

Traditional Sushi and Sashimi*

(Additional \$2.00 for Soy Wrapper and \$3.00 for Haiga Rice)

Nigiri (2 pcs per order)

Tuna	8
Salmon	5
Yellowtail	6
Albacore	6
Cajun Albacore	6
Super White Tuna	6
Kanpachi (Amber Jack)	7.5
Hirame (Halibut)	7
Tako (Octopus)	6
Mackerel	6
Fresh Water Eel	7.5

Roe

Tobiko (Flying Fish)	5
Ikura (Salmon)	6
Masago (Smelt)	4

Uni (Sea Urchin)	8
Amaebi	8
Tamago (Egg)	4.5
Kani (Imitation Crab)	4
Inari	4

Sashimi (4 pcs per order)

13
8.5
10
10
10
10
10
12
12
10
10
13 (with Sansho Pepper)

Mini Donburi

Spicy Tuna	10
Combo (Salmon, Tuna, Hamachi)	10
Salmon	10
Uni	17.5
Negi Hamachi	10
Poki Tuna	13
Unagi	12
Roe Combo (Tobiko, Masago, Ikura)	10
Natto	8
Pickles (Oshinko, Gobo, Kanpyo)	9

Combo (w/Miso Soup & Salad)

Chirashi Sushi	(Assortment of Seasonal Fish over Sushi Rice)	23
Sashimi Dinner	(Assortment of Seasonal Fish 19 pcs, include Rice)	29
Sushi Dinner	(9 pcs Nigiri with choice of Tekka , California Roll or Spicy Tuna Roll)	23
Sushi and Sashimi Combo	(California Roll, 5 pcs of Nigiri, 9 pcs of Assortment of Sashimi)	26
Sashimi Side		23

(3 pcs tuna, 2 pcs Salmon, 2 pcs Yellowtail, 2 pcs Albacore, 1 pc Kani, 1 pc Shrimp, 1 pc Tako. **No substitution please. Miso soup and salad not included. Rice included upon your request**)

Rolls (V=Vegetarian Friendly)

Nori Maki (Seaweed Outside)

Tekka	(Tuna)	8
Negihama	(Yellowtail , Scallions)	6
Miko's	(Tuna, Salmon, Yellowtail, Crab, Avocado)	12
Spider	(Soft Shell Crab, Avocado, Cucumber)	11
Unakyu	(Freshwater Eel, Cucumber)	7
Avo-Tobiko	(Avocado, Tobiko)	6
V-Kappa	(Cucumber)	5
V-Umekyu	(Sour plum, Cucumber w/Shiso)	7
V-Kanpyo	(Sweet Gourd)	5
V-Natto	(Fermented Soy Bean)	6
V-Oshinko	(Pickled Radish)	5
V-Shiitake	(Shiitake Mushroom)	7

Rolls*

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Ura Maki (Rice Outside \$1.50 Additional for Deep Fry)

California	(Crab, Avocado, Cucumber)	7
Spicy Tuna	(Spicy Tuna, Cucumber)	8
Philadelphia	(Salmon, Cream Cheese)	7
Salmon Skin	(Salmon Skin, Avocado, Cucumber, Kaiware)	7
Scallops	(Scallops, Spicy Mayo, Cucumber, Masago)	8
Unagi Avocado	(Eel, Avocado)	10
Shrimp Temp	(Shrimp Tempura, Avocado, Cucumber)	8
Baked Lasagna	(California, Cream Cheese)	9
Baked Cheesy Salmon	(Philadelphia, Smoked Salmon, Avocado)	11

Special Rolls*

Hawaiian Roll	(Pineapple, Hawaiian Tuna w/Coconut Sauce)	11
Caliente/Tiger Roll	(Shrimp Tempura, Cucumber w/Spicy Tuna and Eel Sauce)	12
Kaiten Roll	(Shrimp Tempura, Cucumber, Kanikama , Avocado & Eel Sauce)	12
Dragon Roll	(California Roll w/Eel, Avocado & Eel Sauce)	14
Caterpillar Roll	(Eel, Cucumber w/Avocado & Eel Sauce)	14
Kiss of Fire Roll	(Spicy Tuna, Cucumber w/Tuna)	14
Rainbow Roll	(California Roll wrapped w/Assorted Fish)	13
Kobe Roll	(Seared Albacore, Kaiware, Avocado, wrapped w/Beef and Fried Onion)	14
Ichi Roll	(Chopped Soft Shell Crab mixed w/Yum Yum Sauce, Masago, wrapped w/Eel and Avocado)	14
Red Dragon	(Spicy Tuna, Cucumber, Freshwater Eel)	14
Shrimp Lover	(Crab, Shrimp Tempura, Avocado, Eel Sauce)	12

Vegetarian Rolls

V-Agetofu Roll	(Deep Fried Tofu, Avocado, Cucumber, Ohba w/Gomamiso Sauce)	10
V-Hawaiian Roll	(Avocado, Cucumber, Carrot w/Pineapple and Coconut Sauce)	12
V-Hawaiian Caterpillar	(Pineapple, Avocado, Coconut Sauce, Coconut Flakes)	12
V-American Caterpillar	(Cucumber, Carrot, Yama Gobo, Kaiware w/Avocado and Sesame Sauce)	12
V-Veggie Fashion Roll	(Garden Fresh Vegetable w/Special Dressing)	12
V-Veggie Tempura Roll	(Garden Vegetable Tempura)	10
V-Rabbit Roll	(Carrot, Sunny Lettuce, Kaiware, Yama Gobo)	10
V-Lily Roll	(Kinpira Gobo w/Avocado, Sriracha Sauce)	10
V-Popeye Roll	(Spinach w/Pineapple and Avocado, Sesame Sauce)	12
V-Veggie California Roll	(Carrot, Daikon, Avocado, Cucumber)	6

***Thoroughly cooking foods of animal origin such as beef, fish, milk, poultry and shellfish reduces the risk of food borne illness. Young children, the individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.**