Maki

MASAKI ROLL (8PCS) \$19 CALIFORNIA ROLL TOPPED WITH SEARED SALMON, SCALLOPS, TOBIKO, SPICY MAYO AND SWEET SOY SAUCE.

OTOSAN ROLL (8PCS) \$21 DYNAMITE ROLL TOPPED WITH SPICY SALMON AND TOBIKO.

BLUSHING SALMON (8PCS) \$18 SMOKED SALMON WRAPPED SHRIMP TEMPURA ROLL, WITH HOUSE RASPBERRY SAUCE, SWEET SOY SAUCE, SPICY MAYO, SHISO LEAF AND TOBIKO.

DRAGON ROLL (8PCS) \$18 SHRIMP TEMPURA AVOCADO, CUCUMBER, BBQ EEL AND SWEET SOY SAUCE.

DYNAMITE ROLL (8PCS) \$16 SHRIMP TEMPURA, KANIKAMA, AVOVADO, CUCUMBER, TENKASU AND HOUSE SPICY MAYO.

SPIDER ROLL (6PCS) \$19 SOFTSHELL CRAB, AVOCADO, TOBIKO AND SWEET SOY SAUCE.

SPICY SALMON ROLL (6PCS) \$14 SALMON, HOUSE SPICY MAYO, LETTUCE AND TENKASU.

SPICY TUNA ROLL (6PCS)
TUNA, HOUSE SPICY MAYO, LETTUCE AND TENKASU. \$18

SPICY SCALLOP ROLL (6PCS) \$19 SCALLOP, HOUSE SPICY MAYO, LETTUCE AND TENKASU.

SALMON AVO ROLL (6PCS) \$14 SALMON AND AVOCADO.

VEGETABLE ROLL (8PCS) \$14 AVOCADO, CUCUMBER, CARROT, KANPYO ROOT AND LETTUCE.

AVOCADO ROLL (6PCS) \$9 FRESH AVOCADO.

YAM TEMPURA ROLL (6PCS) \$9

CUCUMBER ROLL (6PCS)
FRESH CUCUMBER HOSOMAKI.

AVO-Q ROLL (6PCS)
FRESH AVOCADO AND CUCUMBER.



Take-Dut Menu

Please alert staff about any dietary restrictions/allergies before ordering.

Our house-blend soy
sauce is not
vegetartian friendly
and does contain
gluten.(alternative is
available)

ppelizers

YAKI EDAMAME PAN FRIED EDAMAME BEANS WITH KOSHER SAI	\$8 _T.
MISO SOUP HOUSE BLENDED SOYBEAN MISO SOUP (WAKAME AND BONITO FISH BROTH)	\$5
LOBSTER MISO SOUP MISO SOUP WITH LOBSTER	\$20
WAKAME SALAD SESAME, WAKAME, TOFU, CARROT, TOMATO AN HOUSE PONZU.	\$13 ND
TUNA AVOCADO TARTARE TUNA, AVOCADO, PONZU, GARLIC OIL AND TARROOT CHIPS.	\$23 ARO
SALMON AVOCADO SALAD SALMON SASHIMI, AVOCADO, SPRING GREENS, CUCUMBER AND PONZU.	\$22
	\$15
ASSORTED SASHIMI, QUAIL EGG, DAIKON RADISH, TOBIKO, GARLIC OIL AND HOUSE SF SAUCE.	PICY
SHIROMI CARPACCIO WHITE FISH SASHIMI, HOUSE PONZU, GARLICOIL AND TOBIKO.	\$21
EBI MAYO BATTERED TIGER SHRIMP, SWEET CHILI SAUCHOUSE SPICY MAYO AND HOUSE TARTAR SAUCE	\$19 Œ,
AGEDASHI TOFU BATTERED TOFU IN DASHI BROTH, GREEN ON BONITO FLAKES, DAIKON AND NORI.	\$14 EON,
SOFT SHELL CRAB DEEP FRIED SOFT SHELL CRAB.	\$16
CHEF'S SPECIAL GYOZA 4PCS PORK AND BEEF MIXED HOUSE GYOZA	\$15
VEGETABLE GYOZA 5PCS VEGETABLE GYOZA.	\$12
TORI KARAAGE JAPANESE STYLE FRIED CHICKEN THIGH.	\$17
ASSORTED TEMPURA 2PCS SHRIMP AND 5PCS VEGETABLE TEMPURA	\$17
VEGETABLE TEMPURA 8PCS VEGETABLE TEMPURA.	\$10
Platters	
SMALL PLATTER	\$95

34PCS MAKI ROLL AND 12PCS NIGIRI SUSHI.

48PCS MAKI ROLL AND 25PCS NIGIRI SUSHI.

NO SUBSTITUTIONS PLEASE.

SPICY SALMON, SPICY TUNA, CALIFORNIA, AVOCADO, CUCUMBER, DYNAMITE, MASAKI, DRAGON

LARGE PLATTER

ROLL PLATTER

AND VEGETABLE.

\$165

\$115

CHILI CHICKEN DON \$25 SAUTÉED CHICKEN BREAST WITH SWEET AND SPICY CHILI SAUCE ON RICE. SERVED WITH MISO SOUP.

YAKI NIKU DON \$27 HONEY SOY MARINATED BEEF TENDERLOIN ON RICE. SERVED WITH MISO SOUP.

GINDARA DINNER \$35 GRILLED BLACK COD WITH CITRUS SOY SAUCE SERVED WITH SIDE DISH, MISO SOUP AND RICE.

UNA DON \$30 BBO EEL ON RICE. SERVED WITH MISO SOUP.

SEAFOOD BOWL \$27 PAN-FRIED SEAFOOD, WITH SWEET AND SPICY CHILI SAUCE ON RICE. SERVED WITH MISO SOUP.

ABURI PORK BELLY \$25 ABURI CHA-SHU (BRAISED PORK BELLY) WITH SPECIAL HOUSE SAUCE ON RICE. SERVED WITH MISO SOUP.

NABEYAKI UDON \$28 SEAFOOD AND VEGETABLE NOODLE SOUP IN HOT POT.

VEGETABLE UDON \$15 WAKAME AND BONITO FISH BROTH WITH VEGETABLES AND UDON NOODLES.

TEMPURA UDON VEGETABLE UDON SERVED WITH SIDE OF TEMPURA.

Sushi Bar

NIGIRI SUSHI CHEF'S CHOICE NIGIRI SUSHI. SERVED WITH MISO SOUP. 5 PIECES \$25 10 PIECES \$45 PREMIUM 15 PIECES \$73

SASHIMI CHEF'S CHOICE SASHIMI. SERVED WITH MISO SOUP AND RICE

6 PIECES \$30 15 PIECES \$60 PREMIUM 21 PIECES \$95

ABURI SUSHI \$49 CHEF'S CHOICE 12PCS SEARED NIGIRI SUSHI. SERVED WITH MISO SOUP.

PREMIUM SASHIMI AND SUSHI DINNER \$160 CHEF'S CHOICE OF 21PCS SASHIMI AND 12PCS NIGIRI SUSHI. SERVED WITH MISO SOUP AND RICE FOR 2.

SALMON LOVER \$38 4PCS SALMON SASHIMI, 5PCS SALMON NIGIRI AND 6 PIECES SALMON HOSOMAKI ROLL. SERVED WITH MISO SOUP.