

APPETIZERS

* OYSTERS | 3 pcs 9 6 pcs 18
raw on the half shell, with ponzu sauce

* HAMACHI JALAPEÑO | 16
yellowtail in yuzu-lime soy sauce, 5pcs.

* HIRAME CARPACCIO | 16
paper-thin halibut slices in olive oil, ginger, garlic & chives, 5pcs.

ANKIMO | 10
cold monkfish liver, daikon & chili in ponzu sauce

CALAMARI YAKI | 14
grilled calamari with tartar sauce

KAIBASHIRA | 15
scallops deep fried, then sautéed in butter, sake & lemon

GYOZA | 9
pan-fried pork pot stickers

HAMACHI KAMA | 18
grilled yellowtail collar

SHUMAI | 8
steamed shrimp dumplings

TEMPURA | 14
lightly fried prawns & vegetables

TOBAN YAKI | 13
japanese mushrooms in sake, garlic butter on sizzling platter

KANI AGE | 14
soft-shelled crab with ponzu sauce

AGEDASHI TOFU | 8
fried tofu, ginger & radish

NASU DENGAKU | 8
japanese eggplant in sweet miso sauce

BLACK COD | 18
wild cod baked in saikyo miso sauce

CHILI SHRIMP | 13
in sweet & spicy sauce

TSUKEMONO | 7
assorted japanese pickles

SALADS + GREENS

* MAGURO TATAKI | 14
seared tuna on spring salad with balsamic-soy dressing

SUSHI KO SALAD | 9
garden-fresh greens & vegetables

KELP SALAD | 10
creamy sesame dressing

SESAME ASPARAGUS | 9
black sesame seed dressing

OSHITASHI | 6
chilled spinach

SUNOMONO | 5
cucumber in vinaigrette dressing
ADD octopus, crab or shrimp +6

WAKAME | 5.5
tangy seaweed salad

STEAMED FRESH VEGETABLES | 9

EDAMAME | 5
steamed fresh soy beans

SOUPS, NOODLES + RICE

MISO | 3.5
with tofu & scallions

ASARI MISO | 7.5
with manila clams

ENOKI MISO | 7.5
with mushrooms

STEAMED RICE | 3.5

BROWN RICE | 4

CHICKEN & VEGGIE UDON | 15

TEMPURA SHRIMP & VEGGIE UDON | 15

VEGETABLE UDON | 13

NIGIRI + SASHIMI 2 pcs per order

* MAGURO *tuna* 8 * AMAEBI *sweet raw shrimp* 12

* SHIRO MAGURO *albacore tuna* 7.5 KANI *snow crab* 8

* HAMACHI *yellowtail* 8 TAKO *cooked octopus* 7

* KANPACHI *amberjack* 9 * IKA *squid* 7

* UMI MASU *ocean trout* 8 * HOTATE *scallop* 8

* SAKE *salmon* 7.5 ANKIMO *monkfish liver* 7

* KING SALMON 9 * IKURA *salmon roe* 8

* SMOKED SAKE *smoked salmon* 9 * UNI *sea urchin* 13

* HIRAME *halibut* 8 TAMAGO *sweet egg omelette* 6

* SABA *mackerel* 7 * CRAB SALAD *with mayo + tobiko* 8

UNAGI *bbq freshwater eel* 8 * SCALLOP SALAD *with mayo + tobiko* 8

EBI *shrimp* 7 * TOBIKO *flying fish roe* 7

MAKI SUSHI

CALIFORNIA ROLL | 11
real crab, cucumber & avocado

* MAGURO TOBIKO | 11
tuna, tobiko & cucumber

ROCK 'N' ROLL | 10
bbq freshwater eel, cucumber, avocado

* SPICY TUNA ROLL | 10
tuna tartar, cucumber & chili mayo

* SPICY CRUNCHY TUNA | 11
tuna tartar, cucumber, chili mayo with tempura bits

* TUNA AVO ROLL | 11
tuna, avocado

* ALASKAN ROLL | 10
salmon, avocado, cucumber

* SPICY SCALLOP ROLL | 14
scallop, tobiko, chili mayo, green onion, jalapeño

SAKEKAWA | 9
grilled salmon skin with cucumber

WEST COAST ROLL | 11
asparagus, avocado, smoked salmon

* SHRIMP TEMPURA ROLL | 10
tempura prawn, avocado

* TEKKA | 8
tuna, rice, 6 pcs.

* DYNAMITE ROLL | 13
crunchy, spicy hamachi, wasabi tobiko & avocado

* NEGITORO ROLL | 11
fatty tuna, green onion

* NEGIHAMA ROLL | 8
yellowtail, green onion

PHILADELPHIA ROLL | 11
smoked salmon, cream cheese, cucumber

CATERPILLAR ROLL | 15
tempura prawn, cucumber, sesame seeds, avocado

* DRAGON ROLL | 18
tempura prawn, cucumber tobiko, avocado, topped with bbq eel

* LOBSTER TEMPURA ROLL | 19
avocado, tobiko, mayo

* SPIDER ROLL | 15
soft-shelled crab, green leaf, cucumber, tobiko, rice

* RAINBOW ROLL | 18
california roll topped with assorted raw fish

* VOLCANO ROLL | 18
shrimp tempura, crawfish salad, tuna

* 49ERS ROLL | 15
salmon, lemon on top, cucumber, avocado

SPECIALTIES

* MORIAWASE | 32
chef's choice 10 pieces of nigiri or sashimi

* CHIRASHI DON | 28
assorted sashimi over rice with miso soup

* UNAGI DON | 25
bbq eel over rice with miso soup

* TEKKA DON | 28
tuna slices over rice with miso soup

VEGETARIAN SUSHI

VEGE ROLL | 6
choice of cucumber, avocado, asparagus, shiitake, sweet potato, pickled radish or ume shiso

DELUXE VEGE ROLL | 8
avocado, cucumber, carrot, asparagus, radish, green leaf

INARI | 5

ENTRÉES served with rice & salad greens

CHICKEN TERIYAKI | 23
tender grilled chicken

CHICKEN TERIYAKI, SHRIMP & VEGGIE TEMPURA | 26

BEEF TERIYAKI | 26
grilled rib-eye

BEEF TERIYAKI, SHRIMP & VEGGIE TEMPURA | 30

SALMON TERIYAKI | 26
grilled fresh atlantic salmon

SALMON TERIYAKI, SHRIMP & VEGGIE TEMPURA | 30

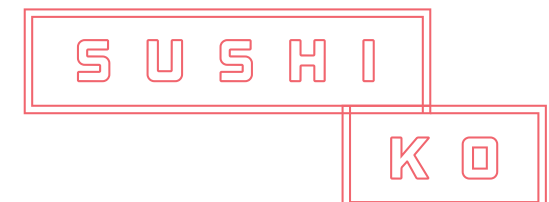
DESSERT

MOCHI | 5
strawberry, mango, coffee, green tea, chocolate or vanilla ice cream rolled in a soft rice cake

ICE CREAM | 5
green tea

20% gratuity will be added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SAKE 4oz | 8oz

JUNMAI *Pure Rice Sake*

OHYAMA 大山 | 300ml 22
Big Mountain from Yamagata
Very dry sake with a fruity flavor. Clean aroma of apple & pear. Crisp & smooth.

HARUSHIKA 春鹿 | 9 | 17
Spring Deer from Nara
Extra dry sake with medium body. Mild Citrus fruit flavor with crisp finish.

OTOKOYAMA 男山 | 9 | 17
Man's Mountain from Yamagata
Very dry, full-bodied sake with a touch of fruity flavor.

MURAI "TOKUBETSU" 特別 | 11 | 20
Special from Aomori
Complex with aromatic notes of banana, nectarine and layered with melon, toffee and light aniseed flavors.

GINJO 4oz | 8oz | btl

Premium Pure Rice Sake

KIKUSUI 菊 | 8 | 15 | 750ml btl 42
Chrysanthemum Water from Niigata
Aroma of fresh cantaloupe and banana followed by medium body bringing refreshing Mandarin orange like overtones.

MEIBO "YOWANO TSUKI" 真夜中の月 | 13 | 25 | 500ml btl 50
Midnight Moon from Aichi
Fruity aroma of cantaloupe and green apple. Well-balanced and refreshing, with a fruity taste.

DAIGINJO 4oz | 8oz | btl

Super Premium Sake

WAKATKE ONIKOROSHI 悪魔の殺人鬼 | 15 | 29
Demon Slayer from Aichi
Elegant fruity aroma of muscat and tropical fruits. Round & silky smooth texture.

KONTEKI 坤滴 | 14 | 27 | 720ml btl 75
Tears of Dawn from Kyoto
Dainty, with lingering finish, made using soft water of Kyoto.

HOT SAKE

OZEKI DRY | sm 6 lg 9

WINE

ST. FRANCIS
CHARDONNAY | gl 9 btl 35

ANGELINE
SAUVIGNON BLANC | gl 9 btl 35

MARTIN RAY "SYNTHESIS"
CABERNET | gl 16 btl 70

BEER

SAPPORO | sm 6 lg 9

COEDO "RURI" PILSNER | 330ml 9

ASAHI | draft 12oz 7

SOFT DRINKS

COKE, DIET COKE, SPRITE,
LEMONADE | 3

TEJAVA UNSWEETENED
ICED TEA | 3.5

SPARKLING WATER | 3.5

HOT TEA | 2

*Corkage fee is \$25 per bottle

