



Coconut Shrimp 5pc



Baked Scallop



Shrimp Harumaki 3pc



Garlic Shrimp



Spicy Edamame



Takoyaki



Tofu Nuggets



Fried Shrimp Shumai



Agedashi Tofu



Baked Green Mussel



Kara-age



Chicken Katsu



Tempura Calamari



Fried Chicken Gyoza



Sautéed Shishito pepper



Baked Lobster Tail



Soft Shell crab

Organic Green Salad	3
Cucumber Salad	6
Seaweed Salad	6
Avocado Salad.	8
Shrimp Shumai (5pcs)	8
Tofu Nuggets (7pcs)	8
Edamame	6
Yellowtail Cheek	18
Spicy Garlic Edamame	8
Baked Scallop (Spicy)	12
Shrimp & Vegetable Tempura (2pcs shrimp, 4pcs vegetable)	12
Vegetable Tempura (8pcs vegetable)	10
Fried Chicken Gyoza (7pcs)	8
JFC (AKA Jizake fried chicken) spicy	8
Butter Fish (Kasu-zuke)	MP

Marinate fillets of black cod for up to three days in sake & miso paste, then baked.

DINNER COMBINATION

(Dining table only)

Served with Soup, Salad, Rice

Selected any Two items.....24

Kara-age (Japanese Fried Chicken)	Chicken Katsu
Chicken Teriyaki	Shrimp & Vegetable Tempura
California Roll	Salmon Teriyaki
Shrimp Shumai	Tofu Nuggets
Tuna Hot Pocket	

UDON NOODL

Chicken Udon.....	16
Vegetable Tempura Udon (4pcs Vegetable only).....	12
Shrimp Tempura Udon (2pcs Shrimp only).....	16
Plain Udon (Noodle only).....	8

BOWL

Chicken Teriyaki Bowl.....	12
Salmon Teriyaki Bowl.....	12

GUEST FAVES

* We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

	Sushi (2pcs)	Sashimi (4slices)		Cut	Hand
TUNA (Big eye)	8	16	CALIFORNIA ROLL	8	6
SALMON	8	16	SPICY TUNA ROLL	10	8
WHITE FISH	8	16	CRUNCHY ROLL	12	10
ALBACORE	8	16	SCALLOP ROLL	9	7
YELLOWTAIL	8	16	EEL ROLL	10	8
OCTOPUS	6	12	SALMON SKIN ROLL	9	7
BLUEFIN TUNA	12	24	RAINBOW ROLL	18	
KANPACHI	9	18	SPIDER ROLL	18	18
JAPAN SCALLOP	14	28			
SWEET SHRIMP	16	32	AVOCADO ROLL	8	6
SEA URCHIN	MP		TUNA AVOCADO ROLL	10	8
SALMON EGG	9		VEGETABLE ROLL	8	6
TIGER SHRIMP	6		CUCUMBER ROLL	6	4
FRESH WATER EEL	8		YELLOWTAIL ROLL	10	8
SNOW CRAB	12		SALMON ROLL	10	8
BLACK COD	10		SNOW CRAB ROLL	16	12
SALMON BELLY	10	20			
YELLOWTAIL BELLY	10	20			
			W/SMELT EGG		3
			SOY PAPER		1

Spring Roll

Tuna, salmon, kanikama crab & avocado wrapped in rice paper

Mayo & eel sauce.

Lion King Roll

Shrimp tempura & cream cheese layered with salmon

Mayo & eel sauce.

Ono Steak (not a roll)

Baked Ono (Escolar) fish with shimeji mushroom & onion

Garlic soy sauce.

Salmon Lemon Roll

Vegetable roll layered with salmon with sliced lemon on top

Ponzu sauce.

Tuna Hot Pocket

Breaded cheese Tuna cutlets

Tonkatsu sauce.

Y. T. J.	(Yellowtail)	Yellowtail sashimi with sliced jalapeno	Ponzu sauce
A. F. O.	(Albacore)	Albacore sashimi with fried onion on top	Garlic sauce & spicy mayo.
S. T. I.	(Salmon)	Salmon sashimi with truffle oil	Ponzu sauce.
T. F. W.	(Tuna)	Tuna Sashimi with fresh wasabi	Wasabi Dressing.
Salmon Candy (2PC)		Crab mix wrapped in salmon topped with a slice of avocado	Ponzu sauce.
Crispy Rice (2pc)		Spicy tuna & slice jalapeno served on top of crispy rice balls	Mayo & eel sauce.
Chase me Roll		Crab mix, avocado, asparagus layered with yellow tail	Ponzu sauce.
Burrito		Tempura shrimp, crab mix wrapped in soy paper	Special mayo sauce.
Camel Back		Salmon, Scallop, crab mix, then baked in mayo sauce	Eel sauce.
Fire Station Roll		Vegetable roll layered with seared tuna with sliced jalapeno on top	Special spicy sauce.
Hawaiian Roll		Spicy tuna & avocado layered with seared albacore	Garlic soy sauce.
Lollipop		Tuna, salmon, crab sticks wrapped in cucumber	Ponzu sauce.
Moon Light		Fried shrimp, crab mix & asparagus wrapped in a thinly cooked egg	Mayo & eel sauce.
Try Me Roll		Fried shrimp, spicy tuna, crab mix wrapped in a soy paper	Special mayo sauce.
U F O (Today's special)		U Find Out	MP
Viva Mexico		Lobster mix & pepper jack cheese wrapped with soy paper, then tempura fried	Eel sauce

Crab mix is imitation crab and mixed with mayonnaise.



Green Tea Ice Cream

Coconut Sherbet

Mochi Ice Cream

Pineapple Sherbet

Tempura Ice Cream (Green Tea)

