



Beer

1516 Lager 355ml	6
Asahi 500ml	9.75
Sapporo on Tap 480ml	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 - JLoehr	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
2oz Sake, 1oz Japanese Plum Wine on ice	

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, Shochu (Japanese Vodka)</i>	
<i>Gordon's Gin, Bacardi Rum, Sauza Tequila, Wiser's Rye, Crown Royal, 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>	

Cheesecake	1Piece 7.5 / 2Pieces 11.5
<i>Yuzu Citrus Cheesecake & Green Tea Cheesecake paired with 1 scoop Icecream</i>	

A. Soup

A1. MISO SOUP 3.75

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



A1

A2. Japanese Gyoza Soup 8

4 pieces, Filling with Vegetable & Chicken, Soup contains Shrimps, Laver, Green onion & Sesame seeds



A2

A3. Japanese Wonton Soup 9

7 pieces, Filling with Pork, shrimps & imitation crab, Soup contains Shrimps, Laver, Green onion & Sesame seeds



A3

B. Cold Appetizer/Salad

B1. EBI / TAKO SUNOMONO 6.50 / 7.75

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 7.0

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



B2

B3. HOUSE SALAD 6.5

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



B3

B4. Homemade Kimchi 5

Cabbage, carrot, apple, Green onion



B4

B5. Sesame Seaweed Salad 6



B5

B6. TUNA TATAKI / SALMON TATAKI 16.5 / 17.5

Seared Tuna OR Salmon. Served with Ponzu Sauce



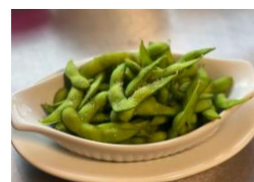
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C. Hot Appetizer

C1. EDAMAME

7

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



C1

C2. PAN FRIED EDAMAME

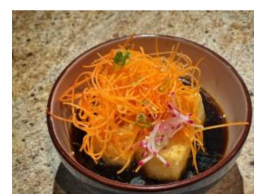
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Pan Fried Non-GMO Japanese Soy Bean Pods in Homemade Garlic Butter Soy Sauce

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



C3

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

C5. Japanese Pan-fried Gyoza

9.5

5 pieces, Filling with Beef & Pork, Toped Sesame seeds , Served with Homemade Ponzu , Spicy available .



C5

C6. Japanese Fried Wonton

10

10 pieces, Filling Pork shrimps & imitation crab , Deep Fried Crispy , Served with Homemade Ponzu



C6

C7. Japanese Seaweed Fries

6.5

Crinkle cut fries, Seaweed Flakes. Served with homemade wasabi mayo



C7

C8. KARAAGE

15

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



C8

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

C. Hot Appetizer

C9. TIGER PRAWN TEMPURA 15.5

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



C9

C10. YAM TEMPURA 11.5

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



C10

D. DONBURI BOWL

served on a bed of rice. Comes with Miso

D1. NEW CALIFORNIA DON 24.5

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 25.5

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



D2

D3. CHIRASHI 34

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



D3

D4. CHICKEN KATSU DON 29

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

D5. Japanese Curry Chicken 24

White Rice, 2Pcs Chicken Katsu Curry (Cooked with Onion Potato and Carrot), 2Pcs Oshinko



D5

E. SUSHI BAR COMBOS

served with Miso Soup and House Salad

E1. COMBO A

28.5

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

E2. SUSHI LOVERS (for two)

82

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

E3. MAKIMONO COMBO (for two)

46

2 House Rolls of Your Choice, Plus RED DRAGON



E1



E2

F. SASHIMI (Fresh Slices) ~Ala Carte

F1. ALBACORE TUNA

5pcs

14.75

F7. TUNA & SALMON COMBO

18.5

F2. TORO (TUNA BELLY)

5pcs

16.5

3pcs Albacore Tuna and 3pcs Sockeye Salmon

F3. SOCKEYE SALMON

5pcs

16.5

F8. SASHIMI COMBO

37

F4. HAMACHI (YELLOWTAIL)

5pcs

17

6pcs Albacore Tuna, 6pcs Sockeye Salmon,

F5. HOTATE (BIG SEA SCALLOP)

3pcs

15

plus 2pcs of your choice

F6. TAKO (OCTOPUS)

5pcs

15.5

F9. SASHIMI SALMPLER

32

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

F10. SASHIMI PLATTER

58

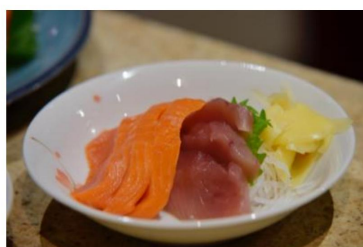
Chef's Choice 24pcs Sashimi, plus Tamago and Tobiko



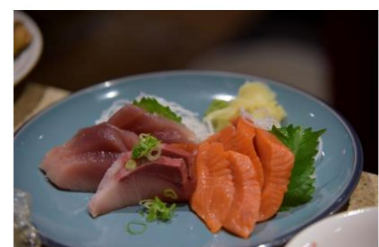
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F6



F7



F8

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G. NIGIRI (Rice Fingers)~Ala Carte

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

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



G2 G1
G8 G3 G5



G10 G4 G9



G7

H. GUNKAN (Japanese Battleship)

*Sub Multigrain Sushi Rice Add \$0.50

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



H1



H3



H2 H4

J. TEMAKI (Sushi Cone)

SuMultigrain Sushi Rice b Add \$0.75

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



J2



J5



J6



J7

K. VEGGIE ROLLS

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

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



K1



K2



K3

- | | | |
|-------------------|----------------------|-------------|
| K6. AVOKYU | avocado and cucumber | 6.75 |
|-------------------|----------------------|-------------|

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|-----------------------------|--|------------|
| K7. YAM TEMPURA ROLL | | 7.5 |
|-----------------------------|--|------------|



K6



K7

- | | | |
|-----------------------|---|------------|
| K8. SUMMERTIME | avocado, cucumber, asparagus, green onion with tempura bits, wasabi mayo, ginger dressing | 9.5 |
|-----------------------|---|------------|

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|------------------------|--|-----------|
| K9. YAMYAM MAKI | green onion, cream cheese, avocado topped with yam tempura | 11 |
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| K10. MAMBO ROLL | mango, cucumber, topped with yam tempura | 9.75 |
|------------------------|--|-------------|

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| K11. FRESH SALAD ROLL | avocado asparagus, carrot topped with radish, wasabi mayo, side Japanese pesto | 9.75 |
|------------------------------|--|-------------|

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|-------------------------|--|-------------|
| K12. SWEET VEGAN | avocado, spinach, cucumber, carrot, mango in soy wrapper, drizzle of honey (big 10pcs) | 14.5 |
|-------------------------|--|-------------|



K8



K9



K10



K11



K12

L. HOUSE ROLLS

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

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|-----------------------------|---|-------------|
| L1. TUNA/SALMON ROLL | basic tuna OR salmon roll (small 6 pcs) | 6.75 |
|-----------------------------|---|-------------|

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|----------------------|---|----------|
| L2. NEGI TORO | tuna belly and green onion (small 6pcs) | 7 |
|----------------------|---|----------|



L1



L1



L2

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L. HOUSE ROLLS

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

L3. SPICY SALMON ROLL	spicy salmon, avocado, topped with green onion and tobiko	9
L4. SALMON AVOCADO ROLL	salmon and avocado	8.75
L5. BOSTON	spicy tuna, avocado, topped with green onion and wasabi mayo	8.5
L6. EBI EBI	tiger prawn tempura and cucumber	7.75
L7. CALIFORNIA ROLL	crab mix (surimi and mayo) and avocado *sub snow crab add \$4.50	7.75
L8. CRISPY CALIFORNIA	tempura coated California Roll with wasabi mayo and unagi sauce (big 6pcs)	8.25



L3



L4



L5



L6



L7



L8

L9. SPICY SHRIMP ROLL	tiger prawn, avocado, spicy roasted red pepper	8
L10. PHILADELPHIA	smoked salmon, avocado, cream cheese, with wasabi mayo on top	8.75
L11. ALASKAN	breaded salmon, cucumber, green onion with sweet chili sauce on top	8.5
L12. CURRY ROLL	tiger prawn tempura, avocado, spicy roasted red pepper with curry sauce	9.25
L13. DYNAMITE	tiger prawn tempura, avocado, cucumber, with kanikama, potato bits and spicy mayo	11.5

*sub snow crab on top Add \$7



L9



L10



L11



L12



L13

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M. SIGNATURE ROLLS

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

- | | | |
|-------------------------|---|--------------|
| M1. GREEN DRAGON | eel, cucumber topped with avocado, tobiko, unagi sauce, and wasabi mayo | 14.5 |
| M2. KAWAKUBO | tiger prawn tempura, eel, cucumber, topped with potato bits, green onion, spicy mayo and tobiko | 17.5 |
| M3. SCORPION | california roll topped with tiger prawn, sweet chili sauce, and spicy mayo | 15 |
| M4. VOLCANO | tiger prawn tempura, asparagus, kanikama, topped with smoked salmon, spicy mayo | 15.75 |
| M5. COWBOY | steak, asparagus topped with sautéed onion, mushrooms, green onion, wasabi mayo | 17 |



M1



M2



M3



M4



M5

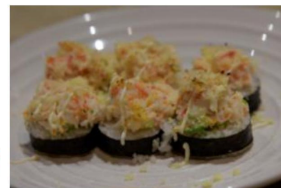
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| M6. TERIYAKI ROLL | fried chicken, cream cheese, asparagus, topped with carrot, green onion, teriyaki sauce and wasabi mayo | 13.75 |
| M7. SALMON CURRY | breaded salmon, roasted spicy red pepper, cream cheese, topped with potato bits and curry sauce | 13 |
| M8. BAKED SEAFOOD | 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 | 17 |
| M9. SPIDER | fried soft shell crab, asparagus, kanikama, tobiko, wasabi mayo (big 6 pcs) | 15 |
| M10. LOBSTER ROLL | lobster tail tempura, avocado, asparagus, mango with spicy mayo (big 6 pcs) | 16.5 |



M6



M7



M8



M9



M10

M. SIGNATURE ROLLS

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

- | | | |
|--------------------------|---|-------------|
| M11. RED DRAGON | spicy salmon, avocado, topped with smoked salmon, green onion, spicy mayo, potato bits, dried chili threads | 15.5 |
| M12. FIRE | spicy tuna and avocado topped with chopped scallop, green onion, spicy mayo and tobiko | 16 |
| M13. RAINBOW | california roll topped with tuna, salmon, tiger prawn, avocado | 16 |
| M14. ROCK n' ROLL | avocado, cucumber, green onion, topped with tuna, salmon and yellowtail | 14 |
| M15. CRUNCHY | salmon, cucumber topped with spicy tuna, avocado, green onion wasabi mayo and tempura bits | 16 |



M11



M12



M13



M14



M15

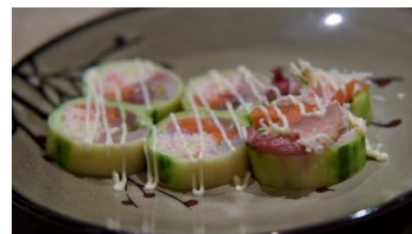
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| M16. TIGER | spicy yellowtail, avocado with zesty scallops, tobiko, green onion, tempura bits | 16.5 |
| M17. NINJA | tuna, salmon, yellowtail, avocado, crab mix, green onion with spicy mayo (big 6 pcs) | 15.5 |
| M18. NARUTO | tuna, salmon, yellowtail, crab mix, green onion, wrapped in cucumber topped with wasabi mayo (big 6 pcs) | 18 |



M16



M17



M18

N. SIDES

- | | | | | | |
|-------------------------|----------|-----------------------------|----------|----------------------------------|------------|
| N1. SIDE TOBIKO | 3 | N3. PLAIN WHITE RICE | 4 | N5. MULTIGRAIN SUSHI RICE | 6 |
| N2. SIDE AVOCADO | 3 | N4. SUSHI RICE | 5 | N6. ORGANIC NATTO | 5.5 |

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