**Desserts**

Ice Cream  green tea 3.5  
Granita  shaved ice, cucumber, shiso mint, lemon 3  
Peanut Butter Cream  mascarpone, peanut butter brittle, candied almonds, oreo soil, blueberry, sweet basil 5.75  
Cheese Cake  house made cheese cake w/ italian cream cheese, raspberry puree 6.95  
Mochi Ice Cream  sticky rice pastry wrapped around ice cream ball 4.75  
Double Deck Mousse  creamy white and dark chocolate, artisan wafer in a martini glass 5.5  

* Peanut allergy - Consult your server

**Beverages**

Cucumber Juice  lightly sweet, refreshingly pressed juice, mint, lemon 1.75  
Ramune  imported japanese marble soda 2.5  
Mango-Pineapple Frisca 2.75  
San Pellegrino  sparkling natural mineral water 3.75  
Hot Tea  brown rice green tea 2  
Ice Green Tea 3  
Coke, Diet Coke, Sprite, Lemonade, Dr Pepper 3.25

* In an effort to reduce waste, we no longer carry plastic straws, however, we do have reusable metal straws available 1.5

* Please ask your server for our Beer and Wine list  
* Corking service fee 13 per bottle

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18% gratuity will be added to a party of 5 or more. We are not responsible for any articles lost or damaged. We reserve the right to refuse service to anyone.

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**From Kitchen**

Sashimi Cold Noodle  tuna and almon, angel hair, cucumber, shiso mint, wasabi, crunchy tempura bites, sweet-spicy vinegar soy 7.95  
Tuna Corn  grilled local sweet corn w/ sriracha-mayo, seared abu tuna, 7 spice 11.50  
Tomato Salad  local heirloom tomatoes, vinegar-soy, olive oil, almond slice, togarashi pepper, wasabi cheese, sea salt 6.75  
Salmon Collar  sake kama 9.75  
Yellowtail Collar  hamachi kama 9.75  
grilled, citrus-soy dipping sauce (limited availability per day, please ask your server)

**From Sushi Bar**

Summer Roll  avocado, lime, basil, cucumber, sriracha, local grown arugula, miso-mustard, almonds 8.95  
Nigiri Sushi Sampler 6 pc’s daily selection of nigiri sushi 14.75  
Scallop Spoons  strawberry, chili paste, soy-citrus, mint, chocolate cookie crumble 9.75  
Oyster Shooter, West Coast  chili soy, cucumber, shiso, lemon ice, tobiko caviar 4.5  
Drunken Oyster  w/chilled sake, quail egg, chili soy, cucumber, shiso, lemon, tobiko caviar 8  
Ocean Trout Nigiri  scottish trout, pickled asian pear, citrus paste 6  
sashimi 15.5  
crudo 15.5  

* Peanut allergy - Consult your server
Tapas (small plates)

"Traditional Japanese family style:
All of our small plates are perfect for sharing"

Agedashi Tofu  
*fried tofu in dashi-soy, green onion, wakame, shaved bonito flakes, spicy daikon 5.75

Asian Style Ribs  
tender baby back rib basted in balsamic teriyaki 10

Sake or Hamachi Kama  
grilled salmon collar/yellowtail collar, ponzu soy (limited) 9.75

Bacon Bubble Gum  
tokyo mochi rice cake, pork belly, sweet soy, house pickles 6.75

Charred Brussels Sprout  
fresh basil, lemon zest, diced chili, Japanese soy sauce 7

Coco Shrimp  
freshly coated coconut crust prawns, sweet spicy sauce 8

Edamame  
boiled and lightly salted soybeans in the pod, served chilled 6.5

Garlic Edamame  
sautéed soybeans in the pod, garlic, soy, sake 6

Gyoza  
pan fried pork potstickers with sesame-soy vinaigrette sauce 6.99

Panko Pork  
pork loin coated with panko bread crumbs, Japanese bbq sauce 6

Saba Grill  
traditional Japanese culture serves this intensely-flavorful fish, lightly salted mackerel, basil, sweet vinegar-soy 5

Salt & Pepper Seafood  
assorted fish cut from sushi bar in light tempura batter 6.75

Salmon Grill  
lightly salted atlantic salmon, pineapple, citrus-soy 6

Tempura  
fried prawns and vegetables in light tempura batter 8.5

Tuna-Pineapple  
quick seared ahi, fresh cut pineapple, chili garlic sauce, jalapeno 7.75

Vegetable Tempura  
fresh seasonal vegetables dipped in crispy tempura 6.5

Rice  
bowl of steamed rice 1.75

We are not a Gluten-Free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces.

Albacore seared white tuna 5
Avocado  
citrus chili paste, sweet soy 4
Black Cod  
torched sablefish 5.75
Branzino  
mediterranean sea bass 5.25
Ebi  
cooked prawn 4.25
Escolar  
walu 5
Hamachi  
yellowtail 5.25
Hamachi Toro  
yellowtail belly 5.75
Maguro  
tuna 5.75

Masago smoked caviar 4.75
Nama Ebi sashimi shrimp, masago caviar 5
Sake salmon 5.75
Sake Toro torched salmon belly w/lemon 5.95
Scallop tomatillo, citrus chili paste 5.75
Tako octopus 4.5
Tobiko flying fish caviar 5
Unagi freshwater eel 5.5
Wasabi Tobiko flying fish caviar 5.25

Machi - Orange  
light rosemary smoked yellowtail, thai chili, oranges, shaved fennel, vinegar-soy 14.5

Ahi and Apple Sashimi  
tuna, fuji apple, jalapeno slices, wasabi cheese, sweet vinegar soy, micro greens 14.75

Hamachi Carpaccio  
thin sliced yellowtail, jalapeno, citrus-soy, extra virgin olive oil, sea salt, micro green 14.5

Branzino Crudo  
mediterranean sea bass, tomatillo, almonds, citrus chili soy 14.5

Sashimi (raw fish)

Albacore seared white tuna 14
Black Cod torched sablefish 15
Escolar walu 14
Maguro tuna 15
Tako octopus 13

Hamachi yellowtail 14.5
Sake salmon 15
Sake Toro salmon belly 16
Scallop 16
Sashimi Combo 12 pc's chef's choice 25
**Makimono Sushi (roll)**

(6-8 pieces per order)

All of our sushi are perfect for sharing

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Roll</td>
<td>salmon, avocado, blanched asparagus, topped w/ tobiko caviar</td>
<td>10*</td>
</tr>
<tr>
<td>Rainbow</td>
<td>shrimp tempura, cucumber, assorted fish and tobiko on top</td>
<td>14.75 *</td>
</tr>
<tr>
<td>Red Devil</td>
<td>seared alicore, english cucumber, topped w/ aburaanga</td>
<td>thin jalapeno, ponzu</td>
</tr>
<tr>
<td>Rock 'n Roll</td>
<td>barbeque eel w/ avocado, unagi sauce</td>
<td>6.95</td>
</tr>
<tr>
<td>Sakekawa Maki</td>
<td>grilled crispy salmon skin, cucumber, lemon slice, carrots, unagi sauce</td>
<td>5.25</td>
</tr>
<tr>
<td>Salmon Teri Maki</td>
<td>grilled salmon teriyaki w/ cucumber</td>
<td>5.50</td>
</tr>
<tr>
<td>Scallop Maki</td>
<td>spicy scallop, cucumber, toasted almonds, tobiko, sweet soy</td>
<td>10.25 *</td>
</tr>
<tr>
<td>Shiso Hot</td>
<td>spicy tuna, cucumber, japanese shiso mint, hamachi, thin sliced lime</td>
<td>14.75 *</td>
</tr>
<tr>
<td>Smokin Hot-Machi</td>
<td>light rosemary smoked hamachi, avocado, fennel, thai chili, thin slice oranges, citrus soy</td>
<td>10.5 *</td>
</tr>
<tr>
<td>Spider</td>
<td>tempura soft-shell crab, cucumber and masago, unagi sauce</td>
<td>10</td>
</tr>
<tr>
<td>Sunburn</td>
<td>spicy tuna, cucumber, avocado, seared tuna, sriracha-mayo, tempura crunchies</td>
<td>14.5 *</td>
</tr>
<tr>
<td>Sunrise</td>
<td>snow crab salad, avocado, cucumber, topped w/ salmon and thin sliced lemon</td>
<td>14.75 *</td>
</tr>
<tr>
<td>Thai Veggie Roll</td>
<td>avocado, asparagus, tomato pesto, lime, basil, thai chili, peanut, crunchy chips, sesame sauce</td>
<td>9</td>
</tr>
<tr>
<td>Tiger Roll</td>
<td>shrimp, avocado, cucumber, japanese mayo</td>
<td>6.25</td>
</tr>
<tr>
<td>Yam Yam Roll</td>
<td>crispy tempura yam, topped w/ seasoned seaweed salad</td>
<td>7</td>
</tr>
</tbody>
</table>

**Soup and Salad**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miso Soup</td>
<td>2.75</td>
</tr>
<tr>
<td>Seaweed Breeze</td>
<td>4.75</td>
</tr>
<tr>
<td>Goma Ae</td>
<td>4.75</td>
</tr>
<tr>
<td>Sunomono</td>
<td>4.75</td>
</tr>
<tr>
<td>Pickled Veggies (tsukemono)</td>
<td>3.25</td>
</tr>
<tr>
<td>Green Mix</td>
<td>3.5</td>
</tr>
</tbody>
</table>

**Grilled Chicken Salad** 9.25

**Grilled Salmon Salad** 9.75

**Tuna Sashimi Salad** 10.25

**Thai Veggie Roll**

**Bento Box (combination)**

(choose two different items) served w/ miso soup, salad and rice

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tempura Chicken Teriyaki  (thigh)</td>
<td>10.25</td>
</tr>
<tr>
<td>Ton Katsu (panko pork)</td>
<td>12.5</td>
</tr>
<tr>
<td>Vegetable Tempura</td>
<td>15.25</td>
</tr>
<tr>
<td>Salmon Teriyaki</td>
<td>9.75</td>
</tr>
<tr>
<td>Beef Teriyaki</td>
<td>9.25</td>
</tr>
<tr>
<td>California Roll</td>
<td>10.25</td>
</tr>
<tr>
<td>Sashimi (chef's choice, dinner price only)</td>
<td><strong>Substitutions subject to price increase</strong></td>
</tr>
</tbody>
</table>
Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Makimono Sushi (roll) (6-8 pieces per order)

All of our sushi are perfect for sharing.

Avalanche: seared albacore, tempura asparagus, topped w/ abi tuna, snow crab salad, spicy unagi sauce, wasabi infused tobiko caviar 15 *

Black Jack: tempura shrimp, avocado, topped w/ snow crab, torched black cod, sriracha-mayo, unagi sauce, black tobiko caviar 15.5 *

Blizzard: snow crab salad, spicy tuna, avocado, english cucumber, topped with tempura bites accompanied by tuna tartare 15.25 *

Bonsai: hamachi, tempura asparagus, shiso mint, w/ abi tuna, hibachi 15 *

Brad: spicy abi tuna, avocado, cucumber, fried w/ panko crust, sriracha mayo, unagi sauce, black tobiko caviar 15.25 *

California Roll: snow crab salad, cucumber, avocado 6.75 *

Caterpillar: tempura shrimp and cucumber, topped w/ barbecued eel and avocado 14.75 *

Cherry Blossom: salmon, cucumber wrapped w/ abi tuna, topped w/ spicy sauce, masago caviar 14.75 *

Coconut Crunch: yellowtail, fresh pineapple, panko fried w/ coconut crust, topped w/ snow crab salad and chili garlic sauce 14.75 *

Dynamite: spicy tuna, cucumber, avocado 7.5 *

Escolar-Hamachi Roll: walu, yellowtail, jalapeno, lemon, avocado 7.75 *

Escolar-Cilantro: spicy tuna, snow crab, cucumber, topped w/ escolar, cilantro, lime, miso-mustard sauce, sriracha 15.25 *

Green Monster: tempura asparagus, abi tuna, topped w/ wasabi tobiko 11.25 *

Grinch: yellowtail, seared albacore tuna, basil, cucumber, spicy sauce, green tempura bites, cherry tomatoe, balsamic-soy 12.5 *

Hot Lava: snow crab salad, eel, avocado, lightly baked w/ house spicy sauce 10.5 *

Kamikaze: spicy yellowtail, avocado, cucumber 7 *

Mango Tango: tempura asparagus, fresh mango, topped with escolar, thin sliced jalapeno, ponzu, tobiko caviar 14.75 *

Entree served w/miso soup, salad and rice (lunch 11:30 - 2:30 served w/miso soup and rice)

Miso Salmon Teriyaki: grilled atlantic salmon, mango corn succotash, miso teriyaki 15.25 (L 12)

Chicken Teriyaki: grilled marinated chicken thigh, seasonal veggies, homemade teriyaki sauce 14.95 (L 12)

Assorted Tempura: prawns and freshly cut vegetables dipped in delicate tempura batter 14.75 (L 12)

Ton Katsu: tender pork loin w/ panko crust, shredded cabbage, vegetable-frost sauce 14.25 (L 11.75)

Ribeye Teriyaki: grilled ribeye steak, seasonal vegetables, panko rice tots, balsamic teriyaki, cooked medium 15.25 (L 12.25)

Saba Yaki: grilled mackerel, basil, marinated nappa cabbage, raspberry puree, soy glaze 14 (L 11.75)

Udon (noodles in broth) served with salad (lunch 11:30 - 2:30 a la carte)

Nabeyaki Udon: noodles cooked in soy broth topped w/ tempura prawn, chicken and seasonal vegetables 14 (L 11.25)

Tempura Udon: noodles cooked in soy broth topped w/ prawns and vegetable tempura 13 (L 10.5)

Vegetable Udon: noodles cooked in soy broth w/ tofu and assorted fresh vegetables 13 (L 10.5)

Makimono Sushi (roll) continues...........

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