



Sushi a la Carte



COOKED NIGIRI – 2 PCS. 5.00

Kani (krab)

Tamago (japanese egg omelet)

Ebi (shrimp)

Smoked Salmon

Tako (octopus)

Tuna Tataki (seared tuna)

Inari (fried bean cake)

Tataki Hotate (seared scallops)

Unagi (fresh water eel)

RAW NIGIRI – 2 PCS. 5.00

Sake (salmon)

Saba (mackerel)

Maguro (tuna)

Hotate (scallop)

Hamachi (yellowtail)

Ika (squid)

Shiro Maguro (albacore)

Tobiko (flying fish roe)

Walu (escolar)

Ikura (salmon roe)

Quail Egg Shooter

Tai (snapper)

Quail egg, ponzu, sriracha, sesame seeds, green onions, lemon, cucumber, and tobiko.

SPECIALTY NIGIRI – 2 PCS. 6.00

Rooster Salmon

Salmon, lemon, pickled jalapeño, spicy krab, cilantro, sesame seeds, and sriracha.

Kei Tuna (torched)

Seared tuna, crystal mix, green onions, sesame seeds, sriracha, and teriyaki.

Upside Down Shrimp (regular or tempura)

Ebi, avocado, scallops mix, green onions, sesame seeds, and teriyaki.

Kiss of Fire (torched)

Snapper, pickled jalapeño, house sauces, chili oil, togarashi, and sriracha.

Salmon Lover

Salmon, pickled jalapeño, salmon skin, green onions, and sesame seeds.

Fire Ball

Tuna, spicy tuna, fried onions, sesame seeds, and teriyaki.

Tobi-Tama

Tobiko and quail egg.

Sweet Dreams

Salmon and tuna wrapped around spicy tuna or tobiko, and quail egg. 7

HAND ROLL (TEMAKI)

Please note that any of our long rolls can be served as a hand roll with the exception of our deep fried and baked selection.

All of our hand rolls come with sesame seeds and green onions.

Salmon Skin

7

Jason

7

(cooked scallops and tobiko)

Spicy Tuna

8

Spicy Scallops (raw + tobiko)

7

VEGETARIAN (LONG ROLLS)

Kappa

5

Traditional style cucumber roll.

Garden

7

Lettuce, avocado, cucumber, carrots, and sesame seeds.

Tempura Asparagus

7

Tempura asparagus, avocado, cilantro, and mild sauce.

Tempura Veggie

7

Tempura fried sweet potato, squash, zucchini, sesame seeds, and mild sauce.

Veggie Heaven

8

Tempura fried zucchini, squash, sweet potato, avocado, sesame seeds, and mild sauce.

Hana

8

Inari, avocado, cucumber, spring mix, and sesame seeds.

Yasai

8

Carrots, beets, cucumber, mango, avocado, macadamia, sesame seeds, and teriyaki.

Red Lotus

8

Tempura fried roll with broccoli, red beets, fresh jalapeños, red bell pepper, and teriyaki.

Futomaki (6 pcs)

8

Inari, tamago, yamagobo, cucumber, and daikon.

RAW (LONG ROLLS)

Spicy Tuna

9

Spicy seasoned tuna, green onions, and sesame seeds.

Tekka

9

Traditional style tuna roll.

Rainbow

10

Salmon, tuna, yellowtail, and tobiko.

 Habanero Spicy

Add \$1.00 per roll for soy wrap.

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20% Gratuity added to parties of 6 or more.

Limit 2 credit cards per party

RAW (LONG ROLLS)

Alaskan	10
Salmon, krab, and tobiko.	
Philly York	9
Salmon, cream cheese, and sesame seeds.	
Sankiu	9
Salmon, avocado, cream cheese, and tobiko.	
Tiburón	10
Spicy tuna, salmon, pickled jalapeño, daikon, and sesame seeds.	
Taimon	10
Snapper, salmon, avocado, red bell peppers, sesame seeds, and lemon.	
Pink Lady	12
Spicy tuna and cucumber topped with seared tuna, avocado, and tobiko.	
Ureshi	11
Salmon, snapper, pickled jalapeño, avocado, and crispy onions.	
Double Double	12
Tuna, fried green onion, cucumber, seared tuna, and sesame seeds.	
Salmon Delight	12
Salmon, cream cheese, fried asparagus, smoked salmon, sesame seeds, and sriracha.	
Double Rainbow	12
Salmon, tuna, and yellowtail topped with tuna, yellowtail, salmon, and tobiko.	
Ninja	12
Spicy tuna and fresh jalapeño topped with albacore, avocado, fried onions, and tobiko.	

COOKED (LONG ROLLS)

California	8
Krab, avocado, and sesame seeds. (spicy also available)	
San Francisco	10
Ebi shrimp, krab, avocado, cucumber, and sesame seeds.	
Ankiu	10
Ebi shrimp, avocado, cream cheese, and sesame seeds.	
Crystal	9
Panko fried shrimp, sesame seeds, and teriyaki.	
Calamari	9
Seasoned fried calamari, sesame seeds, and teriyaki.	
Short (5 pieces)	8
Tempura shrimp, spicy krab, avocado, green onions, and sesame seeds.	
Lily	12
Tempura shrimp, green onion, avocado, spicy krab, sesame seeds, and mild sauce.	
Ixtapa	10
Snapper, avocado, green onion, cilantro, sesame seeds, and house sauces.	
Caterpillar	11
Fresh water eel, spicy krab, cucumber, avocado, sesame seeds, and teriyaki.	
Grasshopper	11
Panko fried mussels, asparagus, avocado, house sauces, sesame seeds, and sriracha.	
Sugoi	11
Tako, pickled onions, seaweed salad, mango, avocado, sesame seeds, and house sauces.	
Macho Macho	12
Crystal shrimp, spicy krab, cream cheese, pickled jalapeño, avocado, cilantro, and sriracha.	
Blossom	12
Crystal shrimp, cream cheese, salmon, house sauces, panko, green onions, and sesame seeds.	
Green Monster	12
Seasoned fried calamari, avocado, seaweed salad, and house sauces.	
Piranha	12
Spicy krab, cream cheese, scallops, tobiko, green onions, and sesame seeds.	
Iris	12
Tempura shrimp, asparagus, green onion, avocado, lemon, cilantro, spicy krab, house sauces, and sesame seeds.	
Ceviche	12
Marinated salmon, asparagus, avocado, cilantro, ceviche, and house sauces.	
Tiger	12
Tempura shrimp, cucumber, fresh water eel, avocado, and sesame seeds.	
Samurai	12
Crystal shrimp, cream cheese, pecans, avocado, scallops, green onions, sesame seeds, and house sauces.	

DELUXE COMBINATION (LONG ROLLS)

Red Dragon (Torched)	12
Crystal shrimp, cream cheese, tuna, avocado, crystal shrimp mix, sesame seeds, green onions, house sauces, and sriracha.	
Alligator	12
Tuna, fried green onions, cucumber, salmon, lemon, salmon skin, green onions, sesame seeds, and house sauces.	

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Fuji Mountain	12
Crystal shrimp, salmon, tuna, yellowtail, avocado, spicy krab, green onions, sesame seeds, and house sauces.	
Tom	12
Crystal shrimp, fried green onion, cream cheese, salmon, avocado, lemon, spicy krab, cilantro, and sesame seeds.	
Uppercut	12
Fried spicy tuna and salmon, snapper, lemon, cilantro, spicy krab, sesame seeds, and house sauces.	
Lava	12
Spicy krab, cucumber, salmon, tuna, house sauces, and sriracha.	
Mango Tango	12
Tempura shrimp, cucumber, lettuce, snapper, avocado, mango, sesame seeds, and house sauces.	
Cal Rainbow	12
Kani and avocado topped with salmon, tuna, hamachi, ebi, and tobiko.	
Rooster Roll	12
Spicy krab, pickled jalapeño, cilantro, salmon, lemon, sesame seeds, house sauces, and sriracha.	
Sunrise	12
Ebi, kani, cucumber, mango, salmon, lemon, sesame seeds, teriyaki, and sriracha.	
 Mamasan	12
Tempura veggies, spicy mayo, salmon, lemon, sesame seeds, teriyaki, and habanero sauce.	
Geisha	12
Gyozas, cucumber, salmon, avocado, scallop, sesame seeds, green onions, and house sauces.	
Optimus	12
Egg roll, pickled jalapeño, seared tuna, avocado, lemon, cilantro, pickled onions, and house sauces.	
Tres Diablos	12
Kani, snapper, lemon, fresh jalapeño, seared tuna, house sauces, sriracha, and togarashi.	
Japican	12
Tempura shrimp, cream cheese, fresh jalapeños, avocado, lemon, spicy krab, house sauces, sesame seeds, and sriracha.	
 CiCi	12
Crystal Shrimp, scallops, cream cheese, salmon, avocado, green onions, sesame seeds, house sauces, and habanero sauce.	
Great White (Torched)	12
Tempura shrimp, fried green onion, spicy krab, and cream cheese topped with escolar, chili oil, and macadamia nuts.	
Nevada	12
Crystal shrimp, jalapeño, yellowtail, avocado, lemon, cilantro, sesame seeds, and house sauces.	
Kracken	12
Calamari, avocado, squid salad, tobiko, sesame seeds, and house sauces.	
Toshi (Torched)	12
Hamachi, spicy krab, avocado, fresh jalapeño, chili oil, sesame seeds, and house sauces.	
Spider	12
Tempura soft shell crab, cucumber, carrots, red tobiko, and house sauces.	
DEEP FRIED (LONG ROLLS)	
Godzilla	12
Spicy salmon, snapper, sesame seeds, green onions, house sauces, and sriracha.	
Tempura	11
Salmon, spicy krab, cream cheese, fresh jalapeño, sesame seeds, and green onions.	
Volcano	12
Tamago, cream cheese, avocado, crystal shrimp, scallops, tofu, tobiko, sesame seeds, and green onions.	
Kobura	12
Tempura shrimp, asparagus, cream cheese, lemon, house sauces, cilantro, sesame seeds, and sriracha.	
California Express	9
Krab, avocado, sesame seeds, and teriyaki.	

SASHIMI

Consist of slices of very fresh fish, seaweed salad, and garnished with daikon.	6 pcs.	15
	9 pcs.	20
	12 pcs.	26

CHIRASHI (6 PCS.)

Variety of fish served over steamed rice with a side of seaweed salad.	17
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Lunch / Dinner Menu



STARTERS

Edamame	6
Warm soybeans sprinkled with sea salt.	
Gyozas	8
Pork dumplings steamed and pan-fried served with our homemade ponzu sauce.	
Tempura Vegetables	8
Sweet potato, zucchini, yellow squash, deep-fried in a light tempura batter and served with our homemade teriyaki sauce.	
Tempura Shrimp	11
Six shrimp deep-fried in a light tempura batter and served with our homemade teriyaki sauce.	
Japanese Eggrolls	10
Crispy homemade eggrolls filled with shrimp, krab, cream cheese, and special seasonings. Served with teriyaki sauce.	
Appetizer Flight	15
A sample of our favorites. Gyozas, egg rolls, tempura shrimp, and edamame.	

Truffle Hamachi	16
Sliced hamachi with fried onions, and tobiko served with our citrus-truffle sauce.	
Poke Tuna	15
Cubes of tuna marinated with our home made poke sauce served with wonton chips.	
Hamachi Kama	8
Deep fried yellowtail collar. (limited availability)	

SOUPS

Miso Soup	4
Shiro miso served with tofu, mushrooms, and green onions.	
Chicken Udon	11
Sliced tender chicken breast, mushrooms, broccoli, spinach, and carrots in a light clear japanese broth.	

SALADS

Sunomono Salad	5
Fresh and crisp cucumbers lightly marinated in miso shiro and tossed in ponzu sauce. With tako or salmon skin 8	
Seaweed Salad	7
A simple but flavorful seaweed salad with sesame seeds.	
Green Goddess Salad	8
Mixed spring greens, cherry tomato, dried cranberries, toasted almonds, purple onions, and cucumbers drizzled with our own red wine house vinaigrette.	
* Seared Tuna Salad	16
Sashimi seared tuna served on a bed of spring greens, topped with crispy frizzled onions, cherry tomatoes, and a tangy ginger sesame dressing.	

ENTREES

	Lunch / Dinner
Grilled Salmon Teriyaki	17
Fresh salmon fillet grilled to perfection with teriyaki and white wine sauce served with sauteed vegetables, steamed rice, and miso soup.	
Beef Teriyaki Bowl	15
Sliced beef marinated with our home made teriyaki sauce. Served over broccoli and steamed rice.	
Mongolian Beef	15 17
Steak marinated in our own mongolian sauce paired with scallions and red bell peppers. Served over crispy fried noodles with steamed rice and miso soup.	
Tempura Platter	15 17
Shrimp and vegetables battered in our light crispy tempura. Served with steamed rice and miso soup.	
Hawaiian Teriyaki	13 15
A combination of chicken breast with red bell peppers, pineapple, and onions glazed with our home made teriyaki sauce, served with steamed rice and miso soup.	
Susu-Meshi Bowl	
Fried rice bowl with vegetables, served with your choice of chicken, beef or shrimp.	
Chicken \$12 – Beef \$12 – Shrimp \$13	
Yaki Udon	
Udon noodle stir fried with red bell peppers, onions, carrots, broccoli, and your choice of shrimp, beef or chicken.	
Chicken \$11 – Beef \$12 – Shrimp \$13	

BENTO BOX 16.00

Miso soup, steamed rice, house salad, california roll, and your choice:

- Chicken Teriyaki
- Beef Teriyaki
- Chicken Katsu

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