

DAILY SPECIAL

MONDAY

TEMPURA UDON and FUTOMAKI, INARI \$17.50

Udon Noodle with Tempura and 2pcs Futomaki, 1pc Inari

TEMPURA UDON ONLY \$12.50

TUESDAY

CHIRASHI \$21.75

Assortment of fish over sushi rice

WEDNESDAY

SHIO RAMEN and WEDNESDAY SPECIAL RICE \$17.50

Pork or chicken ramen (Chicken Broth)

SHIO RAMEN ONLY \$12.50

THURSDAY

NIKU SOBA and TUNA, SALMON OR MIX OVER RICE \$19.50

Soba noodle with Cooked Beef and tuna, salmon or mix sashimi over rice

NIKU SOBA ONLY \$12.50

FRIDAY

SHOYU RAMEN and FRIDAY SPECIAL RICE \$17.50

Pork or vegetable ramen (Chicken, Fish Broth)

SHOYU RAMEN ONLY \$12.50

Please note that you can not order takeout or take home any leftovers from this menu.
These menus are for eat in only.



We Request All Guests Sitting at The Tables to Place Orders.

ALL EXTRA CONDIMENTS ARE SUBJECT TO EXTRA CHARGES

SELECTION LUNCH \$22.50

Please Choose One from **A** and Two from **B** with Tempura, Salad, Soup and Bowl of White or Brown Rice. (\$2 extra)

A

CALIFORNIA ROLL
SHRIMP TEMPURA ROLL

SPICY TUNA ROLL
AVOCADO CUCUMBER ROLL

B

(Choosing 2 SASHIMI from **B** Requires Extra \$3)



SALMON SASHIMI



SALMON & TUNA SASHIMI



SHRIMP SHUMAI



SHRIMP TERIYAKI



SCALLOP TERIYAKI



GRILLED SALMON



CHICKEN TERIYAKI or
SPICY CHICKEN TERIYAKI



B.B.Q EEL



FRIED GYOZA

from KITCHEN
< served with soup and salad >

VEGETABLE TEMPURA
Lightly Fried Vegetables
17.50

SHRIMP TEMPURA
Lightly Fried Shrimp
21.50

MIX TEMPURA
Lightly Fried Shrimp and Vegetable
20.75

CHICKEN TERIYAKI
Grilled Chicken Breast with Teriyaki Sauce
18.50

SPICY CHICKEN TERIYAKI
Grilled Chicken Breast with Spicy Sauce on Top
19.50

SAUTEED VEGETABLES
Asparagus, Maitake, Broccoli, Tofu
19.00

PREMIUM SELECT LUNCH \$27.50

C Please Choose One of Each from **A** **B** & **C** (You Can Choose Brown Rice \$2 extra)



SUSHI



MINI TUNA CHIRASHI



MINI SALMON CHIRASHI MINI YELLOWTAIL CHIRASHI

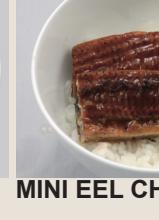


SASHIMI
(Amberjack, Salmon, Yellowtail)



Extra \$5

MINI BARA CHIRASHI



MINI EEL CHIRASHI



MINI IKURA CHIRASHI

SALMON TERIYAKI or GRILLED
Fresh Salmon Broiled and Basted with Teriyaki Sauce or Grilled with Salt
24.50

ALL EXTRA CONDIMENTS ARE SUBJECT TO EXTRA CHARGES

MAKI COMBO
< served with soup and salad >

TWO ROLL COMBO

Please Choose 2Rolls From Below

16.50

THREE ROLL COMBO

Please Choose 3Rolls From Below

21.00

VEGETABLE ROLL

< Seaweed outside >

CUCUMBER
ASPARAGUS
CUCUMBER, BURDOCK
PICKLED RADISH
DRIED GOURD

< Seaweed inside out >

AVOCADO
AVOCADO CUCUMBER with WASABI SEASONING
AVOCADO, CUCUMBER, ASPARAGUS
AVOCADO JALAPENO

ROLL - inside out

CALIFORNIA
TUNA
SPICY TUNA
TUNA, AVOCADO ROLL with 7 SPICE OUT SIDE
SPICY TUNA and SHRIMP TEMPURA
TUNA and SALMON with WASABI SEASONING
LOBSTER SALAD with CRAB STICK TEMPURA
LOBSTER SALAD AVOCADO
CRAB SALAD CUCUMBER
SALMON
SPICY SALMON AVOCADO
SPICY SALMON JALAPENO
SALMON with CREAM CHEESE
EEL AVOCADO
SPICY SCALLOP
SHRIMP TEMPURA
GINGER and MACKEREL
YELLOWTAIL SCALLION
GRILLED SNAPPER with TOBIKO MAYO
SPICY YELLOWTAIL

SPECIAL COMBO \$28.50
< served with soup and salad >

PLEASE CHOOSE TWO FROM THE ROLL BELOW



A. Snow Crab with Spicy Mayo Roll Wrapped with Avocado and Spicy Tuna, Tempura Crunch on Top
 B. Fried Oyster Roll with Scallop, Wasabimayo
 C. California Roll with Half-Whole Eel on Top
 D. Salmon Avocado Roll with Spicy Salmon and Wasabi Tobiko on Top
 E. 3pcs Shrimp Tempura Roll with Grilled White Fish Flakes, Tobiko and Mayo on Top
 F. Salmon, Jalapeno Roll Topped with 2pcs Each of Tuna, Salmon, Avocado
 G. Lobster Salad, Asparagus, Grilled Salmon, Wasabi Mayo on Top
 H. Deep Fried Soft Shell Crab, Cucumber and Tobiko Roll
 I. Spicy Tuna with Crab, Tempura Crunch, Tuna on Top

WITHOUT RICE < Wrapped in Soy Paper >



J. Tuna, Spicy Tuna, Avocado
 K. Salmon, Yellowtail, Snow Crab with Jalapeno, Cucumber
 L. Eel, Avocado and Tempura Crunch on Top

CARPACCIO WITH PONZ SAUCE (NOT GLUTEN TREE)



M. Tuna Carpaccio
 N. Yellowtail Carpaccio
 O. Salmon Carpaccio

IF YOU WOULD LIKE TO SHARE ONE DISH, THE ALL ROLLS WOULD BE INDIVISUALLY PRICED.

APPETIZER**EDAMAME**

Boiled Soy Beans
5.50

SPICY EDAMAME

Boiled Soy Beans with Cajun Spice
6.00

SEAWEED SALAD

6.25

MIX TEMPURA

Lightly Fried Shrimp and Vegetable
9.00

SHRIMP SHUMAI

Steamed Shrimp Dumpling
8.00

SPICY CHICKEN TERIYAKI

Grilled Chicken Breast with Spicy Sauce
8.25

OMAKASE

Salad

Toro Taru Taru

Carpaccio

Sushi (9pcs)

Miso Soup

\$65

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

<Food Allergy Notice>

Please be advised that food prepared here may contain.

These ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame seeds, fish and shellfish.

All fried items are prepared in oil that is also used to cook shellfish, fish, and breaded items.

CHIRASHI RICE

< served with soup and salad >

\$4.00 extra Brown Rice

SPECIAL BOX CHIRASHI

Assorted Tsukiji Fish Sashimi and Sushi Rice with Salmon Roe
42.00

TSUSHIMA CHIRASHI

3pcs of Tuna, 3pcs of Salmon, 2pcs of Yellowtail, 2pcs White Fish, 2pcs of Amberjack, 2pcs of Seared Salmon & Salmon Roe, Eel over Sushi Rice
26.75

EEL CHIRASHI

Eel Over Rice
28.50

T.Y.S. CHIRASHI

5pcs of Tuna, 3pcs of Yellowtail, 7pcs of Salmon & over Sushi Rice
27.50

BARA CHIRASHI

Assorted Small Cut Fish Over Sushi Rice
20.50

SPICY SALMON, SPICY TUNA, AVOCADO CHIRASHI
19.50

SASHIMI LUNCH

< served with soup, salad & rice >

\$2.00 extra Brown Rice

SASHIMI LUNCH

2pcs of Tuna, Yellowtail, Amberjack, Red Snapper, Seared Salmon, Salmon
25.75

T.Y.S SASHIMI

5pcs of Tuna, 3pcs of Yellowtail, 7pcs of Salmon
26.50

SUSHI LUNCH

< served with soup and salad >

SUSHI LUNCH (A)

2pcs of Tuna, Salmon Sushi and California Roll, Spicy Tuna Roll
20.50

SUSHI LUNCH (B)

7pcs of Assorted Sushi and 1California Roll or 1Spicy Tuna Roll
22.50

SUSHI LUNCH (C)

2pcs of Tuna, Yellowtail, Salmon, Amberjack Sushi and One Roll
24.50

SUSHI SASHIMI LUNCH

3pcs Tuna, 2pcs Yellowtail, 4pcs Salmon, 2pcs White Fish Sashimi, 5pcs Assorted Sushi and One Roll
29.50