

# L U N C H S P E C I A L

## SUSHI MONO

<b>SASHIMI LUNCH</b>	An assortment of chef's selection of fish fillet	15
<b>ASSORTED MAKI</b>	California roll, fresh water eel roll and yellowfin tuna roll	13
<b>CHIRASHI</b>	An assortment of fish fillet presented on a bed of sushi rice	15
<b>ASSORTED SUSHI</b>	5pcs of sushi and spicy tuna roll	15
<b>SUSHI / SASHIMI COMBO</b>	3pcs of sushi with 5 pcs of sashimi	15
<b>TEKKA DON</b>	Big eye tuna on a bed of sushi rice	15
<b>SAKE DON</b>	Atlantic salmon on a bed of sushi rice	15
<b>UNA DON</b>	Baked fresh water eel presented on a bed of rice, drizzled with eel sauce	15
<b>CALIFORNIA COMBO</b>	Tuna 2pcs, Salmon 2pcs and California roll	12
<b>SPICY TUNA COMBO</b>	Tuna 2pcs, Salmon 2pcs and Spicy tuna roll	12
<b>SPICY SALMON</b>	Tuna 2pcs, Salmon 2pcs and Spicy salmon roll	12
<b>SHRIMP TEMPURA COMBO</b>	Tuna 2pcs, Salmon 2pcs and Shrimp tempura roll	12

## BENTO MONO

<b>VEGETABLE</b>	Vege. Tempura, fried rice, grilled tofu with spicy sauce and choice of 3pcs shiitake mushroom roll or asparagus roll	10
<b>CHICKEN</b>	Grilled teriyaki chicken, daily chef choice, fried rice and choice of 3ps cali roll or spicy tuna roll	9
<b>KING SALMON</b>	Grilled teriyaki salmon, daily chef choice, fried rice and choice of 3pcs cali roll or spicy tuna roll	11
<b>BEEF</b>	YakiNiku Steak, daily chef choice, fried rice & choice of 3pcs cali roll or spicy tuna roll	11
<b>SEARED TUNA</b>	Grilled teriyaki tuna, daily chef choice, fried rice & choice of 3pcs cali roll and spicy tuna roll	11

## GREEN MONO

*Combination of salad & 3pcs Cali rolls or spicy tuna roll*

<b>"BLU FISH" SALAD</b>	Spring greens, tomato, beet and carrot with house ginger dressing	7
<b>CHICKEN SALAD</b>	Grilled chicken, orange, tomato, beet, carrot and house ginger olive oil dressing	8
<b>TUNA SEAWEED SALAD</b>	Fresh spicy tuna with avocado, tomato, beet and carrot with house ginger olive oil dressing	10
<b>SALMON SKIN SALAD</b>	Fresh grilled salmon skin with radish, beet, carrot and our ginger olive oil dressing	10
<b>BEEF TATAKI SALAD</b>	Seared N.Y. Strip with avocado, tomato, sweet onion and our ginger olive oil dressing	10

*\* Black Rice available upon request*

*\* Served with miso soup or salad*

*\* All combination are Chef's choice*

*\* Only available at lunch time (11:30-2:30)*

*\*Extra charge for any substitutions, any changes to the menu take more time to prepare please limit changes*

## SALAD

<b>WAKAME</b>	Marinated seaweed salad, spring greens, crispy wonton cup, in a citrus soy dressing	6
<b>SPINACH GREEN</b>	Blanched spinach on a bed of spring greens, asparagus and sesame-tofu sauce	6
<b>HOUSE GREENS</b>	Spring greens, crispy wonton cup, creamy ginger dressing	5
<b>CUCUMBER MINT SALAD</b>	Cucumber ringlets, Japanese mint, crispy wonton cup, spring greens, creamy ginger dressing	6
<b>SPICY TUNA SEAWEED SALAD</b>	Spicy tuna, seaweed wakame salad and avocado	12

## KITCHEN APPETIZER

<b>STUFFED MUSHROOMS</b>	Snow crab stuffed button mushrooms, panko crusted, spicy mayo, and wasabi mayo	8
<b>*ASPARAGUS BEEF ROLL</b>	Pan fried N.Y Steak wrapped asparagus, house teriyaki sauce, and tempura asparagus	9
<b>PANKO SCALLOPS</b>	Panko encrusted scallops, house teriyaki sauce, and tomato-basil in olive	10
<b>CRAB CAKES</b>	Minced snow crab and vegetable cake, panko crusted, grilled, and then drizzled with wasabi cream and spicy mayo	9
<b>*EDAMAME</b>	Steamed soybean pods	5
<b>AGEDASHI TOFU</b>	Deep fried tofu, and miso-su sauce	5
<b>SHUMAI</b>	Pan fried shrimp dumpling with house ginger sauce	5
<b>GYOZA</b>	Pan fried pork dumpling with house ginger sauce	5
<b>*SOFT SHELL CRAB</b>	Fried soft shell crab, crispy wonton cup with tangy ponzu	9
<b>*BEEF TATAKI</b>	Thinly sliced seared NY Steak, tomato with tangy ponzu	11

### KUSHI YAKI SKEWERS - *Grilled teriyaki skewers*

Chicken Breast	5	Scallops	7	Tiger Shrimp	7
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### TEMPURA - *Deep fried, served w/ ginger tempura sauce*

Vegetable	5	Calamari & Veg.	7	Chicken & Veg.	7	Shrimp & Veg.	7	Combination	10
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### FRIED RICE

Vegetable	7	Shrimp	9	Chicken	8	Scallop	9	Beef	9	Combination	12
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## SUSHI BAR APPETIZER

<b>CRISPY RICE SPICY TUNA</b>	Butter pan fried crispy rice, topped with spicy tuna, wasabi mayo, and sweet soy	15
<b>UNAGI SPRING ROLL</b>	Fresh water eel, cucumber, avocado, asparagus, spring green, wrapped in rice paper and soy paper with house ginger dressing	12
<b>*AHI TARTARE</b>	Spicy tuna, Pico de Gallo, cilantro, citrus tobiko, seared tuna sashimi served in a citrus ponzu	14
<b>*CRISPY TARTARE</b>	Spicy salmon and spicy tuna alternated on crispy wonton chips	10
<b>YUZU SALMON</b>	Chef special yuzu sauce with truffle oil	12
<b>SEARED TUNA</b>	Seared tuna topped with avocado and garlic olive oil sauce	12
<b>HOT NIGHT ROLL</b>	Fresh water eel, shrimp tempura and crab meat wrapped in avocado and topped with chili tobiko, wasabi mayo and eel sauce	12
<b>SUNOMONO</b>	Shrimp, king crab, octopus, onion, green pepper, daikon, marinated in a sweet citrus vinaigrette	12
<b>OYSTER / UNI SHOOTER</b>	Fresh shucked oyster or sea urchin, quail egg, Pico de Gallo, tangy ponzu sake sauce	5 / 8
<b>*TUNA FLIGHT</b>	Big eye tuna, super white tuna and albacore tuna	15
<b>DRAGON FIRE</b>	Soft shell crab, eel and asparagus. Wrapped with fresh tuna then topped with black tobiko and chili oil	12
<b>SHIRO MAGURO W/ JAPANESE PESTO SAUCE</b>	Super white tuna, avocado with garlic pesto sauce	12
<b>*YELLOWTAIL PONZU</b>	Six pcs of fresh yellowtail, jalapeno slices with tangy ponzu	12
<b>DYNAMITE</b>	Sushi rice wrapped with oba, fresh salmon and soy bean paper. Topped with spicy scallop and served in a tangy ponzu	9
<b>*SPRING SPIDER</b>	Soft shell crab, asparagus and mixed greens, wrapped in a soy bean paper and served in a citrus ginger dressing	12

*\*Substitutions are subject to an additional cost.*

*\*Black rice available upon request*

**NIGIRI AND SASHIMI** *1pc per order*

O-TORO (Fatty Tuna)	8
CHU-TORO (Med-Fatty tuna)	6
BLUE FIN TUNA	5
BIG EYE TUNA	3
SUPER WHITE TUNA	3
ALBACORE TUNA	3
SEARED TUNA	3
RED SNAPPER	3
FLUKE	3
YELLOWTAIL	3
FATTY YELLOWTAIL	4
SALMON	3
SMOKED SALMON	4
FRESH SCALLOP	4
TIGER SHRIMP	3
GOLDEN SHRIMP	4
SWEET SHRIMP	5
KING CRAB	6
SQUID	3
SURF CLAM	3
TAMAGO	2.5
SMELT ROE	3
SEA EEL	3
TOBIKO	3
SALMON ROE	4
FRESH WATER EEL	3
OCTOPUS	3
SEA URCHIN	8
OYSTER	5
MACKEREL	3

**BASIC ROLLS**

*SPICY TUNA	7
SPICY SALMON	6
SPICY OCTOPUS	7
SPICY SCALLOP	8
*BIG EYE TUNA	5
*SALMON	5
CALIFORNIA	7
*PHILADELPHIA	9
*TUNA AVOCADO	10
*SALMON AVOCADO	10
FRESH WATER EEL	8
SHRIMP TEMPURA	7
CALAMARI TEMPURA	6
*SOFT SHELL CRAB	8
*YELLOWTAIL SCALLION	7
YELLOWTAIL TEMPURA	7

**VEGETARIAN ROLLS**

*ASPARAGUS	5
*AVOCADO	8
*CUCUMBER	4
SHIITAKI MUSHROOM	6
ENOKI MUSHROOM	5
NATTO MAKI	5
FRIED SWEET POTATO	6
*OSHINKO (RADISH)	4
*AVOCADO CUCUMBER	7
*VEGGIE MAKI	
Spring greens, cucumber, avocado, asparagus, oshinko and shiitake mushrooms wrapped in soybean paper	12

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*\* Black rice available upon request*

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seafood, shellfish may increase risk of food illness*

**SUSHI ENTRÉE** Served with miso soup and side salad

<b>SUPREME</b>	Chef choice combination of six pcs nigiri, six pcs sashimi and caterpillar roll	39
<b>*ASSORTED SASHIMI</b>	Nice piece / Twelve piece / Fifteen piece	21 / 27 / 33
<b>VEGETARIAN COMBO</b>	Four vegetarian nigiri, sweet potato tempura maki and veggie maki	18
<b>*SUSHI A</b>	Chef's choice four pcs of nigiri, shrimp tempura roll and spicy salmon roll	23
<b>*SUSHI B</b>	Chef's choice six pcs nigiri and rainbow roll	26
<b>*NIGIRI COMBO</b>	Nine pcs of chef's choice nigiri	22
<b>MAKI MONO</b>	California roll, spicy tuna roll and fresh water eel roll	20
<b>*CHIRASHI</b>	Chef's choice fresh cuts of fish over a bed of sushi rice	23
<b>*BLUFISH DON</b>	Choice of or a combination of tuna, salmon and yellowtail over a bed of sushi rice	23
<b>UNA DON</b>	Sweet broiled fresh water eel over a bed of sesame white rice	23
<b>BENTO</b>	Spicy tuna roll, shrimp and vegetable tempura, salmon teriyaki and fried rice	23

**KITCHEN ENTRÉE** All full plates served with miso soup, rice and side salad

**Half / Full**

<b>* FILET MIGNON</b>	Charbroiled filet mignon with house teriyaki sauce served with sautéed veggies pan fried potato cake	14 / 24
<b>* N.Y. STEAK</b>	Grilled N.Y. Steak with house teriyaki sauce served with sautéed veggies and pan fried potato cake	13 / 22
<b>BRAISED SHORT RIB</b>	Soy braised short rib with creamy Asian pear sauce served with sautéed veggies and pan fried potato cake	24
<b>* CHICKEN</b>	Grilled boneless chicken breast with house teriyaki sauce served with sautéed veggies and pan fried potato cake	9 / 16
<b>SPICY TOFU STEAK</b>	Lightly battered tofu steak with light oyster sauce served with sautéed veggies and pan fried potato cake	8 / 15
<b>* SEARED TUNA</b>	Slices of seared tuna in between tomato and avocado with house teriyaki sauce topped with spicy ponzu salad and served with sautéed veggies	10 / 19
<b>* ATALANTIC SALMON</b>	Grilled salmon with house teriyaki sauce and coconut cream reduction served with sautéed veggies and pan fried potato cake	11 / 20
<b>* SEA BASS</b>	Chilean sea bass with tomatillo sauce topped with spicy ponzu seaweed salad and served with sautéed veggies	14 / 24
<b>* LOBSTER</b>	Sake butter steamed lobster tail with lobster bisque sauce served with sautéed veggies and pan fried potato cake	18 / 32
<b>* U 15 GOLF SHRIMP</b>	Grilled U 15 shrimp with spicy ponzu sauce, sun-dried tomato and shiitake mushroom pasta served with sautéed veggies *only full entrée served with pasta	10 / 19
<b>* U 10 SCALLOP</b>	U 10 scallop with tomato-basil olive sauce, sun dried tomato and shiitake mushroom pasta served with sautéed veggies *only full entrée served with pasta	11 / 20

**NOODLES**

<b>NABE YAKI UDON</b>	Thick noodles, clear Kombu broth, shrimp tempura, scallops, chicken, bok choy, shiitake mushrooms and napa	14
<b>TEMPURA UDON</b>	Thick noodles, clear Kombu broth, shrimp and vegetable tempura	14

\* Black rice available upon request

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\* 18% gratuity added to parties of 6 or more

**SIGNATURE MAKI** RAW MAKI*Short / Long*

<b>WHITE DRAGON</b>	Super white tuna over shrimp tempura, avocado, cucumber and spicy mayo	10 / 14
<b>*RED DRAGON</b>	Fresh tuna over soft shell crab, avocado, cucumber and spicy mayo	11 / 16
<b>CRAZY DRAGON</b>	Seared spicy tuna over snow crab, avocado, cucumber, tempura crunch, sweet soy and spicy mayo	11 / 16
<b>RED PHOENIX</b>	Spicy tuna over snow crab, avocado, cucumber and spicy mayo	10 / 14
<b>SEXY LADY</b>	Spicy salmon over snow crab, avocado, cucumber and spicy mayo	10 / 14
<b>SPICY TATAKI</b>	Seared spicy tuna over soft shell crab, avocado, cucumber, eel sauce, spicy mayo and tobiko	12 / 17
<b>*OCEAN DRIVE</b>	Tuna, yellowtail, avocado, green pepper, cilantro, spicy mayo wrapped in soy paper, chili oil and fresh lime juice	11 / 16
<b>RAINBOW DRAGON</b>	Spicy tuna tempura, cream cheese, cucumber, avocado, crabmeat and spicy mayo inside, tuna, super white tuna, salmon outside, topped with citrus tobiko and citrus mayo	13 / 18
<b>*KAMIKAZE</b>	Fresh tuna over spicy tuna and spicy mayo	10 / 14
<b>MINI ME</b>	Spicy salmon over spicy octopus and spicy mayo	10 / 14
<b>*RAINBOW</b>	Tuna, super white, salmon over spicy tuna and spicy mayo	11 / 16
<b>*TOTORO KANI</b>	Spicy tuna over king crab, avocado, cucumber and spicy mayo	13 / 18
<b>*JINGLE ROLL</b>	Spicy tuna, green bell pepper, cilantro and spicy mayo topped with red, green, black and yellow tobiko	13 / 18
<b>CREAMY SALMON</b>	Spicy tuna, cucumber, avocado and spicy mayo topped with seared spicy salmon with house special spicy sauce and eel sauce	18
<b>CALIFORNIA SUNSET</b>	Snow crab, cucumber, avocado and spicy mayo topped with fresh salmon	10 / 14
<b>SALMON OBSESSION</b>	Spicy salmon tempura, crab meat, cream cheese, cucumber, avocado and spicy mayo topped with fresh salmon, orange tobiko and citrus mayo	13 / 18
<b>SALMON SUNSHINE</b>	Crab meat, avocado, cucumber and spicy mayo topped with fresh salmon, lemon slices served in a tangy citrus ponzu	16

**SIGNATURE MAKI** COOKED MAKI

<b>BLACK DRAGON</b>	Eel over spicy scallop, avocado, cucumber and spicy mayo	10 / 14
<b>GREEN TURTLE</b>	Fresh water eel, avocado and tempura crunch topped with shrimp, wasabi tobiko, wasabi mayo and eel sauce	16
<b>GOLDEN DRAGON</b>	Lobster tempura, avocado, cucumber and spicy mayo topped with eel and citrus tobiko	13 / 18
<b>DIRTY OLD MAN</b>	Salmon tempura, tempura crunch, cream cheese, avocado and cucumber topped with melted mozzarella cheese, wasabi mayo and eel sauce	12 / 17
<b>DRAGON</b>	Eel over shrimp tempura, avocado, cucumber and spicy mayo	10 / 14
<b>BLUE ALASKAN</b>	Snow crab over king crab, avocado, cucumber and spicy mayo	13 / 18
<b>CATERPILLAR</b>	Avocado over snow crab meat, cucumber and spicy mayo topped with eel sauce and tobiko	10 / 14
<b>CRUNCHY MUFFY</b>	Shrimp tempura, cream cheese, avocado, cucumber and spicy mayo topped with melted mozzarella cheese and sweet soy	12 / 17
<b>*SCARY SPIDER</b>	Soft shell crab, cucumber, avocado, cream cheese, and spicy mayo wrapped in white and black rice, topped with black and red tobiko	11 / 16
<b>SPECIAL SPICY TUNA</b>	Spicy tuna tempura, shrimp, cream cheese, avocado, asparagus, tempura crunch, tobiko wrapped in soy bean sheet and drizzled with creamy wasabi and eel sauce	11 / 16
<b>KING KONG</b>	Crab meat, cream cheese, spicy tuna, shrimp tempura, avocado, cucumber roll deep fried and topped with eel sauce and spicy mayo	16
<b>CALIFORNIA CRUNCH</b>	Crab meat, avocado, cucumber roll deep fried and topped with eel sauce and spicy mayo	14
<b>SMOKY BEAR</b>	Shrimp tempura, cream cheese, avocado and cucumber topped with seared smoked salmon	12 / 17
<b>SHRIMP PESTO</b>	Spicy scallop, avocado and cucumber topped with tiger shrimp, Japanese pesto sauce and tobiko	16
<b>GOLDEN EBI</b>	Shrimp tempura, avocado, shrimp, golden egg sauce, eel sauce and tempura crunch	16
<b>JUNGLE ROLL</b>	Spicy scallop, avocado and cucumber, topped with grilled scallop, fried leek, unagi sauce and wasabi mayo	17

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