

Specialty Rolls

Rainbow **\$12.95**
tuna, yellowtail, salmon, snapper, shrimp, avocado, crab, and cucumber.

Hawaiian **\$12.95**
seven spice seared tuna, avocado, spicy crab, cucumber. topped with ponzu

Sunny **\$12.95**
salmon, thin sliced lemon, avocado, crab cucumber, topped with shaved bonito

Shrimp Tempura **\$7.95**
shrimp tempura, avocado and radish sprouts

Caterpillar **\$10.95**
eel, avocado, crab and cucumber

Dragon **\$12.95**
eel, avocado, shrimp tempura and radish sprouts

Crunchy **\$9.95**
shrimp tempura, avocado. rolled in tempura crumbs and topped with eel sauce

Enigma **\$8.95**
curried tempura broccoli, green beans, carrot, and shiitake mushroom

Quinn **\$8.95**
tempura green beans, cream cheese and avocado

Half Backed **\$12.95**
seared albacore, asparagus, snow crab, garlic ponzu

Skinny **\$12.95**
seared albacore, broiled salmon skin, green beans, garlic ponzu

Spider **\$10.95**
soft shell crab tempura, cucumber, radish sprouts

H-Bomb **\$12.95**
chopped spicy tuna, avocado, shrimp tempura, radish sprouts

Rising Sun **\$12.95**
seared yellowtail, cucumber, crab. topped with jalapeno ponzu

Friar **\$10.95**
chopped spicy tuna, avocado. deep fried and topped with a sweet and spicy ginger sauce

Appetizers

Edamame **\$2.00**
boiled soybeans seasoned with sea salt.

Garlic Edamame **\$3.75**
sauteed in garlic and soy sauce.

Miso soup **\$2.00**
a special akadashi miso, served with fresh shiitake mushrooms, tofu and green onions.

Baked Mussels **\$6.50**
diced mussels and shiitake mushrooms baked in a creamy sauce topped with masago.

Yamagobo **\$3.00**
pickled burdock root topped with sesame seeds and dried bonito flakes

Chicken Katsu **\$7.95**
fried chicken tenderloins battered in panko breadcrumbs

Agedashi Tofu **\$5.95**
fried tofu cubes topped with bonito shavings. served in a warm dashi sauce.

Gyoza **\$5.95**
choice of pork or vegetarian dumplings, steamed then pan-fried.

Fried Calamari **\$9.50**
lightly battered and seasoned with togarashi pepper. served with a spicy garlic aioli.

Tiger Eye **\$8.95**
broiled squid stuffed with seaweed wrapped salmon, served with ponzu

Salad

Salmon Skin **\$8.95**
house salad topped with broiled salmon skin

Snow Crab **\$8.95**
house salsa topped with snow crab

Sunomono **\$5.95**
sliced cucumbers, wakame seaweed, imitation crab tossed in a bonito vinaigrette

House **\$3.95**
spring mix, cabbage, cucumbers and grape tomatoes served with our homemade sesame-soy or lemon-ginger dressing

Seared Tuna **\$12.95**
sesame and seven spice seared tuna, cucumber, radish sprouts, onion, spring mix salad with garlic ponzu

Seared Albacore **\$12.95**
watercress and white onion with miso-shallot vinaigrette

Mixed Sashimi **\$12.95**
assorted sashimi, cucumber, onion, wakame seaweed with yuzu citrus-ginger vinaigrette

Nigiri Sushi (2 Pc)

Tamago (Egg) **\$4.25**

Masago (Smelt Roe) **\$4.25**

Ika (Squid) **\$4.75**

Tako (Octopus) **\$4.75**

Tai (Red Snapper) **\$4.75**

Hamachi (Yellowtail) **\$5.25**

Sake (Salmon) **\$5.25**

Shiro-Maguro (Albacore) **\$5.25**

Unagi (Eel) **\$5.25**

Ikura (Salmon Roe) **\$5.25**

Tofu **\$5.95**
house salad topped with tofu cubes and dried bonito flakes

Wakame Seaweed **\$5.95**
house salad topped with wakame seaweed

Mixed Seaweed **\$5.95**
assortment of seaweed tossed in sesame

Sashimi Salads

Tako Poke **\$11.95**
chopped octopus marinated in a spicy sesame poke sauce. served on a bed of mixed seaweed.

Tuna Poke **\$11.95**
ahi tuna cubes and onion marinated in hawaiian-style poke sauce. served on a bed of mixed seaweed

Ama Ebi (Sweet Shrimp) **\$6.50**

Hotate-Gai (Scallop) **\$4.75**

Ebi (Shrimp) **\$4.75**

Saba (Salted Mackerel) **\$4.75**

Katsuo (Bonito) **\$4.75**

Snow Crab **\$5.25**

Maguro (Tuna) **\$5.25**

Mirugai (Giant Clam) **\$7.00**

UNI (Sea Urchin Roe) **\$8.00**

Toro (Fatty Tuna Belly) **\$8.00**
seasonal

Hand Rolls

Spicy Tuna **\$5.50**

Unagi Cucumber **\$5.75**

Spicy Hamachi	\$5.50	California Snow Crab	\$5.75
Spicy Scallop	\$5.50	California	\$4.25
Salmon Skin	\$5.50	Spicy Salmon	\$5.50
Spicy Shrimp Tempura	\$5.75		

From the Kitchen

Shrimp Tempura soc jumbo shrimp	\$9.95	Hamachi Kama galled yellowtail collar, served with ponzu dipping sauce.	\$9.95
Vegetable Tempura shiitake mushrooms, broccoli, carrot, eggplant, bell pepper, onion, and green beans	\$5.95	Mixed Tempura shrimp and vegetables deep-fried in a light tempura batter, served with warm tempura sauce.	\$7.95
Chicken Katsu-Don panko fried chicken tenderloin, served with steamed rice and steamed vegetables	\$10.95	Soft Shell Crab deep fried in a light tempura batter, served with garlic tempura sauce.	\$8.95

Maki Sushi (Rolls 6 Pc)

for spicy rolls add \$0.50

Eel	\$6.50	Cucumber	\$3.25
Tuna	\$5.75	Avocado	\$3.75
Albacore	\$5.75	Asparagus	\$3.75
Yellowtail	\$5.75	California	\$4.75
Salmon	\$5.75	California Snow Crab	\$6.25
Salmon Skin	\$6.00	Scallop	\$5.75
Philadelphia	\$6.50		

Sashimi

Sesame Seared Tuna	\$13.95	Maguro (Tuna)	\$13.95
Hotate-Gai (Scallop)	\$13.95	Hamachi (Yellowtail)	\$13.95
Tako (Octopus)	\$12.95	Sake (Salmon)	\$13.95
Small Omakase Sashimi	\$18.00	Shiro-Maguro (Albacore)	\$13.95
Chefs Choice large omakase sashimi	\$35.00	Seven Spice Seared Tuna	\$13.95