

SALAD	
WAKAME Marinated seaweed salad, spring greens, crispy wonton cup, in a citrus soy dressing	6
SPINACH SALAD Blanched spinach on a bed of spring greens, asparagus and sesame-tofu sauce	7
HOUSE SALAD Spring greens, crispy wonton cup, creamy ginger dressing	6
CUCUMBER MINT SALAD Cucumber ringlets, Japanese mint, crispy wonton cup, spring greens, creamy ginger dressing	6
SPICY TUNA SEAWEED SALAD Spicy tuna, seaweed wakame salad and avocado	14

KITCHEN APPETIZER

STUFFED MUSHROOMS Snow crab stuffed button mushrooms, panko crusted, spicy mayo, and wasabi mayo	9
*ASPARAGUS BEEF ROLL Pan fried N.Y Steak wrapped asparagus, house teriyaki sauce, and tempura asparagus	10
PANKO SCALLOPS Panko encrusted scallops, house teriyaki sauce, and tomato-basil in olive	11
CRAB CAKES Minced snow crab and vegetable cake, panko crusted, grilled, and then drizzled with wasabi cream and spicy mayo	10
*EDAMAME Steamed soybean pods	5
AGEDASHI TOFU Deep fried tofu, and miso-su sauce	6
SHUMAI Pan fried shrimp dumpling with house ginger sauce	6
GYOZA Pan fried pork dumpling with house ginger sauce	6
*SOFT SHELL CRAB Fried soft shell crab, crispy wonton cup with tangy ponzu	9
*BEEF TATAKI Thinly sliced seared NY Steak, tomato with tangy ponzu	12
*KUSHI YAKI SKEWERS Grilled teriyaki skewers Chicken Breast 6 Scallops 7 Tiger Shrimp 7	
TEMPURA Deep fried, served with ginger tempura sauce Vegetable 6 Calamari & Veg. 8 Chicken & Veg. 8 Shrimp & Veg. 8 Combination 11	
FRIED RICE Vegetable 8 Shrimp 10 Chicken 9 Beef 10	

SUSHI BAR APPETIZER	
CRISPY RICE SPICY TUNA Butter pan fried crispy rice, topped with spicy tuna, wasabi mayo and sweet soy	16
UNAGI SPRINGROLL Fresh water eel, cucumber, avocado, asparagus, spring green, wrapped in rice paper and soy paper with house ginger dressing	13
*AHI TARTARE Spicy tuna, Pico de Gallo, cilantro, citrus tobiko, seared tuna sashimi served in a citrus ponzu	14
CRISPY TARTARE Spicy salmon and spicy tuna alternated on crispy wonton chips	12
YUZU SALMON Chef special Yuzu sauce with truffle oil	13
SEARED TUNA Seared tuna topped with avocado and garlic olive oil sauce	13
HOT NIGHT ROLL Fresh water eel, shrimp tempura and crab meat wrapped in avocado and topped with chili tobiko, wasabi mayo and eel sauce	14
SUNOMONO Shrimp, king crab, octopus, onion, green pepper, daikon, marinated in sweet citrus vinaigrette	14
OYSTER ON THE HALF SHELL Fresh oyster with ponzu sauce, Pico de Gallo, Tabasco sauce	5
DRAGON FIRE Soft shell crab, eel and asparagus. Wrapped with fresh tuna then topped with black tobiko and chili oil	14
SNOW CRAB AVOCADO SALAD Snow crab, smoked salmon, avocado, tomato, mango with sweet miso mustard dressing	13
*YELLOWTAIL PONZU Six pcs of fresh yellowtail, jalapeno slices with tangy ponzu	15
*SPRING SPIDER Soft shell crab, asparagus and mixed greens, wrapped in a soy bean paper and served in a citrus ginger dressing	14
OYSTER / UNI SHOOTER Fresh shucked oyster or sea urchin, quail egg, Pico de Gallo, tangy ponzu sake sauce	5/8
SASHIMI SPECIAL Assorted sashimi, ponzu sauce, citrus tobiko	16
*TUNA FLIGHT Big eye tuna, super white tuna and albacore tuna	16
TORO FLIGHT Bluefin O-Toro, Chu-Toro, and Bluefin Tuna sashimi flight	42

*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	10/14
*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	11/16
RED PHOENIX Spicy tuna over snow crab, avocado, cucumber and spicy mayo	10/14
SEXY LADY Spicy salmon over snow crab, avocado, cucumber and spicy mayo	10/14
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	11/16
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	10/14
MINI ME Spicy salmon over spicy octopus and spicy mayo	10/14
*RAINBOW Tuna, super white, salmon over spicy tuna and spicy mayo	11/16
*TOTORO KANI Spicy tuna over king crab, avocado, cucumber and spicy mayo	13/18
*JINGLE ROLL Spicy tuna, green bell pepper, cilantro and spicy mayo topped with red, green, black and yellow tobiko	13/18
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	10/14
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

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

SIGNATURE MAKI (COOKED)

Short / Long

BLACK DRAGON Eel over spicy scallop, avocado, cucumber and spicy mayo	10/14
GREEN TURTLE Fresh water eel, avocado and tempura crunch topped with shrimp, wasabi tobiko, wasabi mayo and eel sauce	16
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	12/17
DRAGON Eel over shrimp tempura, avocado, cucumber and spicy mayo	10/14
BLUE ALASKAN Snow crab over king crab, avocado, cucumber and spicy mayo	13/18
CATERPILLAR Avocado over snow crab meat, cucumber and spicy mayo topped with eel sauce and tobiko	10/14
CRUNCHY MUFFY Shrimp tempura, cream cheese, avocado, cucumber and spicy mayo topped with melted mozzarella cheese and sweet soy	12/17
*SCARY SPIDER Soft shell crab, cucumber, avocado, cream cheese, and spicy mayo wrapped in white and black rice, topped with black and red tobiko	11/16
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	16
CALIFORNIA CRUNCH Crab meat, avocado, cucumber roll deep fried and topped with eel sauce and spicy mayo	14
SMOKY BEAR Shrimp tempura, cream cheese, avocado and cucumber topped with seared smoked salmon	12/17
SHRIMP PESTO Spicy scallop, avocado and cucumber topped with tiger shrimp, Japanese pesto sauce and tobiko	16
GOLDEN EBI Shrimp tempura, avocado, shrimp, golden egg sauce, eel sauce and tempura crunch	16
JUNGLE ROLL Spicy scallop, avocado and cucumber, topped with grilled scallop, fried leeks, eel sauce and wasabi mayo	17

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

NIGIRI AND SASHIMI 1pc per order

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

VEGETABLE MAKI

*ASPARAGUS	6	FRIED SWEET POTATO	7
*AVOCADO	9	*OSHINKO (RADISH)	5
*CUCUMBER	6	*AVOCADO CUCUMBER	8
SHIITAKI MUSHROOM	6	*VEGGIE MAKI	12
NATTO MAKI	6	spring greens, cucumber, avocado, asparagus, oshinko and shiitake	KI
*SPICY TUNA	8	*TUNA AVOCADO	11
SPICY SALMON	7	*SALMON AVOCADO	11
SPICY OCTOPUS	8	FRESH WATER EEL	9
SPICY SCALLOP	8	SHRIMP TEMPURA	7
SPICY RAW SCALLOP	12	CALAMARI TEMPURA	7
*BIG EYE TUNA	6	*SOFT SHELL CRAB	9
*SALMON	6	*YELLOWTAIL SCALLION	7
CALIFORNIA	8	*YELLOWTAIL TEMPURA	7
*PHILADELPHIA	10	*KING CRAB ROLL	14

KITCHEN ENTRÉE

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

* FILET MIGNON	15/27
Charbroiled filet mignon with house teriyaki sauce	
* N.Y. STEAK	14/24
Grilled N.Y. Steak with house teriyaki sauce	
BRAISED SHORT RIB	27
Soy braised short rib with creamy Asian pear sauce	
* CHICKEN	11/18
Grilled boneless chicken breast with house teriyaki	
SPICY TOFU STEAK	10/17
Lightly battered tofu steak with light oyster sauce	
* SEARED TUNA	14/24
Slices of seared tuna in between tomato and avocado with house teriyaki sauce topped with spicy ponzu salad	
* ATALANTIC SALMON	14/24
Grilled salmon with house teriyaki sauce and coconut cream reduction	
* SEA BASS	16/29
Chilean sea bass with tomatillo sauce topped with spicy ponzu seaweed salad	
* U 15 GOLF SHRIMP	11/20
Grilled U 15 shrimp with spicy ponzu sauce, sun-dried tomato and Shiitake mushroom pasta *only full entrée served with pasta	
* U 10 SCALLOP	12/22
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

* Substitutions are subject to an additional cost
*Consuming raw or under cooked meats, poultry, seafood d, shellfish may increase risk of food illness

SUSHI ENTRÉE

served with miso soup and side salad

SUPREME	41
Chef choice combination of six pcs nigiri, six pcs sashimi and caterpillar roll	
*ASSORTED SASHIMI	22/28/34
Nice pieces / Twelve pieces / Fifteen pieces	
VEGETARIAN COMBO	20
Four vegetarian nigiri, sweet potato tempura maki and veggie roll	
*SUSHI A	25
Chef's choice four pcs of nigiri, shrimp tempura roll and spicy salmon roll	
*SUSHI B	27
Chef's choice six pcs nigiri and rainbow roll	
*NIGIRI COMBO	25
Nine pcs of chef's choice nigiri	
MAKI MONO	23
California roll, spicy tuna roll and fresh water eel roll	
*CHIRASHI	25
Chef's choice fresh cuts of fish over a bed of sushi rice	
*BLUFISH DON	25
Choice of or a combination of tuna, salmon and yellowtail over a bed of sushi rice	
UNA DON	25
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	

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	

LUNCH SPECIAL

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

SUSHI MONO served with miso soup or salad

SASHIMI LUNCH	15
An assortment of chef's selection of fish fillet	
ASSORTED MAKI	14
California roll, fresh water eel roll and tuna roll	
CHIRASHI	15
An assortment of fish fillet presented on a bed of sushi rice	
ASSORTED SUSHI	15
5pcs of sushi and spicy tuna roll	
SUSHI / SASHIMI COMBO	15
3pcs of sushi with 5pcs of sashimi	
TEKKA DON	15
Big eye tuna on a bed of sushi rice	
SAKE DON	15
Atlantic salmon on a bed of sushi rice	
UNA DON	15
Baked fresh water eel presented on a bed of rice, drizzled with eel sauce	
CALIFORNIA COMBO	12
Tuna 2pcs, Salmon 2pcs and California roll	
SPICY TUNA COMBO	12
Tuna 2pcs, Salmon 2pcs and spicy tuna roll	
SPICY SALMON COMBO	12
Tuna 2pcs, Salmon 2pcs and spicy salmon roll	
SHRIMP TEMPURA COMBO	12
Tuna 2pcs, Salmon 2pcs and shrimp tempura roll	

POKE BOWLS

served with miso soup or salad

TUNA / SALMON	13
edamame	
avocado	
oshinko	
fried garlic	
furikake	
sushi rice	
poke sauce	
mayo	

BENTO MONO served with miso soup or salad

VEGETABLE	11
Vegetable tempura, fried rice, grilled tofu with spicy sauce and choice of 3pcs shiitake mushroom roll or asparagus roll	
CHICKEN	10
Grilled teriyaki chicken, daily chef choice, fried rice and choice of 3pcs California roll or spicy tuna roll	
KING SALMON	12
Grilled teriyaki salmon, daily chef choice, fried rice and choice of 3pcs California roll or spicy tuna roll	
BEEF	12
Yaki Niku Steak, daily chef choice, fried rice and choice of 3pcs Cali roll or spicy tuna roll	
SEARED TUNA	12
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	10
Grilled chicken, orange, tomato, beet, carrot and house ginger olive oil dressing	
TUNA SEAWEED SALAD	12
Fresh spicy tuna with avocado, tomato, beet and carrot with house ginger olive oil dressing	
GRILLED SALMON SALAD	12
Fresh grilled salmon with radish, beet, carrot and our ginger olive oil dressing	
BEEF TATAKI SALAD	12
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