

Sushi A La Carte

SUSHI

	nigiri 2pcs	sashimi 3pcs
Maguro tuna	5.95	8.00
Sake salmon	5.50	7.50
Hamachi yellowtail	5.95	8.00
Saba mackerel	5.50	7.50
Suzuki sea bass	5.50	7.50
Ika squid	5.50	7.50
Hotate sea scallops	6.50	8.50
Uni sea urchin from east coast	8.00	10.00
Ikura salmon roe	6.50	8.50
Tobiko flying fish roe	4.95	7.00
Tako octopus ©	5.50	7.50
Ebi shrimp ©	4.95	7.00
Unagi eel ©	6.50	8.50
Kanikama fish cake crab stick ©	3.95	6.00
Smoked Salmon ©	5.95	8.00
Tamago sweet egg omelette ©	3.95	6.00
Inari seasoned tofu pouch V	3.95	

SPECIALITY SUSHI

	nigiri 2pcs	sashimi 3pcs
Zuke Maguro <i>old-fashioned Edo style soy-marinated tuna</i>	6.95	9.00
Botan Ebi jumbo sweet shrimp	8.95	11.00
Zuwai Gani snow crab ©	7.95	10.00
Tsubugai whelk ©	5.95	8.00
Anago salt-water eel ©	7.95	10.00
Madaï Japanese sea bream	9.50	11.50
Shima Aji striped Jock	9.50	11.50
Gindara Aburi seared black cod	8.00	10.00
Spicy Scallops	6.50	8.50
Spicy Octopus ©	6.50	8.50
Wasabi Tobiko	5.50	7.50

add-ons

spicy mayo	1.00	avocado	1.50
tempura flakes	1.00	cucumber	1.00
cream cheese	1.00	scallions	1.00
soy wrapper	1.00	shiso leaves	1.00

quail egg for Uni, Ikura or Tobiko 1.50

extra

brown rice	0.50
wasabi	1.00
ginger	1.00
any sauce	1.00

MAKI ROLLS

	maki 6pcs1	hand roll 1pc
Tekka tuna	6.95	6.95
Sake salmon	6.50	6.50
Unagi eel ©	6.95	6.95
Negihama yellowtail, scallion	6.95	6.95
Salmon Skin golden crisp salmon skin ©	6.00	6.00
Spicy Tuna tuna, scallion with spicy mayo	7.95	7.95
Spicy Salmon Avocado sea scallops	8.50	8.50
California kanikama, cucumber, avocado	6.50	6.50
Kappa cucumber V	4.50	4.50
Avocado V	5.50	5.50
Oshinko pickled daikon radish V	4.50	4.50
Kanpyo seasoned dried gourd V	4.50	4.50
Natto fermented soybean V	4.50	4.50
Shiitake black mushroom V	4.50	4.50
Futo veggies, kanikama, egg omelette ©	7.95	7.95

FASHION ROLLS

	maki 6pcs1	hand roll 1pc
Spicy Crispy Tuna	8.95	8.95
Spicy tuna with crunchy tempura flakes		
Snow Crab California <i>California with snow crab</i>	11.50	11.50
Hamachi tempura yellowtail tempura ©	9.00	-----
Ebi tempura shrimp tempura ©	8.00	8.00
Spider deep fried softshell crab ©	9.00	9.00
Crazy <i>shrimp tempura, avo, cuke, tobiko, spicy mayo</i>	9.50	-----
Caterpillar © <i>eel and cucumber wrapped in avocado</i>	13.00	-----
Scorpion © <i>eel and cucumber wrapped in shrimp</i>	13.00	-----
Rainbow <i>cali roll wrapped in 4 kinds of fish and avocado</i>	13.00	-----
Dragon <i>shrimp tempura and cuke wrapped in eel, avo, tobiko</i>	14.00	-----

© Fully cooked item. Contains NO raw fish or meat product

V Vegetarian friendly (May contain fish derived seasoning—
Please double-check with our staff member)

Consumer advisory regarding mercury in fish—Pregnant and nursing women, women who may become pregnant, and children under the age of 12 are advised to not eat the following fish: swordfish, shark, king mackerel, and tilefish. Tuna steaks and canned white albacore and chunk light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **Before placing your order, Please inform your serves if a person in your party has an allergy.