

House Wine

	glass bottle
Chardonnay	7.50 28
Cabernet Sauvignon	7.50 28
Merlot	7.50 28
White Zinfandel	7.50 28
Moscato	7.50 28
Japanese Plum Wine	7.50 28

White Wine

St. Michelle Riesling	9.50 36
Coastal Estates, Pinot Grigio	9.50 36
Geyser Peak Sauvignon Blanc	9.50 36
Kendall Jackson Chardonnay	10.50 40
Wente Riva Ranch Chardonnay	12.00 46

Red Wine

A by Acacia, Pinot Noir	9.50 36
Ravenswood – Zinfandel	9.50 36
3 Girls – Cabernet, Lodi	9.50 36
Old Soul - Pure Red, Lodi	10.50 40
Wente Merlot, Livermore	11.50 44

Sparkling/Champagne

Chandon – Brut 187 ml	12
Chandon – Rose 187 ml	12
Chandon – Brut 750ml	60

Corkage Fee \$15.00 per bottle

PLEASE DRINK RESPONSIBLY

18% Service Fee with parties of 6 or more

Bottle Beer

	small large
Sapporo	6.25 9.50
Kirin	6.25 9.50
Asahi	6.25 9.50
Corona	6.25
Modelo	6.25
Heineken	6.25
Samuel Adams	6.25
Coors Light	5.50
Budweiser	5.50
Bud Light	5.50
O'Douls	5.50

Draft Beer

Kirin	6.25
Modelo	6.25
Stella	6.25
Bluemoon	6.25
Firestone 805	6.25
Lagunitas IPA	6.25
Fresh Squeezed IPA	6.25
Sierra Nevada Pale Ale	6.25

Soda / Non-Alcoholic

[Soda / tea]

Coke, Diet Coke, Sprite, Mr. Pibb,
Pink Lemonade, Ice Tea,
Raspberry Ice Tea, Hot Tea | 3.25

[Juice / milk]

Orange, Pineapple, Apple, Milk | 3.75

Pellegrino Water | 4.95

Japanese Soda {Ramune} | 5.25

Virgin Strawberry Daiquiri | 6.95

Virgin Pina Colada | 6.95

Martinis

\$7 THURSDAY NIGHTS

APPLE CANDY 11 <i>Ketel One Vodka, apple pucker, sweet 'n sour, cranberry</i>	CUCUMBERTINI 11 <i>Ozeki Sake, St. Germain Elderflower Liqueur, fresh cucumber</i>
APPLE HAT 11 <i>Bulleit Bourbon, Sour Apple Schnapps, vermouth, bitters</i>	FLIRTINI 13 <i>Ketel One Vodka, Champagne, pineapple</i>
APPLETINI 11 <i>Ketel One Vodka, apple pucker, sweet 'n sour, dash of Midori</i>	FRENCH MARTINI 12 <i>Tanqueray Gin, Chateau Monet Raspberry, pineapple</i>
BIG APPLE JET FUEL 13 <i>Cazadorez Blanco Tequila, Apple Vodka, Sour Apple Schnapps, lime juice</i>	FRUIT CHEW 13 <i>Red Berry, Peach, Pineapple, Apple Vodka orange juice, grenadine</i>
BLACK CADILLAC MARTINI 11 <i>Hypnotiq, raspberry liqueur, vodka, grapefruit</i>	GINGER BERRY 12 <i>Red Berry Vodka, Canton Ginger Liqueur, pineapple, cranberry, sweet 'n sour</i>
BLUE GUMMY BEAR 11 <i>Peachtree Schnapps, Blue Curaçao, Chateau Monet Liqueur, triple sec</i>	GINGERTINI 11 <i>Domaine de Canton Ginger Liqueur, cold sake, fresh ginger, lemon-lime soda</i>
BLUEBERRY KAMIKAZE 12 <i>Stoli Blueberi Vodka, Blue Curaçao, fresh lime juice</i>	GODIVA HAZELNUT TRUFFLE 13 <i>Godiva Chocolate Liqueur, Vanilla Vodka, Frangelico, Baileys Irish</i>
BLUEBERRY LEMON DROP 12 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, bar syrup, blueberry liquer</i>	GREYHOUND MARTINI 11 <i>Ketel One Vodka, grapefruit, triple sec</i>
BUTTERSCOTCH CAPPUCINO 13 <i>Espresso Vodka, Kahlua, Baileys Irish Cream</i>	HPNOTIQ MARTINI 12 <i>Hpnotiq, Ketel One Vodka, Chateau Monet, cranberry juice</i>
CABLE CAR 11 <i>Captain Morgan Spiced Rum, orange curaçao, lemon juice</i>	ISLAND BLISS 11 <i>Malibu Coconut Rum, Midori, cranberry, pineapple</i>
CARAMEL APPLETINI 12 <i>Ketel One Vodka, Sour Apple Pucker, Buttershots Schnapps</i>	JAPANESE PEACHTINI 11 <i>Abs Peach Vodka, triple sec, sweet 'n sour</i>
CARIBBEAN 11 <i>Smirnoff Vanilla Vodka, Malibu Coconut Rum, pineapple juice</i>	LA PINA 13 <i>Cîroc Pineapple Vodka, pineapple</i>
CHOCOLATE CAKE 12 <i>Ketel One Citroen Vodka, Frangelico</i>	LEMON DROP 11 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, syrup</i>
CARROT CAKE 12 <i>Bailys Irish Cream, Kahlua, Buttershots Schnapps, cinnamon schnapps</i>	LYCHEETINI 12 <i>Ketel One Vodka, Soho Lychee, triple sec, sweet 'n sour</i>
COSMOPOLITAN 11 <i>Vodka, lime juice, triple sec, cranberry juice</i>	MANGO PELLINI 14 <i>Absolut Mango Vodka, Champagne, mango puree</i>

Martinis

\$7 THURSDAY NIGHTS

MANGO TANGO 11
Tequila, cucumber, mango puree, chili powder, sugar rim

MANGOTINI 11
Abs Mango Vodka, mango puree, triple sec

MANHATTAN 11
Bulleit Rye Whiskey, bitters, sweet vermouth, lemon

MELLON GATOR 13
Ketel One Vodka, Midori, Chateau Monet, orange juice

MUDSLIDE 13
Ketel One Vodka, Baileys, Kahlua, Godiva Chocolate Liqueur

NEW PAL 12
Bulleit Rye, Campari, sweet vermouth, bitters

OASIS 14
Cazadarez Tequila, Vodka, cranberry juice, lime juice, triple sec

ORANGE BLOSSOM 11
Tanqueray Gin, St. Germain Liqueur, orange juice

POMEGRANATE MARTINI 11
Vodka, pomeg juice, sweet 'n sour

PALOMITA 13
Cazadores Blanco Tequila, lime juice, agave nectar, grapefruit juice

PASSION COCKTAIL 12
Grand Marnier, gold tequila, cranberry, lime juice

PEACH BELLINI 14
Champagne, Peachtree Schnapps, peach puree

POM. LYCHEE COSMO 11
Ketel One, Soho Lychee, fresh lime juice, pomegranate juice, sweet sour

PUCKERTINI 11
Absolut Vodka, watermelon pucker, sweet 'n sour

PURPLE GECKO 11
Tequila, Blue Curaçao, cranberry, sweet 'n sour, lime juice

RASPBERRY BELLINI 14
Ketel One Vodka, Chateau Monet Raspberry Liqueur, Champagne

RASPBERRY LEMON DROP 12
Ketel One Citroen Vodka, Chateau Monet fresh lemon juice, sweet 'n sour, bar syrup

RASPBERRY TRUFFLE 13
Smirnoff Vanilla Vodka, Chambord, Godiva Chocolate Liqueur

RIKI B 11
Bulleit Bourbon, cranberry & lime juice, bitters

RUBY RELAXER 12
Vodka, Peachtree Schnapps, Malibu Coconut Rum, pineapple, cranberry

SCOOBY SNACKS 11
Malibu Coconut Rum, Midori, piña colada, pineapple

SIDECAR 14
Hennessy Cognac, Cointreau, lemon juice

SILVER PEACH 14
Nolet's Finest Gin, Peachtree Schnapps, lemon juice

SOUR BULLEIT 11
Bulleit Bourbon, cranberry juice, fresh lime, triple sec

SPICED APPLE 12
Bushmills Irish Whiskey, spiced cinnamon-apple syrup

STRAWBERRY SKITTLE 11
Ketel One Citroen, Strawberry Schnapps, fresh lemon juice, sweet sour, bar syrup

TOKYO KEY LIME 11
Cruzan Vanilla Rum, Midori, fresh lime juice

TROPICAL MARTINI 12
Mango, Peach, Mandarin Vodka, Canton Ginger Liqueur

TROPICAL PATRÓN 11
Patrón Tequila, pineapple, mango

WASHINGTON APPLE 11
Crown Royal, apple pucker, cranberry

Fish Bowls

1/2 OFF
WEDNESDAY NIGHTS

SOUR PATCH 32

*Smirnoff Raspberry Vodka,
Smirnoff Cherry Vodka, sour
apple lemon-lime soda*

OTTER POP 32

*Smirnoff Raspberry Vodka,
DeKuyper Blue Curaçao, sweet
'n sour, and lemon-lime soda*

TROPICAL PARADISE 32

*Malibu Coconut Rum, Cîroc Peach
Vodka, pineapple juice, cranberry*

PURPLE RAIN 32

*Ketel One Vodka, Peachtree
Schnapps, Razzmatazz Liqueur,
sweet 'n sour, pineapple*

PEACH BLOSSOM 32

*Peach Vodka, Tanqueray
Gin, Bacardi Superior Rum,
Cazadores Blanco Tequila,
agave, peach puree*

RED SANGRIA 32

*Bacardi Límon Rum, St. Germain
Elderflower Liqueur, sour mix,
orange juice, house merlot*

STRAWBERRY MARGARITA 32

*Cazadores Blanco Tequila, Agave, Fresh lime
juice, margarita mix, strawberry puree*

SHARK BITE 32

*Cazadores Blanco Tequila, Bacardi
O Rum, Bacardi 151 Rum, pineapple
juice, orange juice, sweet 'n sour*

JUNGLE JUICE 32

*Ketel One Vodka, Bacardi O Rum,
Bacardi Superior White Rum,
pineapple juice, orange juice*

TOKYO MOJITO 32

*Myers's Platinum Rum,
fresh mint, agave, lime*

Classic Cocktails

MOSCOW MULE 12

Ketel One Vodka, lime juice, ginger beer

DARK 'N STORMY 12

Dark Myers Rum, ginger beer

GINGERITA 13

*Cazadores Blanco Tequila, sweet sour, lime
juice, ginger liqueur*

BLOODY MARY 11

*Kettle One Vodka, Shirasoni Bloody Mary Mix,
spicy, olive*

MAITAI 12

*Bacardi Rum, Fresh lime juice, Orange
curaçao, Orgeat syrup, Dark Myers Rum*

SKINNY MARGARITA 12

*Cazadores blanco, agave nectar,
fresh lime juice*

JALAPENO MARGARITA 12

*Cazadores Blanco, Triple sec,
muddled fresh jalapenos*

TAI CHI 14

*Malibu Rum, Captian Morgan Rum, Pineapple
juice, other tropical flavors,
topped with Bacardi 151*

ADIOS TEA 14

*Malibu rum, Tanqueray, Cazadores Tequila,
Ketal One, Blue Curacao, Grenadine*

POMEGRANATE MOJITO 11

*Don Q, Pomegranate, muddled fresh mints,
lime juice*

Appetizer From Kitchen

Vegetable Tempura	8.95
Chicken Tempura	9.95
Shrimp Tempura	10.50
Combo Tempura.....	11.95
Gyoza	9.95
<i>Chicken potsticker served with specialty sauce</i>	
Shrimp Saute	12.95
<i>8 pcs of sauté shrimp and mushroom</i>	
Chicken Karaage	9.95
<i>Skinless chicken marinated in garlic soy-and deep fried</i>	
Agedashi Tofu.....	9.95
<i>lightly deep fried tofu</i>	
Edamane	6.50
<i>Cooked soybean w/ salt</i>	
Grilled Garlic Edamane.....	7.95
<i>Grilled garlic Edamane w/ salt</i>	
Fresh Oyster.....	13.50
<i>4 pcs half-shell served w/tobiko, ponzu sauce</i>	
Crispy Calamari.....	12.95
<i>Lightly battered calamari deep & in salt & pepper</i>	
Garlic Chicken Wings	12.50
<i>Crispy fried sautéed with garlic & black pepper</i>	

Salad & Soup

House salad	2.95
<i>Green salad w/house dressing</i>	
House Soup	2.95
<i>Fresh mushroom, green onionw/beef broth</i>	
Miso Soup.....	3.50
<i>Tofu, seaweed, & green onion</i>	
Seaweed Salad	8.95
<i>Japanese seaweed w/sesame</i>	
Cucumber Salad	10.95
<i>Slice cucumber, shrimp, ponzu sauce, sesame</i>	
Ahi Poke Salad	13.95
<i>sliced tuna loin in spicy sesame marinade</i>	
Tako Kim Chi Salad	10.95
<i>sliced octopus, cucumber mixed w/special hot sauce (spicy)</i>	

Sushi Appetizer From Sushi Bar

Fresh Oyster	13.50
<i>4 pcs half-shell served w/tobiko, ponzu sauce</i>	
Jalapeno Poppers.....	11.50
<i>6 pcs Deep fried jalapeno stuffed with spicy tuna</i>	
Baked Green Mussels.....	14.50
<i>Baked w/house sauce w/green onion</i>	
Hamachi Kama	16.95
<i>Lightly marinated yellowtail head & neck w/ fresh mix spring salad</i>	
Seared Tuna	16.50
<i>6 pcs of grill tuna w/ seasoning, fresh spring mix salad</i>	
Half Mixed Sashimi.....	18.50
<i>8 pcs chef choice of fresh mixed sashimi</i>	
Hamachi Carpaccio.....	13.95
<i>6 pcs Hamachi marinated w/ ponzu sauce</i>	
Tuna Carpaccio.....	13.95
<i>6 pcs tuna marinated w/ ponzu sauce.</i>	
Salmon Carpaccio.....	13.95
<i>6 pcs salmon marinated w/ ponzu sauce</i>	

Side Order

Garlic Fried Rice.....	5.95
<i>Shirasoni famous garlic fried rice</i>	
Grilled Vegetable.....	8.95
<i>Assorted lightly seasoned grill</i>	
Extra Shrimp.....	14.95
Extra Chicken.....	11.95
Extra N.Y. Steak.....	15.95
Extra Filet Mignon.....	16.95
Extra Lobster.....	20.95

Dessert

Mochi Ice Cream.....	7.95
<i>Strawberry, green tea, vanilla, mango,</i>	
Fried Ice Cream.....	10.95

T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,
Grilled vegetable, and a choice of steamed rice)
Additional \$1.00 more for fried rice or garlic fried rice

Single Entree

Hibachi Vegetable

*Lightly seasoned mushroom zucchini,
onions carrots, & broccoli cooked to
perfection*

19.95

Chicken Teriyaki

*Boneless breast of chicken cooked w/
sesame seeds & lemon and a hint of sweet
teriyaki sauce*

21.95

Spicy Chicken

*Boneless breast of chicken cooked w/
spicy sauce, mushroom, green onion*

22.95

Hibachi Filet Mignon

*Tender and delicious cut grilled to your
perfection*

28.95

Sukiyaki Steak

*Thinly sliced choice of sirloin cooked with
care & sweet teriyaki sauce*

24.95

New York Steak

*New York Steak strip hibachi grilled to your
perfection*

26.95

Hibachi Shrimp

*Shrimp are light cooked with garlic butter
with a hint of lemon*

26.95

Hibachi Calamari

*Calamari steak grilled with butter and
Shirasoni sauce*

26.95

Hibachi Scallop

*Scallop are grilled with garlic butter and
lemon*

27.50

Hibachi Salmon

*Salmon grilled with care and a hint of
lemon to seal in the delicate flavor*

27.75

Hibachi Tuna

Tuna steak cooked to your specification

27.95

Yakisoba Noodle

*Japanese stir-fried noodle w/ Chicken &
mixed vegetables in a yakisoba sauce &
sprinkles of salt & pepper*

No Rice & Vegetables

22.95

Kids Entree

(for children 10 or under)

Kid Chicken.....13.95

Kid Steak.....14.95

Kid Shrimp.....14.95

Chicken Tempura.....13.95

Shrimp Tempura.....14.95

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness**

T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,
Grilled vegetable, and a choice of steamed rice)
Additional \$1.00 more for fried rice or garlic fried rice

Combination Entree

Chicken and Shrimp

*Teriyaki Chicken and delicate shrimp
prepared with lemon and sesame seeds*
31.95

N.Y Steak and Shrimp

*Lightly seasoned and grilled with lemon
and butter*
34.95

N.Y Steak and Chicken

*Prepared with delicate herbs and spices
and teriyaki chicken*
33.95

Filet Mignon and Scallop

*Sea scallop and tender cut filet mignon
cooked to your perfection*
35.95

New York Steak and Tuna

*Seasoned with Japanese herbs and grilled
to your perfection*
35.95

Filet Mignon and Salmon

*Grilled to your specification with lemon and
butter*
38.95

N.Y Steak, Chicken & Salmon

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
37.95

N.Y. Steak, Shrimp & Chicken

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
37.95

Chicken, Shrimp & Scallop

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
37.95

Spicy Seafood Dynamite

*Shrimp, scallop, and calamari
mixed with mushroom spicy sauce and
Japanese mayonnaise*
36.95

Shrimp, Scallop & Calamari

*Seasoned with Japanese herbs and
grilled to your perfection*
35.95

Seafood Noodle

*Shrimp, calamari, scallops, assorted
vegetables, & Japanese udon noodle grilled
in a Shirasoni spicy sauce
(No Rice & Vegetables)*
28.95

Lobster Feast

All lobsters served with mushrooms

Lobster and N.Y. Steak	44.95
<i>(sub. Filet Mignon \$ 3.00 more)</i>	
Lobster, Shrimp and Scallop	46.95
Lobster Dinner	47.95
<i>Two 5oz Lobster Tail</i>	

**All chicken items are cooked with sweet teriyaki sauce,
unless You Requested otherwise.*

18% Service Fee included with parties of 6 or more.

Sushi Rolls



california roll

Cucumber, imitation crab, avocado, sesame see

COOKED

6.50



baked lobster roll

Inside: shrimp tempura, avocado topped w/ baked lobster meat & house sauce

21.95



benz roll

spicy tuna, shrimp temp, cream cheese, cucumber, avocado, jalapeno deep fried spicy crab, sesame w/ special sauce **COOKED**

DEEP FRIED

15.95



bonanza roll

inside: shrimp tempura, imitation crab, cucumber

outside: soy wrap. **COOKED**

11.50



caterpillar roll

Inside: BBQ eel, cucumber
Outside: Avocado, unagi sauce, sesame seed **COOKED**

11.50



connie's steak roll

In: cucumber, shrimp, imitation crab, Outside: steak, onion, cilantro, unagi & hot sauce

15.95



crunchy roll

inside: shrimp tempura, avocado, cucumber outside: Crunchy tempura, tobiko tempura flake, unagi sauce **COOKED**

10.95



crabby dragon

inside: soft shell crab, cucumber, avocado outside: unagi avocado, tobiko, onion, sesame **COOKED**

14.95



dynamite roll

Shrimp temp, crabmeat cucumber inside. Scallop, crab mussel, shrimp, veggie, tobiko, spicy mayo w/ baked. **COOKED**

15.25



dragon roll

shrimp tempura, cucumber, imitation crab, avocado outside: BBQ eel, avocado, special sauce, sesame **COOKED**

12.50



fire cracker

shrimp tempura, cream cheese, cucumber, imitation crab, stuffed jalapeno sauce, sesame seed **COOKED**

14.95



hawaiian roll

avocado, cucumber, imitation crab, & tobiko, lettuce, spicy mayo

8.95



happy roll

shrimp tempura, cream cheese, jalapeno, salmon deep fried, w/ special sauce. **COOKED**

14.50



lion king

shrimp tempura, avocado, imitation crab inside. salmon, scallop, vegetable outside. Baked w/ spicy mayo **COOKED**

14.95



magic mike roll

Inside: shrimp tempura, cream cheese, avocado topped with spicy imitation crab, shrimp tempura & jalapeno & sweet sauce **COOKED**

12.95



mothra

inside: spicy tuna. deep fried outside: house sauce with tobiko onion, sesame **COOKED**

13.50



san sakana

inside: tuna, salmon, yellowtail, avocado outside: Deep fried, with spicy house sauce & tobiko, sesame, onion **COOKED**

14.75



shrimp tempura roll

shrimp tempura, cucumber, avocado, tobiko, lettuce, unagi sauce, sesame with seaweed wrap outside **COOKED**

10.95

Sushi Rolls



scallop roll
inside: cucumber, shrimp, crab
outside: tempura scallop, wasabi
sauce, black tobiko **COOKED**
 14.95



spider roll
cucumber avocado, imitation crab,
softshell crab, flakes, teriyaki
sauce, tobiko, sesame seed
COOKED
 12.50



super california
Inside: Deep fried, shrimp,
cucumber, avocado
Outside: spicy crab, eel sauce,
spicy mayo **COOKED**
 12.95



tuna crispy rice roll
Inside: deep fry sushi rice topped
w/ spicy tuna, onion and sauce
COOKED
 11.95



tiger roll
inside: shrimp tempura
outside: Unagi, avocado,
teriyaki& house sauce, sesame
seed **COOKED**
 12.50



the 18"
inside: hamachi, cream cheese,
avocado outside: deep fried
Spicy sauce, onion, tobiko,
sesame **COOKED DEEP FRIED**
 14.50



baja hamachi
inside: spicy tuna, cucumber
outside. topped w/ hamachi,
lemon juice, cilantro with house
sauce **RAW**
 13.50



bad joe roll
inside: cucumber, shrimp
tempura outside: Tuna, avocado,
tobiko, chili sauce, onion **RAW**
 13.50



cherry blossom
inside: spicy tuna & shrimp
tempura, cucumber
outside: fresh slice tuna cover the
whole roll **RAW**
 14.50



deep blue sea roll
Inside: deep fried scallop,
avocado, cucumber. Outside:
spicy tuna, onion, tobiko, unagi
sauce, spicy mayo, sesame **RAW**
 14.50



the explosion
spicy imitation crab inside.. spicy
tuna, tobiko, special & spicy sauce
outside. **RAW**
 12.50



godzilla roll
inside: spicy tuna
outside. Seaweed salad **RAW**
 12.50



golden salmon
inside: cucumber, salmon tempura
outside :Avocado, salmon **RAW**
 12.50



hot date roll
inside: spicy tuna, cucumber
outside: sake, avocado, spicy
mayo, tobiko onion. **RAW**
 12.95



hungry fish roll
inside: spicy tuna, cucumber
outside: hamachi, tobiko, onion
spicy mayo **RAW**
 13.50



kara roll
inside: soft shell crab, cucumber
outside. Salmon, white tuna,
unagi, sauce tobiko **RAW**
 12.95



kintai roll
shrimp tempura, cream cheese &
cucumber inside. Avocado,
salmon, tobiko& green onion on
top w/sauce. **RAW**
 12.50



lady in red roll
Inside: Tuna, cucumber, tobiko,
avocado Outside: Tuna. **RAW**
 13.50

Sushi Rolls



las vegas roll

Inside: salmon, cucumber, shrimp tempura Outside: tuna, salmon, spicy tuna, jalapeno, spicy mayo, hot sauce, onion **RAW**
14.50



namasake roll

inside: salmon, cream cheese, avocado outside: salmon, slice lemon, wasabi sauce, tobiko **RAW**
14.50



orange blossom

Inside: tuna, shrimp tempura, crab, cucumber Outside: salmon, albacore, spicy tuna, salmon skin deep fried, spicy mayo, hot sauce, onion, sesame **RAW**
15.50



passion roll

inside: salmon, tobiko, cucumber, avocado outside: salmon & tuna **RAW**
12.95



philadelphia

cream cheese & salmon **RAW**
8.95



prince arima roll

inside: shrimp tempura, cook sake outside: Spicy imitation crab, green onion, tobiko & spicy sauce **RAW**
12.50



rainbow roll

tuna, salmon, tai, eel, cucumber, avocado, imitation crab, tobiko **RAW**
13.95



samurai roll

inside: salmon, outside: avocado & tuna **RAW**
11.95



spicy tuna roll

inside: spicy tuna outside: Spicy tuna & sauce outside: onion **RAW**
11.95



sunshine roll

Inside: imitation crab, cucumber, avocado Out: salmon, lemon slices, tobiko **RAW**
12.95



sake bomb roll

inside: spicy salmon, cucumber outside: salmon, lemon wasabi sauce, tobiko **RAW**
12.95



sponge bob roll

Inside: cream cheese, crab, shrimp tempura, salmon, tuna, hamachi, jalapeno Outside: spicy mayo, unagi sauce, sesame **RAW**
15.50



tekka roll

tuna roll **RAW**
8.95



tokyo roll

inside: unagi, cucumber avocado outside: Tuna, hamachi, unagi sauce, tobiko & green onion **RAW**
12.95

Vegetarian Rolls



veggie roll

cucumber, cook mushroom inside: avocado, bog, lettuce tofu and house sauce outside.
8.95



kappa roll

cucumber
6.50



oshinko roll

pickle radish
6.50



avocado roll

avocado
7.50

Hand Rolls

(1 PC PER ORDER)

salmon skin

crisp salmon skin w/ lettuce, tobiko, avocado, green onion

7.50

white tiger

shrimp tempura, BBQ eel, tobiko, avocado, lettuce cucumber

7.95

spicy tuna

hot spicy tuna w/ cucumber in cone shape, onion

8.95

spicy scallop

hot spicy scallop w/ cucumber in cone shape, onion

9.95

Sushi Combo

**served with miso soup & green salad*

Sushi combo # 1 24.50

California roll & 6 pcs chef choice nigiri

sushi combo # 2 27.95

tiger roll & 6 pcs of chef choice nigiri

sushi combo # 3 27.50

bonanza roll & 6 pcs of chef choice nigiri

sushi combo # 4 28.95

happy roll & 6 pcs of chef choice nigiri

mixed sashimi 33.95

14 pcs chef's choice mixed sashimi served with rice

Donburi

**served with miso soup & green salad*

unagi donburi 18.95

bbq eel over rice bowl with vegetable

maguro donburi 19.95

fresh tuna over rice bowl with vegetable

salmon donburi 19.95

fresh salmon over rice bowl with vegetable

hamachi donburi 19.95

fresh tuna over rice bowl with vegetable

chirashi donburi 22.50

Sashimi

(6 PCS PER ORDER)

maguro(tuna) 15.95

albacore(white tuna) 15.95

hamachi(yellowtail) 15.95

sake(salmon) 15.95

saba(mackerel) 13.95

tako(octopus) 14.95

unagi(bbq eel) 15.95

ebi(cooked shrimp) 13.95

hotate(seared scallop) 15.95

Nigiri

(2 PCS PER ORDER)

maguro(tuna) 7.25

albacore(white tuna) 7.25

hamachi(yellowtail) 7.25

sake(salmon) 7.25

saba(mackerel) 6.50

tako(octopus) 6.75

unagi(bbq eel) 7.25

ebi(cooked shrimp) 6.25

hotate(scallop) 6.75

tamago(egg omelet) 5.75

kanikama(imitation crab) 5.75

inari(soybean curd) 5.75

amaebi(sweet prawn) 10.95

tobiko(fish roe) 7.25

uni(sea urchin) market

toro(tuna belly) market

All sushi are hand made to order therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please alert server about allergies or dietary concerns

18% Service Fee included with parties of 6 or more