

## From The Garden

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### Wakame

Marinated seaweed salad, spring greens, crispy wonton cup, in a citrus soy dressing  
5

### Spinach Greens

Blanched spinach on a bed of spring greens, asparagus, sesame-tofu sauce  
6

### House Greens

Spring greens, crispy wonton cup, creamy ginger dressing  
4

### Cucumber Mint Salad

Cucumber ringlets, Japanese mint, crispy wonton cup, spring greens,  
creamy ginger dressing  
5

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## Appetizers from the Kitchen

### Stuffed Mushrooms

Snow crab stuffed button mushrooms, panko crusted, spicy mayo, wasabi mayo  
7

### \*Asparagus Beef Roll

Pan fried N.Y Steak wrapped asparagus, house teriyaki sauce, tempura asparagus  
7

### Panko Scallops

Panko encrusted scallops, house teriyaki sauce, and tomato-basil in olive  
9

### Crab Cakes

Minced snow crab & vegetable cake, panko crusted, grilled,  
then drizzled with wasabi cream, spicy mayo  
8

### \*Edamame

Steamed soybean pods  
4

### Agedashi Tofu

Deep fried tofu, miso-su sauce  
5

### Shumai

Pan fried shrimp dumplings, house ginger sauce  
5

### Gyoza

Pan fried pork dumplings, house ginger sauce  
5

### \*Soft Shell Crab

Fried soft shell crab, crispy wonton cup, tangy ponzu sauce  
7

### \*Beef Tataki

Thinly sliced seared NY steak, tomato, tangy ponzu sauce  
9

### \*Kushi Yaki Skewers

Grilled teriyaki skewers

Chicken Breast 4.5    Scallops 6.5    Tiger Shrimp 6.5

### Tempura

Deep fried, served with ginger tempura sauce

Vegetable 5    Calamari 6.5

Chicken 6.5    Shrimp 6.5

Combination 10

### Fried Rice

Vegetable 5.5    Chicken 6.5    Beef 7.5

Shrimp 7.5    Scallop 7.5    Combination 9.5

*Substitutions are subject to an additional cost. Black rice available upon request.*

## Appetizers from the Sushi Bar

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### **Crispy Rice Spicy Tuna**

Butter pan fried crispy rice, topped with spicy tuna, wasabi mayo, and sweet soy  
15

### **Unagi Spring Roll**

Fresh water eel, asparagus, cucumber, avocado and fresh spring greens wrapped in rice paper and soy paper  
12

### **\*Ahi Tartare**

Spicy tuna, pico de gallo, cilantro, citrus tobiko, seared tuna sashimi served in a citrus ponzu vinaigrette  
12

### **\*Crispy Tartare**

Spicy salmon and spicy tuna alternated on crispy wonton chips  
9

### **Puff Wrapped Ahi**

Spicy tuna, cream cheese, asparagus, avocado wrapped in fillo dough fried till crispy and topped with a creamy wasabi sauce and sweet soy  
12

### **Sunomono**

Shrimp, king crab, octopus, onion, green pepper, daikon, marinated in a sweet citrus vinaigrette  
12

### **Oyster/Uni Shooter**

Fresh shucked oyster or sea urchin, quail egg, pico de gallo, tangy ponzu sake sauce  
5

### **\*Tuna Flight**

Big eye tuna, super white tuna, albacore tuna sashimi  
15

### **Dragon Fire**

A rice less roll with soft shell crab, eel and asparagus. Wrapped with fresh tuna then topped with black tobiko and chili oil  
11

### **\*Shiro Ahi Carpaccio**

Sesame encrusted seared super white tuna served between tomato slices in a citrus vinaigrette  
9

### **\*Yellow Tail Ponzu**

Six pieces of fresh yellow tail, sliced jalapeno, tangy ponzu sauce  
12

### **Dynamite**

Sushi rice wrapped with oba, fresh salmon and soy bean paper. Topped with spicy scallop and served in a tangy ponzu sauce  
9

### **\*Spring Spider**

A rice less roll soft shell crab, asparagus and mixed greens. Wrapped in a soy bean sheet and served in a citrus ginger dressing  
11

### **Spicy Tuna Seaweed Salad**

Spicy tuna, seaweed wakame salad, avocado  
12

*Substitutions are subject to an additional cost. Black rice available upon request.*

	<b>Signature Maki (Raw Maki)</b>	<b>long</b>	<b>short</b>
<b>White Dragon</b>	Super white tuna over shrimp tempura, avocado & cucumber	14	8.4
<b>*Red Dragon</b>	Fresh tuna over soft shell crab, avocado & cucumber	14	8.4
<b>Crazy Dragon</b>	Seared spicy tuna over snow crab, avocado, cucumber, tempura crunch & sweet soy	16	9.6
<b>Red Phoenix</b>	Spicy tuna over snow crab, avocado & cucumber	14	8.4
<b>Sexy Lady</b>	Spicy salmon over snow crab, avocado & cucumber	14	8.4
<b>Spicy Tataki</b>	Seared spicy tuna over soft shell crab, avocado, cucumber, eel sauce & tobiko	16	9.6
<b>*Ocean Drive</b>	Tuna, yellowtail, avocado, green pepper, cilantro, wrapped in soy paper, chili oil and fresh lime	16	9.6
<b>Rainbow Dragon</b>	Spicy tuna tempura, cream cheese, cucumber, avocado, crabmeat inside, tuna, super white tuna, salmon outside, topped with citrus tobiko and citrus mayo	18	10.8
<b>*Kamikaze</b>	Fresh tuna over spicy tuna	14	8.4
<b>Mini Me</b>	Spicy salmon over spicy octopus	14	8.4
<b>*Rainbow</b>	Tuna, super white, salmon over spicy tuna	15	9
<b>*Totoro Kani</b>	Spicy tuna over king crab, avocado & cucumber	16	9.6
<b>*Jingle Roll</b>	Spicy tuna, green bell pepper, cilantro topped with red, green, black and yellow tobiko	18	10.8
<b>Smoky Bear</b>	Shrimp tempura, cream cheese, avocado & cucumber topped with seared smoked salmon	16	9.6
<b>California Sunset</b>	Snow crab, cucumber, avocado topped with fresh salmon	14	8.4
<b>Salmon Obsession</b>	Spicy salmon tempura, crab meat, cream cheese, cucumber, avocado topped with fresh salmon orange tobiko, citrus mayo	18	10.8
<b>Salmon Sunshine</b>	Crab meat, avocado, cucumber topped with fresh salmon, lemon slices. served in a tangy citrus ponzu	16	

*Substitutions are subject to an additional cost. Black rice available upon request.*

## Signature Maki (Cooked Maki)

**long short**

<b>Black Dragon</b>	Eel over spicy scallop, avocado & cucumber	<b>14</b>	<b>8.4</b>
<b>Green Turtle</b>	Fresh water eel, avocado, tempura crunch, topped with shrimp, wasabi tobiko, wasabi mayo and eel sauce	<b>16</b>	
<b>Golden Dragon</b>	Lobster tempura, avocado, cucumber and spicy mayo topped with eel and citrus tobiko	<b>18</b>	<b>10.8</b>
<b>Dirty Old Man</b>	Salmon tempura, tempura crunch, cream cheese topped with melted mozzarella cheese, wasabi mayo and eel sauce	<b>17</b>	<b>10.2</b>
<b>Dragon</b>	Eel over shrimp tempura, avocado & cucumber	<b>14</b>	<b>8.4</b>
<b>Blue Alaskan</b>	Snow crab over king crab, avocado & cucumber	<b>16</b>	<b>9.6</b>
<b>Caterpillar</b>	Avocado over snow crab meat & cucumber, topped with tobiko	<b>13</b>	<b>7.8</b>
<b>Crunch Muff</b>	Shrimp tempura, cream cheese topped with melted mozzarella cheese, sweet soy	<b>17</b>	<b>10.2</b>
<b>*Scary Spider</b>	Soft shell crab, cucumber, avocado, cream cheese wrapped in white and black rice, topped with black and red tobiko	<b>15</b>	<b>9</b>
<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	<b>16</b>	<b>9.6</b>
<b>King Kong</b>	Crab meat, cream cheese, spicy tuna, shrimp tempura, avocado roll deep fried and topped with eel sauce and spicy mayo	<b>15</b>	
<b>California Crunch</b>	Crab meat, avocado maki deep fried and topped with eel sauce and spicy mayo	<b>12</b>	
<b>Creamy salmon</b>	Spicy tuna, cucumber, avocado, spicy mayo and topped with seared spicy salmon with house special spicy sauce & eel sauce	<b>18</b>	

### Basic rolls

<b>*Spicy Tuna</b>	<b>7</b>	<b>California</b>	<b>6</b>	<b>Shrimp Tempura</b>	<b>7</b>
<b>Spicy Salmon</b>	<b>6</b>	<b>*Philadelphia</b>	<b>8</b>	<b>Calamari Tempura</b>	<b>6</b>
<b>Spicy Octopus</b>	<b>7</b>	<b>*Tuna Avocado</b>	<b>10</b>	<b>*Soft Shell Crab</b>	<b>7</b>
<b>Spicy Scallop</b>	<b>8</b>	<b>*Salmon Avocado</b>	<b>10</b>	<b>*Yellow Tail Scallion</b>	<b>7</b>
<b>*Big Eye Tuna</b>	<b>5</b>	<b>Fresh Water Eel</b>	<b>6</b>	<b>Yellow Tail Tempura</b>	<b>7</b>
<b>Salmon</b>	<b>5</b>				

### Vegetarian Rolls

<b>*Asparagus</b>	<b>5</b>	<b>Shitake Mushroom</b>	<b>5</b>	<b>Fried Sweet Potato</b>	<b>5</b>
<b>*Avocado</b>	<b>8</b>	<b>*Enoki Mushroom</b>	<b>5</b>	<b>*Oshinko (Radish)</b>	<b>4</b>
<b>*Cucumber</b>	<b>4</b>	<b>Natto Maki</b>	<b>5</b>	<b>*Avocado Cucumber</b>	<b>7</b>

**\*Veggie Maki** - Spring greens, cucumber, avocado, asparagus, oshinko and shitake mushrooms wrapped in soybean paper **12**

*Substitutions are subject to an additional cost. Black rice available upon request.*

O-Toro	<i>mp</i>	Fatty Yellow Tail	3.5	Tamago	2.5
Chu-Toro	<i>mp</i>	Salmon	3	Smelt Roe	3
Blue Fin Tuna	<i>mp</i>	Smoked Salmon	4	Sea Eel	3
Big Eye Tuna	3	Fresh Scallop	4	Tobiko	3
Super White Tuna	3	Tiger Shrimp	3	Salmon Roe	4
Albacore Tuna	3	Golden Shrimp	3.5	Fresh Water Eel	3
Seared Tuna	3	Sweet Shrimp	4	Octopus	3
Red Snapper	3	King Crab	4	Sea Urchin	4
Fluke	3	Squid	3	Oyster	3
Yellow Tail	3	Surf Clam	3	Mackerel	3

### Sushi Entrée

Served with miso soup and side house salad

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#### Supreme

Chef choice combination of six nigiri pieces, six sashimi pieces and a caterpillar roll

39

#### \*Assorted Sashimi

Nine Piece 18    Twelve Piece 23    Fifteen Piece 29

#### Vegetarian Combination

Four vegetarian nigiri, sweet potato tempura maki, veggie maki

17

#### \*Sushi A

Four pieces of nigiri, shrimp tempura roll and spicy salmon roll

21

#### \*Sushi B

Six pieces nigiri sushi and rainbow roll

24

#### \*Nigiri Combination

Nine pieces of chef choice nigiri

18

#### Maki Mono

California roll, spicy tuna roll, fresh water eel roll

19

#### \*Chirashi

Chef choice fresh cuts of fish over a bed of sushi rice, oshinko

19

#### \*BluFish Don

Choice of or a combination of tuna, salmon and yellowtail over a bed of sushi rice, oshinko

21

#### Una Don

Sweet broiled fresh water eel over a bed of sesame white rice

19

#### Bento

Spicy tuna roll, shrimp and vegetable tempura, salmon teriyaki, fried rice

23

*Substitutions are subject to an additional cost. Black rice available upon request.*

Consuming raw or under cooked meats, poultry, seafood, shellfish may  
Increase risk of food illness.

## Kitchen Entrée

All full plates served with miso soup, house salad & rice

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### \*Filet Mignon

Charbroiled filet mignon, sautéed vegetables, pan fried potato cake,  
house teriyaki sauce

*Half 11 Full 21*

### \*N.Y. Steak

Grilled N.Y. steak, sautéed vegetables, pan fried potato cake,  
house teriyaki sauce

*Half 9 Full 18*

### Braised Short Rib

Soy braised short rib, sautéed vegetables, pan fried potato cake,  
creamy Asian pear sauce

*Full 21*

### \*Chicken

Grilled boneless chicken breast, sautéed vegetables, pan fried potato cake,  
house teriyaki sauce

*Half 8 Full 15*

### Spicy Tofu Steak

Lightly battered tofu steak, sautéed vegetables, pan fried potato cake,  
light oyster sauce

*Half 8 Full 14*

### \*Seared Tuna

Slices of seared tuna in between tomato and avocado, sautéed vegetables,  
house teriyaki sauce, garnished with spicy ponzu salad

*Half 9 Full 18*

### \*Atlantic Salmon

Grilled salmon, sautéed vegetables, pan fried potato cake,  
house teriyaki sauce, coconut cream reduction

*Half 9 Full 18*

### \*Sea Bass

Chilean sea bass, tomatillo sauce, sautéed vegetables, garnished with  
spicy ponzu seaweed salad

*Half 11 Full 21*

### \*Lobster

Sake butter steamed lobster tail, sautéed vegetables, pan fried potato cake,  
lobster bisque sauce

*Half 15 Full 29*

### \*U 15 Golf Shrimp

Grilled U15 shrimp, sautéed vegetables, sun-dried tomato and shitake  
mushroom pasta, spicy ponzu sauce

*Half 10 Full 19*

### \*U10 Scallop

U 10 scallop, sautéed vegetables, sun-dried tomato and shitake mushroom pasta,  
tomato-basil olive oil

*Half 10 Full 19*

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## Noodles

### Nabe Yaki Udon

Thick buckwheat noodles, clear Kombu broth, shrimp tempura, scallops, chicken,  
bok choy, shitake mushrooms, napa

*12*

### Tempura Udon

Thick buckwheat noodles, clear Kombu broth, shrimp and vegetable tempura

*12*

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

