

## SOUP AND NOODLES

<b>MISO SOUP</b>	<b>\$4.95</b>
SHIRO MISO BROTH, WAKAME SEAWEEED, SCALLIONS, TOFU	
<b>KIMCHEE MISO</b>	<b>\$6.95</b>
HOT AND SOUR SHIRO MISO BROTH, KIMCHEE, RICE	
<b>YAKISOBA</b>	<b>\$10.95</b>
STIR FRIED EGG NOODLES, ASSORTED VEGETABLES, TANGY YAKISOBA SAUCE	
<b>SOBA NOODLES</b>	<b>\$13.95</b>
SOBA NOODLES, DUCK CONFIT, CUCUMBER, RICE VINEGAR DRESSING GREEN ONION	
<b>PORK RAMEN</b>	<b>\$11.95</b>
CRISPY FRIED PORK, BOILED EGG, GREEN ONION, FISH CAKE	

## SALAD PLATES

<b>CUCUMBER SALAD</b>	<b>\$6.95</b>
THINLY SLICED CUCUMBER WITH RICE VINEGAR DRESSING	
<b>SEAWEED SALAD</b>	<b>\$7.95</b>
WAKAME SEAWEED WITH SESAME DRESSING	
<b>EDAMAME</b>	<b>\$4.95</b>
BOILED SOY BEAN PODS WITH SEA SALT	
<b>IKA SALAD</b>	<b>\$9.95</b>
SMOKED AND BOILED SQUID WITH PEPPERY SESAME DRESSING	
<b>HOUSE SALAD</b>	<b>\$5.95</b>
MIXED GREENS, TOMATO, CUCUMBER, HOUSE GINGER DRESSING	
<b>SESAME CHICKEN SALAD</b>	<b>\$11.95</b>
PULLED CHICKEN, MANDARIN ORANGES, CUCUMBER, RED BELL PEPPERS, HONEY RICE VINEGAR DRESSING	

## COLD TAPAS PLATES

<b>TRUFFLED ALBACORE</b>	<b>\$17.95</b>
SLICED ALBACORE, MICRO GREENS, GARLIC CRISPS, TRUFFLE OIL	
<b>CRISPY TUNA TARTARE</b>	<b>\$16.95</b>
FINELY MINCED AHI TUNA, SPICY SEASONING, CRISPY NIGIRI (5PC)	
<b>HAMACHI CARPACCIO</b>	<b>\$18.95</b>
THINLY SLICED YELLOWTAIL, SERRANO PEPPERS, WASABI MICRO GREENS, YUZU VINAIGRETTE	

## HOT TAPAS PLATES

<b>GYOZA</b>	<b>\$9.95</b>
PAN-FRIED HOUSE MADE PORK AND CABBAGE DUMPLINGS, SOY CHILI DIPPING SAUCE	
<b>TEMPURA</b>	<b>\$13.95</b>
FRIED SHRIMP, EEL, ASSORTED VEGETABLES, WITH SIDE OF DASHI BROTH	
<b>SHISHITO PEPPERS</b>	<b>\$13.95</b>
STUFFED WITH A TOGARASHI GOAT CHEESE, SPICY CHILI DIPPING SAUCE	
<b>BULGOGI</b>	<b>\$14.95</b>
MARINATED SKEWERED RIB EYE STEAK, KIMCHEE BEAN SPROUT SALAD	
<b>YUKI LAMB "LOLLIPOPS"</b>	<b>\$19.95</b>
GRILLED NEW ZEALAND LAMB CHOPS, SERVED WITH A MUSTARD MISO DIPPING SAUCE	
<b>BABY BACK RIBS</b>	<b>\$14.95</b>
SPICY ASIAN GLAZED BBQ SAUCE, DIKON SLAW	
<b>SAMBAL CHICKEN</b>	<b>\$13.95</b>
GRILLED CHICKEN BREAST, SAUTÉED VEGETABLES, SWEET-SPICY SAMBAL SAUCE	
<b>DUCK2</b>	<b>\$18.95</b>
ROASTED DUCK BREAST, SPICY DUK (KOREAN RICE CAKE), TERIYAKI GLAZE	
<b>BLACK COD</b>	<b>\$18.95</b>
BROILED MISO MARINATED SABLEFISH, SEASONED RICE, SWEET MISO REDUCTION	
<b>TERIYAKI CHICKEN</b>	<b>\$12.95</b>
GRILLED CHICKEN BREAST, TERIYAKI SAUCE, SERVED OVER RICE	
<b>WAGYU BEEF TATAKI</b>	<b>\$22.95</b>
WAGYU FLANK STEAK, LEMON SOY DIPPING SAUCE, BUTTER PONZU WILD MUSHROOMS	
<b>SEAFOOD CURRY</b>	<b>\$18.95</b>
JUMBO SHRIMP, CLAMS, MUSSELS, SCALLOPS, SPICY GREEN CURRY-COCONUT BROTH	

# NIGIRI / SASHIMI

		NIGIRI 2PC	SASHIMI 5PC
<b>AMAEBI</b>	SWEET SHRIMP	\$12.95	
<b>EBI</b>	SHRIMP	\$6.95	
<b>MUTSU</b>	ESCOLAR	\$7.95	\$17.95
<b>HAMACHI</b>	YELLOWTAIL	\$7.95	\$17.95
<b>HIRAME</b>	FLUKE	\$7.95	\$17.95
<b>HOTATTEGAI</b>	SCALLOP	\$8.95	\$17.95
<b>IKURA</b>	SALMON ROE	\$7.95	
<b>KANI</b>	BLUE CRAB	\$7.95	
<b>MAGURO</b>	AHI TUNA	\$8.95	\$17.95
<b>SHIRO MAGURO</b>	ALBACORE TUNA	\$7.95	\$16.95
<b>SABA</b>	MACKEREL	\$7.95	\$17.95
<b>SAKE</b>	SALMON	\$7.95	\$16.95
<b>SMOKED SAKE</b>	SMOKED SALMON	\$7.95	\$17.95
<b>TAKO</b>	OCTOPUS	\$7.95	\$16.95
<b>TAMAGO</b>	EGG OMELET	\$6.95	\$14.95
<b>TOBIKO</b>	FLYING FISH ROE	\$7.95	
<b>UNAGI</b>	FRESHWATER EEL	\$7.95	
<b>UNI</b>	SEA URCHIN	\$14.95	
		<b>9pcs</b>	<b>15pcs</b>
<b>NIGIRI COMBO</b>		\$24	\$37
<b>SASHIMI COMBO</b>		\$26	\$39

# MAKI

<b>TEKKA</b>	TUNA	\$8.95
<b>CALIFORNIA</b>	BLUE CRAB, AVOCADO, CUCUMBER	\$8.95
<b>SPICY TUNA</b>	TUNA, SPICY SAUCE	\$8.95
<b>SHRIMP</b>	TEMPURA SHRIMP, AVOCADO, CUCUMBER	\$10.95
<b>NEGI-HAMA</b>	YELLOWTAIL, GREEN ONION	\$8.95
<b>SPIDER</b>	SOFTSHELL CRAB, AVOCADO, SPROUTS	\$11.95
<b>SPICY-HAMA</b>	YELLOWTAIL, SPICY SAUCE	\$8.95
<b>SAKE</b>	SALMON, GREEN ONION	\$7.95
<b>UNAGI</b>	EEL, CUCUMBER, AVOCADO	\$8.95
<b>KAPPA</b>	CUCUMBER, SESAME SEEDS	\$5.95
<b>VEGGIE</b>	FRESH VEGETABLES (SOY PAPER AVAIL.)	\$6.95
<b>SALMON SKIN</b>	CUCUMBER, SPROUTS, GOBO	\$7.95
<b>SPICY SCALLOP</b>	CUCUMBER, SPROUTS, SPICY SAUCE	\$11.95

### CONSUMER ADVISORY:

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# SPECIAL MAKI-SUSHI

<b>SEOUL ROLL</b>	AHI AND ALBACORE TUNA, ROLLED WITH AVOCADO AND SRIRACHA, TEMPURA FRIED	\$15.95
<b>RAINBOW</b>	CALIFORNIA ROLL, TOPPED WITH A SELECTION OF OUR FRESHEST FISH	\$17.95
<b>JUPITER ACCESS</b>	TEMPURA SHRIMP AND LEMON ZEST, ROLLED INSIDE-OUT AND TOPPED WITH YELLOWTAIL AND ALBACORE. FINISHED WITH A SPICY PONZU SAUCE	\$17.95
<b>SNOW-SHED ROLL</b>	SPICY TUNA, CUCUMBER, GOBO, KAIWARE SPROUTS, TOPPED WITH ESCOLAR, TOBIKO, SRIRACHA	\$17.95
<b>MILLIPEDE</b>	TEMPURA SHRIMP AND SPICY TUNA TARTARE, ROLLED INSIDE-OUT AND TOPPED WITH AVOCADO, EEL SAUCE AND TOBIKO	\$17.95
<b>MOGI ROLL</b>	BLUE CRAB, HAMACHI, ROLLED IN AVOCADO, TOPPED WITH A TUNA POKI, UNAGI SAUCE.	\$17.95
<b>ACE ROLL</b>	ATLANTIC SALMON, CUCUMBER, AVOCADO, TOPPED WITH YELLOWTAIL TARTARE	\$17.95
<b>THE CHO</b>	TEMPURA YAM, AHI TUNA, AVOCADO, CILANTRO, SPICY MAYO, TOPPED WITH TOBIKO	\$15.95
<b>WISH-ROLL</b>	SPICY SHRIMP, CUCUMBER, MANGO, TOPPED WITH CRAB, TUNA, TRUFFLE OIL, SCALLIONS, TOBIKO	\$18.95
<b>NEW DRAGON</b>	SOFT SHELL CRAB, LEMON, SRIRACHA, CUCUMBER, AND SPICY MAYO, TOPPED WITH SPICY TUNA TARTARE	\$17.95
<b>84060</b>	TEMPURA SHRIMP, BLUE CRAB, MANGO, SPRING GREENS, WRAPPED IN SOY PAPER AND TOPPED WITH EEL SAUCE	\$14.95
<b>#34</b>	TUNA, BLUE CRAB, MANGO, CUCUMBER, TOPPED WITH SHRIMP AVOCADO, GINGER, CILANTRO, PONZU SAUCE	\$17.95
<b>LOBSTER</b>	MAINE LOBSTER, SAUTEED SHIITAKE MUSHROOM, BUTTER PONZU, CUCUMBER, AVOCADO, TOPPED WITH TEMPURA CRUNCH	\$19.95
<b>EXECUTIVE</b>	TEMPURA SHRIMP, CUCUMBER, CILANTRO, TOPPED WITH TUNA, AVOCADO, LIME, EEL SAUCE, HABANERO SAUCE	\$17.95

**FOR SPLIT CHECKS AND PARTIES OF SIX OR MORE, AN 18-PERCENT GRATUITY MAY AUTOMATICALLY BE ADDED TO FINAL BILL.**