

SALAD

WAKAME	7
Marinated seaweed salad, spring greens, crispy wonton cup, in a citrus soy dressing	
SPINACH SALAD	8
Blanched spinach on a bed of spring greens, asparagus and sesame-tofu sauce	
HOUSE SALAD	7
Spring greens, crispy wonton cup, creamy ginger dressing	
CUCUMBER MINT SALAD	7
Cucumber ringlets, Japanese mint, crispy wonton cup, spring greens, creamy ginger dressing	
SPICY TUNA SEAWEED SALAD	15
Spicy tuna, seaweed wakame salad and avocado	

KITCHEN APPETIZER

STUFFED MUSHROOMS	10
Snow crab stuffed button mushrooms, panko crusted, spicy mayo, and wasabi mayo	
*ASPARAGUS BEEF ROLL	12
Pan fried N.Y Steak wrapped asparagus, house teriyaki sauce, and tempura asparagus	
PANKO SCALLOPS	12
Panko encrusted scallops, house teriyaki sauce, and tomato-basil in olive	
CRAB CAKES	11
Minced snow crab and vegetable cake, panko crusted, grilled, and then drizzled with wasabi cream and spicy mayo	
*EDAMAME	6
Steamed soybean pods	
AGEDASHI TOFU	6
Deep fried tofu, and miso-su sauce	
SHUMAI	7
Pan fried shrimp dumpling with house ginger sauce	
GYOZA	7
Pan fried pork dumpling with house ginger sauce	
*SOFT SHELL CRAB	10
Fried soft shell crab, crispy wonton cup with tangy ponzu	
*BEEF TATAKI	14
Thinly sliced seared NY Steak, tomato with tangy ponzu	
*KUSHI YAKI SKEWERS	Grilled teriyaki skewers
Chicken Breast	6
Scallops	7
Tiger Shrimp	7
TEMPURA	Deep fried, served with ginger tempura sauce
Vegetable	7
Calamari & Veg.	9
Chicken & Veg.	9
Shrimp & Veg.	9
Combination	12
FRIED RICE	
Vegetable	9
Shrimp	11
Chicken	10
Beef	11

SUSHI BAR APPETIZER

CRISPY RICE SPICY TUNA	16
Butter pan fried crispy rice, topped with spicy tuna, wasabi mayo and sweet soy	
UNAGI SPRINGROLL	14
Fresh water eel, cucumber, avocado, asparagus, spring green, wrapped in rice paper and soy paper with house ginger dressing	
*AHI TARTARE	15
Spicy tuna, Pico de Gallo, cilantro, citrus tobiko, seared tuna sashimi served in a citrus ponzu	
CRISPY TARTARE	13
Spicy salmon and spicy tuna alternated on crispy wonton chips	
TRUFFLE YUZU SALMON	15
Chef special Yuzu sauce with truffle oil	
SEARED TUNA	14
Seared tuna topped with avocado and garlic olive oil sauce	
HOT NIGHT ROLL	14
Fresh water eel, shrimp tempura and crab meat wrapped in avocado and topped with chili tobiko, wasabi mayo and eel sauce	
SUNOMONO	14
Shrimp, king crab, octopus, onion, green pepper, daikon, marinated in sweet citrus vinaigrette	
OYSTER ON THE HALF SHELL	5
Fresh oyster with ponzu sauce, Pico de Gallo, Tabasco sauce	
DRAGON FIRE	16
Soft shell crab, eel and asparagus. Wrapped with fresh tuna then topped with black tobiko and chili oil	
SNOW CRAB AVOCADO SALAD	15
Snow crab, smoked salmon, avocado, tomato, mango with sweet miso mustard dressing	
*YELLOWTAIL PONZU	15
Six pcs of fresh yellowtail, jalapeno slices with tangy ponzu	
*SPRING SPIDER	14
Soft shell crab, asparagus and mixed greens, wrapped in a soy bean paper and served in a citrus ginger dressing	
OYSTER / UNI SHOOTER	5/8
Fresh shucked oyster or sea urchin, quail egg, Pico de Gallo, tangy ponzu sake sauce	
SASHIMI SPECIAL	16
Assorted sashimi, ponzu sauce, citrus tobiko	
*TUNA FLIGHT	16
Big eye tuna, super white tuna and albacore tuna	
TORO FLIGHT	42
Bluefin O-Toro, Chu-Toro, and Bluefin Tuna sashimi flight	

*Consuming raw or under cooked meats, poultry, seafood, shellfish may increase risk of food illness

* 18% gratuity added to parties of 6 or more
* Substitutions are subject to an additional cost

SIGNATURE MAKI (RAW)

Short / Long

WHITE DRAGON Super white tuna over shrimp tempura, avocado, cucumber and spicy mayo	11/16
*RED DRAGON Fresh tuna over soft shell crab, avocado, cucumber and spicy mayo	11/16
CRAZY DRAGON Seared spicy tuna over snow crab, avocado, cucumber, tempura crunch, sweet soy and spicy mayo	12/17
RED PHOENIX Spicy tuna over snow crab, avocado, cucumber and spicy mayo	11/16
SEXY LADY Spicy salmon over snow crab, avocado, cucumber and spicy mayo	11/16
SPICY TATAKI Seared spicy tuna over soft shell crab, avocado, cucumber, eel sauce, spicy mayo and tobiko	12/17
*OCEAN DRIVE Tuna, yellowtail, avocado, green pepper, cilantro, spicy mayo wrapped in soy paper, chili oil and fresh lime juice	12/17
RAINBOW DRAGON 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
*KAMIKAZE Fresh tuna over spicy tuna and spicy mayo	11/16
MINI ME Spicy salmon over spicy octopus and spicy mayo	11/16
*RAINBOW Tuna, super white, salmon over spicy tuna and spicy mayo	12/17
*TOTORO KANI Spicy tuna over king crab, avocado, cucumber and spicy mayo	16/21
CANCUN Spicy octopus, green bell pepper, green bell pepper, cilantro topped with red snapper, Pico de Gallo, ponzu sauce	16
MANGO MADNESS Spicy tuna, cilantro, bell pepper topped with avocado, mango, Pico de Gallo, house special mango sauce	17
CREAMY SALMON Spicy tuna, cucumber, avocado and spicy mayo topped with seared spicy salmon with house special spicy sauce and eel sauce	18
CALIFORNIA SUNSET Snow crab, cucumber, avocado and spicy mayo topped with fresh salmon	11/16
SALMON OBSESSION Spicy salmon tempura, crab meat, cream cheese, cucumber, avocado and spicy mayo topped with fresh salmon, orange tobiko and citrus mayo	13/18
SALMON SUNSHINE Crab meat, avocado, cucumber and spicy mayo topped with fresh salmon, lemon slices served in a tangy citrus ponzu	16

SIGNATURE MAKI (COOKED)

Short / Long

BLACK DRAGON Eel over spicy scallop, avocado, cucumber and spicy mayo	11/16
GREEN TURTLE Fresh water eel, avocado and tempura crunch topped with shrimp, wasabi tobiko, wasabi mayo and eel sauce	17
GOLDEN DRAGON Lobster tempura, avocado, cucumber and spicy mayo topped with eel and citrus tobiko	13/18
DIRTY OLD MAN Salmon tempura, tempura crunch, cream cheese, avocado and cucumber topped with melted mozzarella cheese, wasabi mayo and eel sauce	13/18
DRAGON Eel over shrimp tempura, avocado, cucumber and spicy mayo	11/16
BLUE ALASKAN Snow crab over king crab, avocado, cucumber and spicy mayo	16/21
CATERPILLAR Avocado over snow crab meat, cucumber and spicy mayo topped with eel sauce and tobiko	11/16
CRUNCHY MUFFY Shrimp tempura, cream cheese, avocado, cucumber and spicy mayo topped with melted mozzarella cheese and sweet soy	13/18
*SCARY SPIDER Soft shell crab, cucumber, avocado, cream cheese, and spicy mayo wrapped in white and black rice, topped with black and red tobiko	12/18
SPECIAL SPICY TUNA 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
KING KONG Crab meat, cream cheese, spicy tuna, shrimp tempura, avocado, cucumber roll deep fried and topped with eel sauce and spicy mayo	18
CALIFORNIA CRUNCH Crab meat, avocado, cucumber roll deep fried and topped with eel sauce and spicy mayo	16
SMOKY BEAR Shrimp tempura, cream cheese, avocado and cucumber topped with seared smoked salmon	13/18
SHRIMP PESTO Spicy scallop, avocado and cucumber topped with tiger shrimp, Japanese pesto sauce and tobiko	17
GOLDEN EBI Shrimp tempura, avocado, shrimp, golden egg sauce, eel sauce and tempura crunch	17
JUNGLE ROLL Spicy scallop, avocado and cucumber, topped with grilled scallop, fried leeks, eel sauce and wasabi mayo	18

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* Black rice available upon request
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NIGIRI AND SASHIMI 1 pc per order

O-TORO	8	SWEET SHRIMP	5
CHU-TORO	6	KING CRAB	7
BLUE FIN TUNA	5	SQUID	3
BIG EYE TUNA	4	SURF CLAM	4
SUPER WHITE TUNA	4	TAMAGO	3
SEARED TUNA	4	SMELT ROE	4
RED SNAPPER	4	SEA EEL	5
FLUKE	4	TOBIKO	4
YELLOWTAIL	4	SALMON ROE	6
FATTY YELLOWTAIL	5	FRESH WATER EEL	4
SALMON	4	OCTOPUS	3
SMOKED SALMON	4	SEA URCHIN	8
FRESH SCALLOP	6	OYSTER	5
TIGER SHRIMP	3	MACKEREL	4
		GOLDEN SHRIMP	4

VEGETABLE MAKI

*ASPARAGUS	6	FRIED SWEET POTATO	7
*AVOCADO	9	*OSHINKO (RADISH)	5
*CUCUMBER	6	*AVOCADO CUCUMBER	8
SHIITAKI MUSHROOM	7	*VEGGIE MAKI	12
NATTO MAKI	6	spring greens, cucumber, avocado,	
TAMAGO ROLL	6	asparagus, oshinko and shiitake	

BASIC MAKI

*SPICY TUNA	8	*TUNA AVOCADO	12
SPICY SALMON	7	*SALMON AVOCADO	12
SPICY OCTOPUS	8	FRESH WATER EEL	10
SPICY SCALLOP	8	SHRIMP TEMPURA	8
SPICY RAW SCALLOP	12	CALAMARI TEMPURA	8
*BIG EYE TUNA	6	*SOFT SHELL CRAB	10
*SALMON	6	*YELLOWTAIL SCALLION	7
CALIFORNIA	8	*YELLOWTAIL TEMPURA	8
*PHILADELPHIA	10	*KING CRAB ROLL	14

SUSHI ENTRÉE

served with miso soup and side salad

SUPREME	46
Chef choice combination of six pcs nigiri, six pcs sashimi and caterpillar roll	
*ASSORTED SASHIMI	29/36/42
Nice pieces / Twelve pieces / Fifteen pieces	
VEGETARIAN COMBO	22
Four vegetarian nigiri, sweet potato tempura maki and veggie roll	
*SUSHI A	28
Chef's choice four pcs of nigiri, shrimp tempura roll and spicy salmon roll	
*SUSHI B	30
Chef's choice six pcs nigiri and rainbow roll	
*NIGIRI COMBO	27
Nine pcs of chef's choice nigiri	
MAKI MONO	23
California roll, spicy tuna roll and fresh water eel roll	
*CHIRASHI	28
Chef's choice fresh cuts of fish over a bed of sushi rice	
*BLUFISH DON	28
Choice of or a combination of tuna, salmon and yellowtail over a bed of sushi rice	
UNA DON	28
Sweet broiled fresh water eel over a bed of sesame white rice	
BENTO	23
Spicy tuna roll, shrimp and vegetable tempura, salmon teriyaki and fried rice	

KITCHEN ENTRÉE

All full plates are served with miso soup, rice and side salad Half / Full

* FILET MIGNON	19/32
Charbroiled filet mignon with house teriyaki sauce	
* N.Y. STEAK	18/30
Grilled N.Y. Steak with house teriyaki sauce	
BRAISED SHORT RIB	30
Soy braised short rib with creamy Asian pear sauce	
* CHICKEN	13/21
Grilled boneless chicken breast with house teriyaki	
SPICY TOFU STEAK	10/17
Lightly battered tofu steak with light oyster sauce	
* SEARED TUNA	15/26
Slices of seared tuna in between tomato and avocado with house teriyaki sauce topped with spicy ponzu salad	
* ATALANTIC SALMON	15/26
Grilled salmon with house teriyaki sauce and coconut cream reduction	
* SEA BASS	20/34
Chilean sea bass with tomatillo sauce topped with spicy ponzu seaweed salad	
* U 15 GOLF SHRIMP	14/25
Grilled U 15 shrimp with spicy ponzu sauce, sun-dried tomato and Shiitake mushroom pasta *only full entrée served with pasta	
* U 10 SCALLOP	14/25
U 10 scallop with tomato-basil olive sauce, sun dried tomato and shiitake mushroom pasta served *only full entrée served with pasta	

All kitchen entrée served with sautéed veggies and potato cake

NOODLES

NABE YAKI UDON	16
Thick noodles with clear Kombu broth, shrimp tempura, scallops, chicken, bok choy, shiitake mushrooms and napa	
TEMPURA UDON	16
Thick noodles with clear Kombu broth, shrimp and veggie tempura	

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LUNCH SPECIAL

*AVAILABLE AT LUNCH ONLY
MON-FRI
11:30 – 2:00

SUSHI MONO served with miso soup or salad

SASHIMI LUNCH	18
An assortment of chef's selection of fish fillet	
ASSORTED MAKI	17
California roll, fresh water eel roll and tuna roll	
CHIRASHI	18
An assortment of fish fillet presented on a bed of sushi rice	
ASSORTED SUSHI	17
5pcs of sushi and spicy tuna roll	
SUSHI / SASHIMI COMBO	17
3pcs of sushi with 5pcs of sashimi	
TEKKA DON	18
Big eye tuna on a bed of sushi rice	
SAKE DON	18
Atlantic salmon on a bed of sushi rice	
UNA DON	18
Baked fresh water eel presented on a bed of rice, drizzled with eel sauce	
CALIFORNIA COMBO	15
Tuna 2pcs, Salmon 2pcs and California roll	
SPICY TUNA COMBO	15
Tuna 2pcs, Salmon 2pcs and spicy tuna roll	
SPICY SALMON COMBO	15
Tuna 2pcs, Salmon 2pcs and spicy salmon roll	
SHRIMP TEMPURA COMBO	15
Tuna 2pcs, Salmon 2pcs and shrimp tempura roll	

POKE BOWLS

served with miso soup or salad

TUNA / SALMON	14
edamame	
avocado	
oshinko	
fried garlic	
furikake	
sushi rice	
poke sauce	
mayo	

BENTO MONO served with miso soup or salad

VEGETABLE	13
Vegetable tempura, fried rice, grilled tofu with spicy sauce and choice of 3pcs shiitake mushroom roll or asparagus roll	
CHICKEN	14
Grilled teriyaki chicken, daily chef choice, fried rice and choice of 3pcs California roll or spicy tuna roll	
KING SALMON	15
Grilled teriyaki salmon, daily chef choice, fried rice and choice of 3pcs California roll or spicy tuna roll	
BEEF	15
Yaki Niku Steak, daily chef choice, fried rice and choice of 3pcs Cali roll or spicy tuna roll	
SEARED TUNA	15
Grilled teriyaki tuna, daily chef choice, fried rice and choice of 3pcs California roll or spicy tuna roll	
GREEN MONO	
Combination of salad and 3pcs Cali rolls or spicy tuna roll	
"BLU FISH" SALAD	8
Spring greens, tomato, beet and carrot with house ginger dressing	
CHICKEN SALAD	11
Grilled chicken, orange, tomato, beet, carrot and house ginger olive oil dressing	
TUNA SEAWEED SALAD	13
Fresh spicy tuna with avocado, tomato, beet and carrot with house ginger olive oil dressing	
GRILLED SALMON SALAD	13
Fresh grilled salmon with radish, beet, carrot and our ginger olive oil dressing	
BEEF TATAKI SALAD	13
Seared N.Y. Strip with avocado, tomato, sweet onion and our ginger olive oil dressing	

* Black Rice available upon request

* All combinations are Chef's choice

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