

## A. Soup

### MISO SOUP 3.75

Non-GMO Miso, Green Onion, Non-GMO Tofu, and Wakame Seaweed in Homemade Bonito and Kelp Broth



**A1**

## B. Cold Appetizer/Salad

### B1. EBI / TAKO SUNOMONO 6.25 / 7.25

Potato Noodle Salad with Prawn OR Octopus, lightly pickled cucumber, Carrots, Red Radish, and Sesame Seeds in Homemade Sweet Vinegar Sauce



**B1**

### B2. GOMA AE 6.5

Cooked Spinach, Carrots, Red Radish, in homemade sweet sesame sauce



**B2**

### B3. HOUSE SALAD 6

Organic Mixed Greens, Carrots, Red Radish, with Homemade Wasabi Dressing and Wasabi Mayo



**B3**

### B4. TUNA TATAKI / SALMON TATAKI 15.5 / 16.5

Seared Tuna OR Salmon. Served with Ponzu Sauce



**B4**

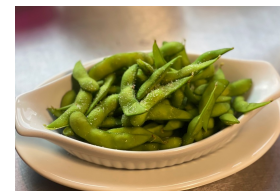
## C. Hot Appetizer

### C1. EDAMAME 7

Non-GMO Japanese Soy Bean pods. Sprinkled with Himalayan Pink Salt

### C2. PAN FRIED EDAMAME 9.5

Pan Fried Non-GMO Japanese Soy Bean Pods in Homemade Garlic Butter Soy Sauce



**C1**

### C3. AGEDASHI TOFU 7.5

Deep Fried Non-GMO Silken Tofu (4pcs) in Homemade Soy Based Sauce with Ginger and Daikon Radish, Topped with Carrots, Red Radish, Green Onion and Sesame Seeds

### C4. SPICY AGEDASHI TOFU 8

Deep Fried Non-GMO Silken Tofu (4pcs) in Homemade Spicy Garlic Sauce with Ginger and Daikon Radish, Topped with Carrots, Red Radish, Green Onion and Sesame Seeds



**C3**

## C. Hot Appetizer

### C5. KARAAGE

14

Free-Range and Non-GMO Fed Chicken Marinade in Homemade Soy Based Garlic Sauce, Deep Fried Crispy, Served with Homemade Ponzu and Tartar Sauce



C5

### C6. TIGER PRAWN TEMPURA

15

Lightly Battered Tiger Prawn (5pcs) Served with Homemade Tempura Sauce



C6

### C7. YAM TEMPURA

10.5

Lightly Battered Yam Tempura (5pcs) Served with Homemade Tempura Sauce



C7

## D. DONBURI BOWL

served on a bed of rice. Comes with Miso

### D1. NEW CALIFORNIA DON

23

Sushi Rice, Crab Mix, (Surimi and Mayo), Tiger Prawn, Avocado, Carrots, Red Radish, Green Onion, Sesame Seeds, Wasabi Mayo, and Nori Seaweed. \*sub snow crab, add \$15



D1

### D2. SPICY TUNA DON

24

Sushi Rice, Spicy Tuna, Avocado, Carrots, Red Radish, Green Onion, Sesame Seeds, Wasabi Mayo, and Nori Seaweed.



D2

### D3. CHIRASHI

32

Sushi Rice, 12pcs of Chef's Choice Sashimi, Prawn, Tamago, Tobiko, green onion, and Pickled Radish.



D3

### D4. CHICKEN KATSU DON

27

White Rice, topped with Organic Mixed Green, Panko Battered Free-Range and Non-GMO Fed Chicken in Japanese BBQ Sauce, Sesame Sauce, and Wasabi Mayo, Carrots, Red Radish, Green Onion, and Sesame Seeds.



D4

## E. SUSHI BAR COMBOS

served with Miso Soup and House Salad

**E1. COMBO A** **27.5**

California Roll, 2pcs Salmon Nigiri, 2pcs Tuna Nigiri, 1pc Prawn Nigiri, 1pc Eel Nigiri

**E2. SUSHI LOVERS (for two)** **80**

8pcs Chef Choice Sashimi, 6pcs Chef Choice Nigiri, California Roll, RED DRAGON and FIRE

**E3. MAKIMONO COMBO (for two)** **44.5**

2 House Rolls of Your Choice, Plus RED DRAGON



**E1**



**E2**

## F. SASHIMI (Fresh Slices) ~Ala Carte

<b>F1. ALBACORE TUNA</b>	5pcs	<b>13</b>	<b>F7. TUNA &amp; SALMON COMBO</b>	<b>16.5</b>
<b>F2. TORO (TUNA BELLY)</b>	5pcs	<b>14.5</b>	3pcs Albacore Tuna and 3pcs Sockeye Salmon	
<b>F3. SOCKEYE SALMON</b>	5pcs	<b>14.5</b>	<b>F8. SASHIMI COMBO</b>	<b>34</b>
<b>F4. HAMACHI (YELLOWTAIL)</b>	5pcs	<b>15</b>	6pcs Albacore Tuna, 6pcs Sockeye Salmon,	
<b>F5. HOTATE (BIG SEA SCALLOP)</b>	3pcs	<b>13</b>	plus 2pcs of your choice	
<b>F6. TAKO (OCTOPUS)</b>	5pcs	<b>13.5</b>	<b>F9. SASHIMI SALMPLER</b>	<b>29</b>

10pcs of your choice (Minimum of 2 pieces per kind)

**F10. SASHIMI PLATTER** **55**

Chef's Choice 24pcs Sashimi, plus Tamago and Tobiko



**F10**



**F6**



**F7**



**F8**

## G. NIGIRI (Rice Fingers)~Ala Carte

\*2pcs per Order Sub Multigrain Sushi Rice Add \$0.50

<b>G1. TAMAGO (SWEET EGG)</b>	4.75	<b>G6. ALBACORE TUNA</b>	6.5
<b>G2. INARI (SWEET FRIED TOFU)</b>	5.25	<b>G7. TORO (TUNA BELLY)</b>	7
<b>G3. EBI (TIGER PRAWN)</b>	6.25	<b>G8. SOCKEYE SALMON</b>	7
<b>G4. TAKO (OCTOPUS)</b>	6.75	<b>G9. HAMACHI (YELLOWTAIL)</b>	7
<b>G5. UNAGI (EEL)</b>	6.75	<b>G10. HOTATE (BIG SEA SCALLOP)</b>	8.25



G2 G1  
G8 G3 G5



G10 G4 G9



G7

## H. GUNKAN (Japanese Battleship)

\*Sub Multigrain Sushi Rice Add \$0.50

<b>H1. FIERY TUNA OR FIERY SALMON</b>	3.75	<b>H3. TOBIKO (FLYING FISH ROE)</b>	4
<b>H2. ZESTY SCALLOP</b>	3.75	<b>H4. IKURA (SALMON ROE)</b>	5



H1



H3



H2 H4

## J. TEMAKI (Sushi Cone)

Sub Multigrain Sushi Rice Add \$0.75

<b>J1. AVOKYU</b>	5.5	<b>J6. PRAWN TEMPURA</b>	6.75
<b>J2. YAM TEMPURA</b>	6	<b>J7. SPICY SCALLOP</b>	6.75
<b>J3. ORGANIC NATTO</b>	6.5	<b>J8. EEL CUCUMBER</b>	6.75
<b>J4. CALIFORNIA</b>	6.25	<b>J9. SALMON AVOCADO</b>	6.75
<b>J5. SPICY TUNA AVOCADO</b>	6.25		



J2



J5



J6



J7

## K. VEGGIE ROLLS

Sub Multigrain Sushi Rice Add \$1.25/ Sub Soy Paper Add \$1.00

- |                          |   |          |
|--------------------------|---|----------|
| <b>K1. AVOCADO ROLL</b>  | (small 6 pcs)   | <b>5</b> |
| <b>K2. CUCUMBER ROLL</b> | (small 6 pcs)   | <b>5</b> |
| <b>K3. OSHINKO</b>       | Yellow daikon pickles (small 6 pcs)                           | <b>5</b> |
| <b>K4. SHITAKE</b>       | Shiitake mushroom seasoned with sweet soy sauce (small 6 pcs) | <b>5</b> |
| <b>K5. UME SHISO</b>     | Japanese plum, Japanese basil, cucumber (small 6 pcs)         | <b>6</b> |



**K1**



**K2**



**K3**

- |                             |                      |             |
|-----------------------------|----------------------|-------------|
| <b>K6. AVOKYU</b>           | avocado and cucumber | <b>6.25</b> |
| <b>K7. YAM TEMPURA ROLL</b> |                      | <b>6.75</b> |



**K6**



**K7**

- |                              |   |              |
|------------------------------|---|--------------|
| <b>K8. SUMMERTIME</b>        | avocado, cucumber, asparagus, green onion with tempura bits, wasabi mayo, ginger dressing | <b>9</b>     |
| <b>K9. YAMYAM MAKI</b>       | green onion, cream cheese, avocado topped with yam tempura                                | <b>9.5</b>   |
| <b>K10. MAMBO ROLL</b>       | mango, cucumber, topped with yam tempura  | <b>9.25</b>  |
| <b>K11. FRESH SALAD ROLL</b> | avocado asparagus, carrot topped with radish, wasabi mayo, side Japanese pesto            | <b>9</b>     |
| <b>K12. SWEET VEGAN</b>      | avocado, spinach, cucumber, carrot, mango in soy wrapper, drizzle of honey (big 10pcs)    | <b>13.75</b> |



**K8**



**K9**



**K10**



**K11**



**K12**

## L. HOUSE ROLLS

Sub Multigrain Sushi Rice Add \$1.25/ Sub Soy Paper Add \$1.00

- |                             |   |             |
|-----------------------------|---|-------------|
| <b>L1. TUNA/SALMON ROLL</b> | basic tuna OR salmon roll (small 6 pcs) | <b>6.25</b> |
| <b>L2. NEGI TORO</b>        | tuna belly and green onion (small 6pcs) | <b>6.5</b>  |



**L1**



**L1**



**L2**

## L. HOUSE ROLLS

Sub Multigrain Sushi Rice Add \$1.25/ Sub Soy Paper Add \$1.00

<b>L3. SPICY SALMON ROLL</b>	spicy salmon, avocado, topped with green onion and tobiko	<b>8</b>
<b>L4. SALMON AVOCADO ROLL</b>	salmon and avocado	<b>7.75</b>
<b>L5. BOSTON</b>	spicy tuna, avocado, topped with green onion and wasabi mayo	<b>7.25</b>
<b>L6. EBI EBI</b>	tiger prawn tempura and cucumber	<b>7.5</b>
<b>L7. CALIFORNIA ROLL</b>	crab mix (surimi and mayo) and avocado *sub snow crab add \$4.50	<b>7.25</b>
<b>L8. CRISPY CALIFORNIA</b>	tempura coated California Roll with wasabi mayo and unagi sauce (big 6pcs)	<b>7.75</b>



L3



L4



L5



L6



L7



L8

<b>L9. SPICY SHRIMP ROLL</b>	tiger prawn, avocado, spicy roasted red pepper	<b>7.5</b>
<b>L10. PHILADELPHIA</b>	smoked salmon, avocado, cream cheese, with wasabi mayo on top	<b>8</b>
<b>L11. ALASKAN</b>	breaded salmon, cucumber, green onion with sweet chili sauce on top	<b>7.5</b>
<b>L12. CURRY ROLL</b>	tiger prawn tempura, avocado, spicy roasted red pepper with curry sauce	<b>8.5</b>
<b>L13. DYNAMITE</b>	tiger prawn tempura, avocado, cucumber, with kanikama, potato bits and spicy mayo	<b>10.5</b>

\*sub snow crab on top Add \$7



L9



L10



L11



L12



L13

## M. SIGNATURE ROLLS

Sub Multigrain Sushi Rice Add \$1.25/ Sub Soy Paper Add \$1.00

- |                         |   |              |
|-------------------------|---|--------------|
| <b>M1. GREEN DRAGON</b> | eel, cucumber topped with avocado, tobiko, unagi sauce, and wasabi mayo                         | <b>13</b>    |
| <b>M2. KAWAKUBO</b>     | tiger prawn tempura, eel, cucumber, topped with potato bits, green onion, spicy mayo and tobiko | <b>16</b>    |
| <b>M3. SCORPION</b>     | california roll topped with tiger prawn, sweet chili sauce, and spicy mayo                      | <b>13.5</b>  |
| <b>M4. VOLCAND</b>      | tiger prawn tempura, asparagus, kanikama, topped with smoked salmon, spicy mayo                 | <b>14.75</b> |
| <b>M5. COWBOY</b>       | steak, asparagus topped with sautéed onion, mushrooms, green onion, wasabi mayo                 | <b>15.75</b> |



**M1**



**M2**



**M3**



**M4**



**M5**

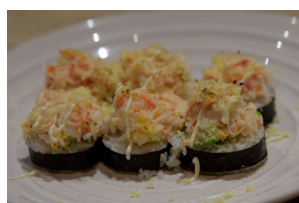
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|--------------------------|---|--------------|
| <b>M6. TERIYAKI ROLL</b> | fried chicken, cream cheese, asparagus, topped with carrot, green onion, teriyaki sauce and wasabi mayo   | <b>12.75</b> |
| <b>M7. SALMON CURRY</b>  | breaded salmon, roasted spicy red pepper, cream cheese, topped with potato bits and curry sauce   | <b>12</b>    |
| <b>M8. BAKED SEAFOOD</b> | crab mix, avocado, top with scallop, spicy crab mix, green onion, tobiko, tempura bits, baked and finished with wasabi mayo (big 6 pcs) *sub snow crab Add \$11 | <b>15.5</b>  |
| <b>M9. SPIDER</b>        | fried soft shell crab, asparagus, kanikama, tobiko, wasabi mayo (big 6 pcs)   | <b>13.5</b>  |
| <b>M10. LOBSTER ROLL</b> | lobster tail tempura, avocado, asparagus, mango with spicy mayo (big 6 pcs)   | <b>15.5</b>  |



**M6**



**M7**



**M8**



**M9**



**M10**

## M. SIGNATURE ROLLS

Sub Multigrain Sushi Rice Add \$1.25/ Sub Soy Paper Add \$1.00

- |                          |   |             |
|--------------------------|---|-------------|
| <b>M11. RED DRAGON</b>   | spicy salmon, avocado, topped with smoked salmon, green onion, spicy mayo, potato bits, dried chili threads | <b>14</b>   |
| <b>M12. FIRE</b>         | spicy tuna and avocado topped with chopped scallop, green onion, spicy mayo and tobiko                      | <b>14.5</b> |
| <b>M13. RAINBOW</b>      | california roll topped with tuna, salmon, tiger prawn, avocado  | <b>14.5</b> |
| <b>M14. ROCK n' ROLL</b> | avocado, cucumber, green onion, topped with tuna, salmon and yellowtail                                     | <b>13</b>   |
| <b>M15. CRUNCHY</b>      | salmon, cucumber topped with spicy tuna, avocado, green onion wasabi mayo and tempura bits                  | <b>14.5</b> |



**M11**



**M12**



**M13**



**M14**



**M15**

- |                    |  |             |
|--------------------|--|-------------|
| <b>M16. TIGER</b>  | spicy yellowtail, avocado with zesty scallops, tobiko, green onion, tempura bits                         | <b>15.5</b> |
| <b>M17. NINJA</b>  | tuna, salmon, yellowtail, avocado, crab mix, green onion with spicy mayo (big 6 pcs)                     | <b>14</b>   |
| <b>M18. NARUTO</b> | tuna, salmon, yellowtail, crab mix, green onion, wrapped in cucumber topped with wasabi mayo (big 6 pcs) | <b>16</b>   |



**M16**



**M17**



**M18**

## N. SIDES

- |                         |          |                             |          |                                  |          |
|-------------------------|----------|-----------------------------|----------|----------------------------------|----------|
| <b>N1. SIDE TOBIKO</b>  | <b>3</b> | <b>N3. PLAIN WHITE RICE</b> | <b>4</b> | <b>N5. MULTIGRAIN SUSHI RICE</b> | <b>6</b> |
| <b>N2. SIDE AVOCADO</b> | <b>3</b> | <b>N4. SUSHI RICE</b>       | <b>5</b> | <b>N6. ORGANIC NATTO</b>         | <b>5</b> |

**!! Please advise your food allergies/restrictions to your server before ordering !!**





## Beer

1516 Lager 355ml	6
Asahi 500ml	9.75
Sapporo on Tap 500ml	8.5
Sapporo Bottle 330ml	6.25

## Wine by the Glass (6oz)

House Red – Chaberton	7.5
House White -Chaberton	7.5
Cono Sur - Sauvignon Blanc	8

## Wine by the Bottle (750ml)

House White / Red -Chaberton	30
Cono Sur Sauvignon Blanc (organic)	32
Summerhill Pinot Gris (organic)	34
Cabernet Sauvignon - JLohr	38
Summerhill Pinot Noir (organic)	42

## Sake by the Glass

Flavored Sake 2oz on ice Yuzu or Plum	8.5
Momokawa Diamond 3oz	6.75
Yoshi 3oz	10.5
Dassai '45' 3oz	13.25

## Sake by the Bottle

House Sake 150ml Hot or Cold	8.5
Yoshi 300ml	33
Dassai '45' 300ml	42
Moonstone Asian Pear 750ml	47
Momokawa Diamond 750ml	47

## Mixed Drink

Bonsai Buddy	8
<i>2oz Sake, 1oz Japanese Plum Wine on ice</i>	

## Local Cider from Cambium (500ml)

Modern Apple	12
<i>100% apple, semi-dry</i>	
Lavender Raspberry	12.5

## Spirits (1oz)

Shots	4.5
Highballs	6
<i>Iceberg Vodka, Gordon's Gin, Bacardi Rum, Sauza Tequila, Wiser's Rye, Crown Royal, Shochu (Japanese Vodka), Bombay Sapphire, Jim Beam, Spiced Rum</i>	

## Non-Alcohol Drinks

Organic Apple Juice	3.75 (kids 2.25)
Pop	2.5
<i>Coke, Diet Coke, Ginger Ale, Sprite</i>	
Iced Tea	3
San Pellegrino	Sm 2.5 / Lg 5.5
House Tea Pot	Sm 3 / Lg 5
<i>Roasted Brown Rice Green Tea with Matcha</i>	

Organic Tea in a Cup	3
<i>Jasmine Green, Peppermint, Ginger</i>	

Organic Dark Roast Coffee	4.25
<i>French Pressed, Made to Order!</i>	

## Desserts

Ice Cream	2 scoops 5 / sampler 7.5
<i>Green Tea, Black Sesame, Mango</i>	