Quail Egg	1.00
Scallop	4.00		
Sea Urchin	6.50		
Tuna	9.50	Salmon	9.50
Albacore	9.50	Yellowtail	10.00
Assorted	10.00		

## Rolls

	Cut	Hand
CA Roll	3.75	3.25
CA Roll Special(with real crab)	5.50	5.00
Tuna	4.00	3.50
Cucumber	3.00	3.25
Vegetable	4.50	4.00
Spicy Tuna	4.25	3.75
Spicy Scallop	5.00	4.50
Salmon Skin	4.25	3.75
Eel	4.75	4.25
Spicy Yellowtail	5.00	4.50
Yellowtail w/ Scallion	5.00	4.50
Black Cod	n/a	4.00
Futomaki	4.50	n/a

## Sushi Combo

v1.1 6 pcs of Sushi and CA Roll <i>1 of tuna, salmon, yellowtail, albacore, white fish, shrimp</i>	13.50
v1.2 10 pcs of Sushi <i>1 of tuna, salmon, yellowtail, albacore, white fish, shrimp, octopus, squid, tamago, unagi</i>	16.00
v1.3 10 pcs of Sushi <i>1 of tuna, salmon, yellowtail, albacore, white fish, shrimp, crab, uni, ikura, unagi</i>	19.00
v2.1 12 pcs of Sushi and CA Roll and Spicy Tuna Roll <i>2 of tuna, salmon, yellowtail, albacore, white fish, shrimp</i>	27.00
v2.2 20 pcs of Sushi <i>2 of tuna, salmon, yellowtail, albacore, white fish, shrimp, octopus, squid, tamago, unagi</i>	30.00
v2.3 20 pcs of Sushi <i>2 of tuna, salmon, yellowtail, albacore, white fish, shrimp, crab, uni, ikura, unagi</i>	36.00
v3.1 18 pcs of Sushi and CA Roll and Shrimp Tempura Roll <i>3 of tuna, salmon, yellowtail, albacore, white fish, shrimp</i>	40.00
v3.2 30 pcs of Sushi <i>3 of tuna, salmon, yellowtail, albacore, white fish, shrimp, octopus, squid, tamago, unagi</i>	45.00
v3.3 30 pcs of Sushi <i>3 of tuna, salmon, yellowtail, albacore, white fish, shrimp, crab, uni, ikura, unagi</i>	55.00
v4.1 24 pcs of Sushi and CA Roll and Crunchy Roll <i>4 of tuna, salmon, yellowtail, albacore, white fish, shrimp</i>	52.00
v4.2 12 pcs of Sushi, 2 of Crunchy, CA and Spicy Tuna Roll <i>4 of tuna, salmon, yellowtail</i>	56.00
v4.3 40 pcs of Sushi <i>4 of tuna, salmon, yellowtail, albacore, white fish, shrimp, octopus, squid, tamago, unagi</i>	62.00
v4.4 40 pcs of Sushi <i>3 of tuna, salmon, yellowtail, albacore, white fish, shrimp, crab, uni, ikura, unagi</i>	75.00

## Specials

Las Vegas Roll	9.25	B.S.C.R	8.00
<i>lightly battered spicy crab meat and cream cheese roll topped with spicy tuna and crab meat mix finished with sweet sauce, jalapeno and tempura flakes</i>		<i>baked scallop on California roll</i>	
Crispy Spicy Tuna	7.25	Lobster Roll	7.75
<i>spicy tuna on crispy rice finished with sweet sauce</i>		<i>lobster tempura on California roll finished with sweet sauce</i>	
Fire Cracker Roll	8.50	Catepillar Roll	9.50
<i>shrimp tempura roll topped with spicy tuna and finished with sweet sauce and spicy sauce</i>		<i>eel and cucumber inside topped with avocado finished with sweet sauce</i>	
Shinkou Roll	8.95	Spider Roll	7.50
<i>shrimp tempura roll topped with salmon, masago and shiso leaf finished sweet sauce, spicy mayo and chilli sauce</i>		<i>soft shell crab, cucumber, avocado and crab meat</i>	
Rainbow Roll	9.50	Shrimp Tempura Roll	7.00
<i>california roll topped with assorted fish</i>		<i>shrimp tempura, cucumber, avocado and crab meat</i>	
Dragon Roll	8.50	Crunchy Roll	7.50
<i>shrimp tempura roll topped with unagi and avocado finished with eel sauce</i>		<i>shrimp tempura roll topped with tempura flakes finished with sweet sauce</i>	
Marinated Albacore	10.00	Gold Rush	4.50
<i>include soup and salad</i>		<i>deep fried california roll</i>	
Grilled Black Cod	9.50	Baked Salmon Roll	7.50
<i>include soup and salad</i>		<i>baked salmon on California roll</i>	

## Sake 日本酒

Hot Sake (Shochikubai Extra Dry) S 3.50 L 5.50

*Extremely dry sake.*

'Junmai' Berkeley (+7)

Hakutsuru 'Draft' 8.00

*Being aged after brewing for one month in its fresh state around 41F before bottling,  
Draft Sake has its refined freshness. It is characterized by its light, fresh and smooth taste.*

'Junmai' Kobe (+4) 300ml bottle

Hakutsuru 13.50

*Using only the finest rice, and Nada's famed natural spring water "Miyamizu",  
Junmai Ginjo has been brewed with meticulous care and traditional method.*

*This flowery fragrant Sake with silky, well-balanced smoothness can be enjoyed chilled or at room temperature.*

'Junmai Ginjo' Hyogo (+3) 300ml bottle

Sayuri Nigori 12.00

*Using only selected rice and rice koji,*

*"SAYURI" is brewed up carefully with the natural spring water from Mount Rokko.*

*It has a refreshing aroma, natural sweetness and smooth aftertaste.*

'Junmai Nigori' Hyogo (-11) 300ml bottle

Shochikubai Nigori 9.00

*Bold and sweet. Rich and robust flavor with distinctive rice savor.*

'Junmai Nigori' Berkeley (-20) 375ml bottle

Hana Flavored Sake 15.00

*Lychee, Fuji Apple, White Peach*

*375 ml bottle*

## Beer ビール

Sapporo, Asahi, Kirin, Kirin Light S. 3.50 L. 5.50

Orion L. 8.00