



# Sushi a la Carte



## COOKED NIGIRI – 2 PCS. 6.24

**Kani** (krab)

**Ebi** (shrimp)

**Tako** (octopus)

**Inari** (fried bean cake)

**Unagi** (fresh water eel)

**Tamago** (japanese egg omelet)

**Smoked Salmon**

**Tuna Tataki** (seared tuna)

**Tataki Hotate** (seared scallops)

## RAW NIGIRI – 2 PCS. 6.24

**Sake** (salmon)

**Maguro** (tuna)

**Hamachi** (yellowtail)

**Shiro Maguro** (albacore)

**Walu** (escolar)

**Quail Egg Shooter**

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

**Saba** (mackerel)

**Hotate** (scallop)

**Ika** (squid)

**Tobiko** (flying fish roe)

**Tai** (snapper)

## SPECIALTY NIGIRI – 2 PCS. 7.28

**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. 8.32

## 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** 8.32

**Jason** 8.32  
(cooked scallops and tobiko)

**Spicy Tuna** 9.36

**Spicy Scallops** (raw + tobiko) 8.32

## VEGETARIAN (LONG ROLLS)

**Kappa** 6.24  
Traditional style cucumber roll.

**Garden** 8.32  
Lettuce, avocado, cucumber, carrots, and sesame seeds.

**Tempura Asparagus** 8.32  
Tempura asparagus, avocado, cilantro, and mild sauce.

**Tempura Veggie** 8.32  
Tempura fried sweet potato, squash, zucchini, sesame seeds, and mild sauce.

**Veggie Heaven** 9.88  
Tempura fried zucchini, squash, sweet potato, avocado, sesame seeds, and mild sauce.

**Hana** 9.88  
Inari, avocado, cucumber, spring mix, and sesame seeds.

**Yasai** 9.88  
Carrots, beets, cucumber, mango, avocado, macadamia, sesame seeds, and teriyaki.

**Red Lotus** 9.88  
Tempura fried roll with broccoli, red beets, fresh jalapeños, red bell pepper, and teriyaki.

**Futomaki** (6 pcs) 9.88  
Inari, tamago, yamagobo, cucumber, and daikon.

## RAW (LONG ROLLS)

**Spicy Tuna** 10.40  
Spicy seasoned tuna, green onions, and sesame seeds.

**Tekka** 10.40  
Traditional style tuna roll.

**Rainbow** 11.44  
Salmon, tuna, yellowtail, and tobiko.

🌶️ Habanero Spicy

Add \$1.00 per roll for soy wrap.

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Please advice your server about any food allergies.

**20% Gratuity added to parties of 6 or more.**

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RAW (LONG ROLLS)


 <b>Spicy Rainbow</b> Salmon, tuna, yellowtail, spicy mayo, pozu and habanero.	12.48
<b>Alaskan</b> Salmon, krab, and tobiko.	11.44
<b>Philly York</b> Salmon, cream cheese, and sesame seeds.	10.40
<b>Sankiu</b> Salmon, avocado, cream cheese, and tobiko.	10.40
<b>Tiburón</b> Spicy tuna, salmon, pickled jalapeño, daikon, and sesame seeds.	11.44
<b>Pink Lady</b> Spicy tuna and cucumber topped with seared tuna, avocado, and tobiko.	13.52
<b>Double Double</b> Tuna, fried green onion, cucumber, seared tuna, and sesame seeds.	13.52
<b>Salmon Delight</b> Salmon, cream cheese, fried asparagus, smoked salmon, sesame seeds, and sriracha.	13.52
<b>Double Rainbow</b> Salmon, tuna, and yellowtail topped with tuna, yellowtail, salmon, and tobiko.	13.52
<b>Ninja</b> Spicy tuna and fresh jalapeño topped with albacore, avocado, fried onions, and tobiko.	13.52

COOKED (LONG ROLLS)

<b>California</b> Krab, avocado, and sesame seeds. (spicy also available)	9.36
<b>San Francisco</b> Ebi shrimp, krab, avocado, cucumber, and sesame seeds.	11.44
<b>Ankiu</b> Ebi shrimp, avocado, cream cheese, and sesame seeds.	11.44
<b>Crystal</b> Panko fried shrimp, sesame seeds, and teriyaki.	10.40
<b>Calamari</b> Seasoned fried calamari, sesame seeds, and teriyaki.	10.40
<b>Short</b> (5 pieces) Tempura shrimp, spicy krab, avocado, green onions, and sesame seeds.	9.36
<b>Lily</b> Tempura shrimp, green onion, avocado, spicy krab, sesame seeds, and mild sauce.	13.52
<b>Ixtapa</b> Snapper, avocado, green onion, cilantro, sesame seeds, and house sauces.	11.44
<b>Caterpillar</b> Fresh water eel, spicy krab, cucumber, avocado, sesame seeds, and teriyaki.	12.48
<b>Grasshopper</b> Panko fried mussels, asparagus, avocado, house sauces, sesame seeds, and sriracha.	12.48
<b>Tenshi</b> Marinated Salmon, kani, cream cheese, cucumber, house sauces and sesame seeds.	13.52
<b>Macho Macho</b> Crystal shrimp, spicy krab, cream cheese, pickled jalapeño, avocado, cilantro, and sriracha.	13.52
<b>Blossom</b> Crystal shrimp, cream cheese, salmon, house sauces, panko, green onions, and sesame seeds.	13.52
<b>Green Monster</b> Seasoned fried calamari, avocado, seaweed salad, and house sauces.	13.52
<b>Piranha</b> Spicy krab, cream cheese, scallops, tobiko, green onions, and sesame seeds.	13.52
<b>Iris</b> Tempura shrimp, asparagus, green onion, avocado, lemon, cilantro, spicy krab, house sauces, and sesame seeds.	13.52
<b>Ceviche</b> Marinated salmon, asparagus, avocado, cilantro, ceviche, and house sauces.	13.52
<b>Tiger</b> Tempura shrimp, cucumber, fresh water eel, avocado, and sesame seeds.	13.52
<b>Samurai</b> Crystal shrimp, cream cheese, pecans, avocado, scallops, green onions, sesame seeds, and house sauces.	13.52

DELUXE COMBINATION (LONG ROLLS)

<b>Red Dragon</b> (Torched) Crystal shrimp, cream cheese, tuna, avocado, crystal shrimp mix, sesame seeds, green onions, house sauces, and sriracha.	13.52
<b>Alligator</b> Tuna, fried green onions, cucumber, salmon, lemon, salmon skin, green onions, sesame seeds, and house sauces.	13.52

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DELUXE COMBINATION (LONG ROLLS)

<b>Fuji Mountain</b>	13.52
Crystal shrimp, salmon, tuna, yellowtail, avocado, spicy krab, green onions, sesame seeds, and house sauces.	
<b>Tom</b>	13.52
Crystal shrimp, fried green onion, cream cheese, salmon, avocado, lemon, spicy krab, cilantro, and sesame seeds.	
<b>Uppercut</b>	13.52
Fried spicy tuna and salmon, snapper, lemon, cilantro, spicy krab, sesame seeds, and house sauces.	
<b>Lava</b>	13.52
Spicy krab, cucumber, salmon, tuna, house sauces, and sriracha.	
<b>Mango Tango</b>	13.52
Tempura shrimp, cucumber, lettuce, snapper, avocado, mango, sesame seeds, and house sauces.	
<b>Cal Rainbow</b>	13.52
Kani and avocado topped with salmon, tuna, hamachi, ebi, and tobiko.	
<b>Rooster Roll</b>	13.52
Spicy krab, pickled jalapeño, cilantro, salmon, lemon, sesame seeds, house sauces, and sriracha.	
<b>Sunrise</b>	13.52
Ebi, kani, cucumber, mango, salmon, lemon, sesame seeds, teriyaki, and sriracha.	
 <b>Mamasan</b>	13.52
Tempura veggies, spicy mayo, salmon, lemon, sesame seeds, teriyaki, and habanero sauce.	
<b>Yumi</b>	13.52
Marinated Salmon, seared tuna, cucumber pickled onion, pickled jalapeno, lemon, house sauces and sesame seeds.	
<b>Kokoro</b>	13.52
Crystal shrimp, cream cheese, avocado, spicy tuna, spicy krab, green onion, house sauces and sesame seeds.	
<b>Optimus</b>	13.52
Egg roll, pickled jalapeño, seared tuna, avocado, lemon, cilantro, pickled onions, and house sauces.	
<b>Tres Diablos</b>	13.52
Kani, snapper, lemon, fresh jalapeño, seared tuna, house sauces, sriracha, and togarashi.	
<b>Japican</b>	13.52
Tempura shrimp, cream cheese, fresh jalapeños, avocado, lemon, spicy krab, house sauces, sesame seeds, and sriracha.	
 <b>CiCi</b>	13.52
Crystal Shrimp, scallops, cream cheese, salmon, avocado, green onions, sesame seeds, house sauces, and habanero sauce.	
<b>Great White</b> (Torched)	13.52
Tempura shrimp, fried green onion, spicy krab, and cream cheese topped with escolar, chili oil, and macadamia nuts.	
<b>Nevada</b>	13.52
Crystal shrimp, jalapeño, yellowtail, avocado, lemon, cilantro, sesame seeds, and house sauces.	
<b>Kracken</b>	13.52
Calamari, avocado, squid salad, tobiko, sesame seeds, and house sauces.	
<b>Toshi</b> (Torched)	13.52
Hamachi, spicy krab, avocado, fresh jalapeño, chili oil, sesame seeds, and house sauces.	
<b>Spider</b>	13.52
Tempura soft shell crab, cucumber, carrots, red tobiko, and house sauces.	

DEEP FRIED (LONG ROLLS)


<b>Godzilla</b>	13.52
Spicy salmon, snapper, sesame seeds, green onions, house sauces, and sriracha.	
<b>Tempura</b>	12.48
Salmon, spicy krab, cream cheese, fresh jalapeño, sesame seeds, and green onions.	
<b>Volcano</b>	13.52
Tamago, cream cheese, avocado, crystal shrimp, scallops, tofu, tobiko, sesame seeds, and green onions.	
<b>Kobura</b>	13.52
Tempura shrimp, asparagus, cream cheese, lemon, house sauces, cilantro, sesame seeds, and sriracha.	
<b>California Express</b>	10.40
Krab, avocado, sesame seeds, and teriyaki.	

SASHIMI

Consist of slices of very fresh fish, seaweed salad, and garnished with daikon.	6 pcs.	16.64
	9 pcs.	21.84
	12 pcs.	28.08

CHIRASHI (6 PCS.)

Variety of fish served over steamed rice with a side of seaweed salad.	18.72
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# Lunch / Dinner Menu



## STARTERS

<b>Edamame</b> Warm soybeans sprinkled with sea salt.	7.28
<b>Mussels 4pc</b> Baked with our house sauce, siracha, green onion, and sesame seeds.	6.24
<b>Dragon Balls 4pc</b> Jalapeño stuffed with spicy krab, house sauce, siracha, sesame seeds.	6.24
<b>Ceviche Tostada</b> Ceviche on a fried wonton tostada, mango and house sauce.	4.16
<b>Gyozas</b> Pork dumplings steamed and pan-fried served with our homemade ponzu sauce.	9.36
<b>Tempura Vegetables</b> Sweet potato, zucchini, yellow squash, deep-fried in a light tempura batter and served with our homemade teriyaki sauce.	9.36
<b>Tempura Shrimp</b> Six shrimp deep-fried in a light tempura batter and served with our homemade teriyaki sauce.	12.48
<b>Japanese Eggrolls</b> Crispy homemade eggrolls filled with shrimp, krab, cream cheese, and special seasonings. Served with teriyaki sauce.	11.44
<b>Appetizer Flight</b> A sample of our favorites. Gyozas, egg rolls, tempura shrimp, and edamame.	16.64

<b>Truffle Hamachi</b> Sliced hamachi with fried onions, and tobiko served with our citrus-truffle sauce.	17.68
<b>Poke Tuna</b> Cubes of tuna marinated with our home made poke sauce served with wonton chips.	15.60
<b>Hamachi Kama</b> Deep fried yellowtail collar. (limited availability)	9.36

## SOUPS

<b>Miso Soup</b> Shiro miso served with tofu, mushrooms, and green onions.	5.20
<b>Chicken Udon</b> Sliced tender chicken breast, mushrooms, broccoli, spinach, and carrots in a light clear japanese broth.	12.48

## SALADS

<b>Sunomono Salad</b> Fresh and crisp cucumbers lightly marinated in miso shiro and tossed in ponzu sauce. <i>With tako or salmon skin 8</i>	6.24
<b>Seaweed Salad</b> A simple but flavorful seaweed salad with sesame seeds.	8.32
<b>Green Goddess Salad</b> Mixed spring greens, cherry tomato, dried cranberries, toasted almonds, purple onions, and cucumbers drizzled with our own red wine house vinaigrette.	9.36
<b>* Seared Tuna Salad</b> Sashimi seared tuna served on a bed of spring greens, topped with crispy frizzled onions, cherry tomatoes, and a tangy ginger sesame dressing.	17.68

## ENTREES

<b>Grilled Salmon Teriyaki</b> Fresh salmon fillet grilled to perfection with teriyaki and white wine sauce served with sauteed vegetables, steamed rice, and miso soup.	Lunch / Dinner	18.72
<b>Beef Teriyaki Bowl</b> Sliced beef marinated with our home made teriyaki sauce. Served over broccoli and steamed rice.		16.64
<b>Mongolian Beef</b> 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.	16.64	18.72
<b>Tempura Platter</b> Shrimp and vegetables battered in our light crispy tempura. Served with steamed rice and miso soup.	16.64	18.72
<b>Hawaiian Teriyaki</b> 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.	14.56	18.72
<b>Susu-Meshi Bowl</b> Fried rice bowl with vegetables, served with your choice of chicken, beef or shrimp. <i>Chicken \$13.52 – Beef \$13.52 – Shrimp \$14.56</i>		
<b>Yaki Udon</b> Udon noodle stir fried with red bell peppers, onions, carrots, broccoli, and your choice of shrimp, beef or chicken. <i>Chicken \$12.48 – Beef \$13.56 – Shrimp \$14.56</i>		

## BENTO BOX 18.20

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

Chicken Teriyaki

Beef Teriyaki

Chicken Katsu

🌶️ Habanero Spicy

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