

## BITES

- Edamame 5  
himalayan salt
- Pork Buns 8  
soy glazed braised pork belly, cucumber
- Chicken Karaage 8  
green tea sea salt
- Assorted Tempura 10  
shrimp, seasonal vegetables, sweet soy dashi
- Homemade Shrimp Spring Roll 7  
sweet pepper sauce
- Purple Potato Fries 6  
matcha mayo
- Pork Gyoza 8  
ginger-soy vinegar dip
- Crispy Calamari 10  
pepper-tamarind sauce
- Popcorn Shrimp 12  
honey-sriracha crema
- Short Rib Negimaki 11  
ginger teriyaki sauce
- Ika Maruyaki 10  
grilled Japanese squid w/ basil-ginger glaze
- Grilled Jumbo Shrimp 11  
sweet basil chili sauce
- Miso Glazed Black Cod 12



## VEGETARIAN

- Spicy Mango Salad 8  
jicama, crispy vermicelli, peanut, sweet chili sauce
- Seaweed Salad 8  
sweet sesame sauce
- Avocado Salad 8  
deep roasted sesame dressing
- Organic Agedashi Tofu 6  
soy dashi, daikon puree
- Vegetable Gyoza 8  
ginger-soy vinegar dip
- Grilled Miso Eggplant 8

## SEAFOOD

- Cajun Tuna Tataki 12  
ponzu miso, honey-wasabi
- Tuna Tartare 12  
avocado, cilantro-ginger soy
- Yellowtail Serrano 12  
cilantro, yuzu-soy, basil oil
- Scallop Ceviche 16  
Diver scallop, cherry tomato, onion chili, yuzu-ginger, truffle-avocado oil

## YAKITORI

- Pick 2 \$5
- Free-Range Chicken
- Chicken Wing
- Short Rib
- Pork Belly
- Chicken Gizzard
- Chicken Heart
- Shrimp
- Squid Legs
- Shiitake Mushroom
- King Oyster Mushroom

## SUSHI or SASHIMI

- |                       |                                     |                                    |
|-----------------------|-------------------------------------|------------------------------------|
| Otoro (Fatty Tuna) 10 | Madai (Japanese Seabream) 4.5       | Botan Ebi (Jumbo Sweet Shrimp) 4.5 |
| Maguro (Tuna) 4       | Hamachi (Yellowtail) 4              | Ebi (Pink Shrimp) 3                |
| White Tuna 4          | Hamachi Toro (Fatty Yellowtail) 4.5 | King Crab 6                        |
| Sake (Salmon) 4       | Kampachi (Amberjack) 4.5            | Saba (Mackerel) 3.5                |
| Salmon Toro 4.5       | Tobiko (Flying Fish Roe) 4          | Tamago (Egg) 3                     |
| King Salmon 4.5       | Ikura (Salmon Roe) 4.5              | Unagi (Eel) 3.5                    |
|                       | Uni (Sea Urchin) 6                  | Live Scallop M/P                   |

20% gratuity will be added to parties of 5 or more

# SUSHI

## ENTRÉE

**Sushi Ume** 21  
8 pcs sushi w/ tuna roll or california roll

**Sushi Special** 27  
9 pcs chef's daily selection w/ crunchy spicy tuna roll

**American Dream** 24  
tuna, salmon, yellowtail sushi  
w/ crunchy spicy tuna roll

**Sashimi Special** 30  
8 kinds of chef's daily inspiration

**Sushi & Sashimi (For 1)** 27  
10 pcs sashimi, 4 pcs sushi  
w/ crunchy spicy salmon roll

**Sushi & Sashimi (For 2)** 57  
15 pcs sashimi chef's inspiration, 8 pcs sushi,  
1 golden dragon, crunch spicy salmon, eel avocado

**Chirashi** 21  
Japanese traditional rice bowl  
topped w/ variety of sashimi

**Spicy Roll Combo** 17  
spicy tuna, spicy yellowtail,  
crunchy spicy salmon

**Classic Roll Combo** 14  
tuna, salmon, california

## ENTRÉE

Served w/ Seasonal Vegetables,  
Miso Soup or House Salad, Broth +1

**Dry-Aged Rib-Eye Steak** 27  
Cilantro-sake soy condiment

**Char-Grilled Chilean Seabass** 27  
Black pepper miso, sautéed vegetables

**Jumbo Wild-Caught Shrimp** 21  
Cilantro-sake soy condiment

**Scottish Salmon Teriyaki** 20  
Ginger-soy glazed

**Free-Range Chicken Teriyaki** 20  
Ginger-soy glazed

**Organic Tofu Teriyaki** 16  
Ginger-soy glazed

**Chicken Katsu** 20  
Japanese panko crusted free range chicken

### Chef Request

If you or any of your guests have an allergy or dietary restriction, please inform us and we will be happy to accommodate your needs.

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## RAMEN

**Miso Ramen** 16  
aged-red miso based soup w/ pork chashu,  
bean sprout, onion, bamboo shoots, ginger,  
wood-ear mushroom, scallion

**Tonkotsu Ramen** 16  
creamy pork bone based soup w/ pork chashu,  
soft boiled egg, scallion, wood-ear mushroom  
deep roasted garlic oil

**Chicken Ramen** 15  
deep roasted chicken broth  
w/ poached chicken breast, bamboo shoots,  
wood-ear mushroom, scallion, wakame

**Vegetarian Ramen** 14  
soy bean based soup w/ seasonal mushrooms,  
bamboo shoots, bean sprouts, scallion

### Add-ons

Chashu 3

Seasoned Egg 2

Kikurage 1

Red Chili Paste 1

## SIDES

Organic Miso Soup 3

Field Green Salad 4

Steamed Veggie 5

Brown / White Rice 2.5

Sushi Rice 3

# ROLL or HAND ROLL

- Brown Rice +1  
\*Roll Made Inside Out +1
- \*Tuna 5.5
  - Spicy Tuna 6.5
  - \*Salmon 5.5
  - Spicy Salmon 6.5
  - \*Yellowtail Scallion 6.5
  - Spicy Yellowtail 7
  - Yellowtail Jalapeño 7
  - \*Cucumber 4.5
  - \*Avocado 4.5
  - \*Kampyo 4.5
  - \*Asparagus 4.5
  - \*Oshinko 4.5
  - Peanut Avocado 5
  - Avocado Cucumber 5
  - Sweet Potato Tempura 5
  - Vegetable Tempura 5
  - Shiitake Cucumber 5
  - Vegetable Futo 6

# SIGNATURE ROLL

- Toro Dynasty** 19  
crunchy spicy tuna, cucumber topped w/ tuna toro, salmon toro, yellowtail toro
- Encore Tuna** 16  
spice-crusted tuna, white tuna, cucumber topped w/ fresh tuna, avocado
- Red-Hot Dragon** 16  
shrimp tempura topped w/ spicy tuna, crunch
- Tuna Love** 16  
peppercorn crusted white tuna, avocado topped w/ spicy tuna, crunch
- Tuna Salmon Twister** 16  
crunchy spicy salmon, honey roasted peanut topped w/ Japanese spice-crusted tuna, avocado, spicy cherry aioli

- Lobster Rock'n Roll** 16  
shrimp, avocado, cucumber topped w/ crawfish salad, mango, tobiko, creamy mango sauce

- Golden Dragon** 16  
spicy yellowtail, tuna, cucumber topped w/ fresh mango, honey-wasabi sauce

- Spicy Girl** 16  
crunchy spicy salmon topped w/ tuna, salmon, yellowtail, avocado

- Four Season** 16  
spicy tuna, salmon, yellowtail topped w/ four kinds of caviar

- Dinosaur** 16  
shrimp tempura topped w/ eel, avocado, tobiko, eel sauce

- Fire Island** 16  
yellowtail, jalapeño, chive, topped w/ spicy tuna, crunch

- Marble Trio** 17  
tuna, salmon, yellowtail, avocado, cucumber, tobiko wrapped in marble seaweed, spicy bbq sauce

- Ocean-15** 16  
crunchy spicy kani, cucumber, avocado topped w/ spicy scallop, tobiko



# SPECIAL ROLL

- King Crab Avocado** 10
- Crunchy Spicy Scallop** 8.5
- Toro Scallion** 9  
chopped toro w/ scallion
- Spider** 10  
soft shell crab, avocado, lettuce, tobiko
- Green Dragon** 12  
eel, cucumber, topped w/ avocado
- Black Dragon** 12  
kani, cucumber, topped w/ eel, avocado
- Rainbow** 12  
california roll topped w/ assorted raw fish

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