

LUNCH SPECIALS

Chicken Teriyaki Plate

Tender fire-Grilled chicken in our homemade teriyaki sauce. Served with rice, salad, and miso.

Spicy Chicken Teriyaki Plate

Tender fire-Grilled chicken in our homemade spicy teriyaki sauce. Served with rice, salad, and miso.

Tofu Plate

Tofu served with our homemade teriyaki sauce on the side. Served with rice, salad, and miso.

Deep fried or Steamed

Gyoza Plate

Deep fried Japanese dumplings served with rice, salad, and miso.

Beef Teriyaki Plate

Juicy USDA fire grilled beef in our homemade teriyaki sauce. Served with rice, salad, and miso.

Bulgogi Plate

Sliced rib eye marinated in our homemade Korean BBQ sauce. Served with rice, salad, and miso.

***Lunch Specials and Bento Boxes are only served 11am-2pm Mon-Thurs and 11am-3pm Fri-Sat.**

Chicken Teriyaki Bento

Tender fire-Grilled chicken in our homemade teriyaki sauce.

Spicy Chicken Teriyaki Bento

Tender fire-Grilled chicken in our homemade spicy teriyaki sauce.

Beef Teriyaki Bento

Juicy USDA fire grilled beef in our homemade teriyaki sauce.

Bulgogi Bento

Sliced rib eye marinated in our homemade Korean BBQ sauce.

***Bentos are served with salad, rice, miso, assorted tempura, and 2pc California roll.**

12 Spicy Tuna Bowl 14

Spicy tuna over rice topped with eel sauce, seaweed flakes, masago and green onions. Served with miso.

12 Udon & Sushi Combo 15

House udon noodle soup served with a California roll.

12 Ramen & Sushi Combo 15

House ramen noodles served with California roll.

12 Sashimi Rice Bowl 15

Assortment of fresh fish over spring mix salad and rice. Served with miso and special spicy sauce on the side.

13 Sushi Combo 15

California roll served with 2 pieces of tuna, 2 pieces of salmon, and 2 pieces of red snapper. Served with miso.



BENTO BOXES

15 Don Katsu Bento 15

Deep fried panko breaded pork. Served with homemade katsu sauce.

15 Salmon Teriyaki Bento 16

Grilled salmon fillet done teriyaki style.





APPETIZER

Edamame 6

Boiled salted soy beans.

Gyoza (5pcs) 6

Japanese deep fried dumplings.

Egg Rolls (4pcs) 6

Deep fried minced veggies wrapped with thin egg dough.

Shrimp Tempura (4pcs) 6

Deep fried battered shrimp.

Vegetable Tempura 6

Deep fried battered assorted vegetables.

Jalapeno Poppers (6pcs) 6

Deep fried battered jalapeños stuffed with crab mix and cream cheese topped with spicy mayo, and eel sauce.

Baked Mussels (5pcs) 10

Baked green mussels, topped with spicy mayo, eel sauce, green onions, and sesame seeds.

Poke Bomb 13

Sliced avocados with fresh fish cut into cubes mixed with our special house sauce.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you are pregnant or have medical conditions.

SALAD

House Salad 5

Spring mix with carrots and purple cabbage topped with our homemade garlic-soy vinaigrette.

Seaweed Salad 5

Seasoned fresh seaweed.

Octopus Salad 6

Seasoned slices of octopus, bamboo shoots, and ginger.

Cucumber Salad 6

Cucumber and crab mix, tossed in our house vinaigrette. Topped with seaweed seasoning.

Seared Ahi Salad 7

House salad topped with seared ahi (tuna), crispy onions, and garlic-soy vinaigrette.

Salmon Skin Salad 6

House salad topped with deep fried salmon skin, crispy onions, and garlic-soy vinaigrette.

SIDES

Miso Soup 2

Kimchi 3

Steamed Rice 2.5

Sushi Rice 2.5

NIGIRI SUSHI

2 pieces per order (Raw fish over rice)

Tuna (Maguro)	5	Yellowtail (Hamachi)	6
Salmon (Sake)	5	Red Snapper (Tai)	5
Smoked Salmon	6	Crab (Kani)	5
Mackarel (Saba)	5	Scallop (Hotatekai)	5
Shrimp (Ebi)	5	Regular or Spicy	
Octopus (Tako)	5	Eel (Unagi)	6
Seared Tuna	5	Masago (Smelt roe)	5
Avocado (2 slices)	5	Tobiko (Flying fish roe)	5



Baked Salmon Nigiri (5pcs) 10

HAND ROLLS

Temaki (Cone-shaped sushi)



Tuna Hand Roll	5.5	Spicy Scallop Hand roll	8.5
Fresh tuna, cucumber, and avocado wrapped in seaweed.		Scallop, cucumber, and avocado topped with spicy mayo wrapped in seaweed.	
Salmon Hand Roll	5.5	Creamy Crunch Hand roll	7
Fresh salmon, cucumber, and avocado wrapped in seaweed.		Shrimp tempura, crab, cream cheese, and lemon aioli, wrapped in seaweed.	
Yellowtail Hand Roll	9	Salmon Skin Hand roll	7
Fresh yellowtail, cucumber, and avocado wrapped in seaweed.		Fried salmon skin, crab, cucumber, sweet sauce, and tobiko wrapped in seaweed.	
Octopus Hand Roll	8.5	Tokyo Hand roll	7
Octopus, cucumber, and avocado wrapped in seaweed.		Shrimp tempura, crab, cream cheese, ebi, sweet sauce, and crunch flakes wrapped in seaweed.	
Spicy Salmon Hand roll	6	Osaka Hand roll	7
Salmon, cucumber, and avocado topped with spicy mayo wrapped in seaweed.		Shrimp tempura, crab, avocado, eel sauce, spicy mayo, and crunch flakes wrapped in seaweed.	
Spicy Tuna Hand roll	6		
Spicy tuna mix, cucumber, and avocado wrapped in seaweed.			

SIGNATURE ROLLS

Maki Sushi (Long Rolls) *Crab = imitation crab.

California 8
Crab, cucumber, and avocado.

Spicy Tuna 9
Spicy tuna mix, cucumber, and avocado.

Philadelphia 11
Salmon, cream cheese, cucumber, and avocado.

Alaska 12
Crab, cucumber, and avocado topped with salmon.

Dragon 12
Crab, cucumber, avocado topped with eel, and eel sauce.

Red Dragon 12
Crab, cucumber, avocado topped with eel, spicy tuna mix, and eel sauce.

White Dragon 12
Crab, cucumber, avocado topped with eel, red snapper, sweet sauce, and house mayo.

Rainbow 12
Crab, cucumber, avocado topped with tuna, salmon, red snapper avocado, and ponzu.

Crunch 12
Shrimp tempura, crab, cucumber topped with crunch flakes, and eel sauce.

Spicy Crunch 13
Shrimp tempura, crab, cucumber topped with spicy tuna mix, crunch flakes, eel sauce, and spicy mayo.



Pacific 13
Crab, cucumber, avocado topped with yellowtail, red snapper, avocado, eel sauce, sriracha vinaigrett, masago, and fresh onions.

Cherry Blossom 13
Shrimp tempura, crab, cucumber topped with fresh tuna, eel sauce, sriracha vinaigrett, fresh onions, and tobiko

Creamy Crunch 13
Shrimp tempura, crab, cream cheese topped with crunch flakes, and lemon aioli.

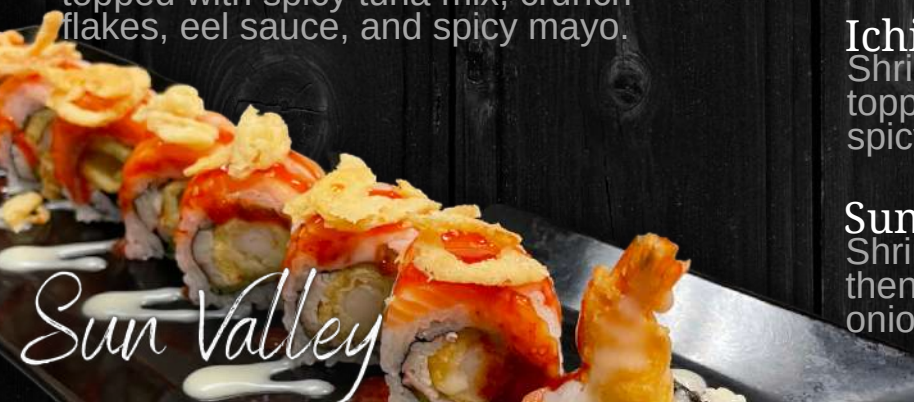
Garlic Shrimp 13
Shrimp tempura, crab, cucumber topped with ebi shrimp, avocado, garlic mayo, sweet sauce, and crispy onions.

Diablo 13
Shrimp tempura, crab, cucumber, topped with tuna, spicy mayo, eel sauce, habanero sauce, and sliced jalapeños.

Volcano 13
Crab, cucumber, avocado topped with spicy tuna mix, eel sauce, spicy mayo, habanero sauce, and green onions.

Ichiban 13
Shrimp tempura, crab, cucumber topped with seared tuna, eel sauce, spicy mayo, and crispy onions.

Sun Valley 13
Shrimp tempura, crab, cucumber then topped with salmon, fried onions, and special house sauce.



SIGNATURE ROLLS

Maki Sushi (Long Rolls)

*Crab = imitation crab.

Salmon Skin

Salmon Skin, cucumber, crab topped with eel sauce, and spicy mayo

13

Bonita

Shrimp Tempura, crab, cream cheese, topped with salmon, thin lemon slices, onion, cilantro, and signature sauce

13

Chicken Katsu

Crispy chicken katsu, cucumber, pickle radish, topped with katsu sauce, spicy mayo, and green onions.

13

Thai Peanut

Shrimp tempura, crab, cucumber, topped with ebi shrimp, avocado, peanuts, green onions, crunch flakes, and signature sauce.

13

Miyako

Shrimp tempura, crab, cream cheese topped with salmon, sweet sauce, garlic mayo, and fresh onions.

13

Ninja

Shrimp tempura, crab, cream cheese topped with spicy tuna mix, eel sauce, spicy mayo, habanero sauce, and crunch flakes.

13

Saipan

Shrimp tempura, crab, cucumber topped with tuna, thin lemon slices, eel sauce, sriracha vinaigrette, spicy mayo, fresh onions, and tobiko.

14



Shogun

Shrimp tempura, crab, cream cheese topped with seared tuna, avocado, sweet sauce, garlic mayo, and green onions.

14

Bronco

Shrimp tempura, crab, cream cheese topped with crunch flakes, eel sauce, house mayo, and spicy mayo.

14

Samurai

Shrimp tempura, crab, cream cheese, topped with red snapper, garlic mayo, sweet sauce, and fresh onions.

14

Spider

Deep fried soft shell crab, cucumber, crab, avocado, and pickled radish topped with eel sauce.

14

Cajun Spider

Deep fried soft shell crab, cucumber, crab, avocado, pickled radish topped with eel sauce, and Cajun seasoning.

14

Micron

Shrimp tempura, deep fried soft shell crab, cucumber, crab, pickled radish topped with avocado, eel sauce, and garlic mayo.

14

Teriyaki Roll

Cucumber, avocado and pickled radish topped with beef teriyaki, and green onions.

15

Boise

Crab, avocado, cucumber topped with Hawaiian style Poke, eel sauce, spicy mayo, and slices of avocado.

17



DEEP FRIED ROLLS

- Bogus** 12
Shrimp tempura, crab, cream cheese topped with eel sauce, and spicy mayo.
- Crispy Cali** 12
Crab, cucumber, and avocado deep fried topped with eel sauce.
- Crispy Philadelphia** 12
Salmon, cream cheese, cucumber, and avocado deep fried topped with eel sauce.
- Firecracker** 12
Spicy tuna mix, deep fried topped with eel sauce, and spicy mayo.
- Mount Haku** 13
Shrimp tempura, crab, cream cheese topped with crab mix, house mayo, and sweet sauce.
- Fuji Mountain** 13
Tuna, salmon, eel, cream cheese deep fried topped with eel sauce, spicy mayo, sriracha, tobiko, and green onions.
- Table Rock** 13
Cream cheese, shrimp tempura, crab, deep fried, then topped with green onion, tobiko, and house special sauce.



BAKED ROLLS

- Tiger** 13
Shrimp tempura, crab, cream cheese, topped with salmon, spicy mayo, eel sauce, and sweet sauce then baked.
- Baked Salmon** 13
Crab, avocado, topped with salmon, eel sauce, sweet sauce, and house mayo then baked.
- Baked Scallop** 13
Crab, avocado topped with scallop, eel sauce, and house mayo then baked.
- Baked Lobster** 15
Crab, avocado topped with lobster meat, eel sauce, and house mayo then baked.
- Cajun Baked Lobster** 15
Crab, avocado topped with lobster meat, eel sauce, Cajun seasoning, and spicy mayo then baked.

VEGGIE ROLLS

- Cucumber Maki** 7
Simple cucumber filled roll.
- Avocado Maki** 7
Simple avocado filled roll.
- Cucumber-Avocado Maki** 8
Cucumber and avocado filled roll.

- Veggie Roll** 11
Spring mix, cucumber, avocado, and pickled radish topped with garlic-soy vinaigrette
- Creamy Veggie Roll** 12
Spring mix, cucumber, avocado, pickled radish, and cream cheese topped with house mayo.
- Crispy Veggie Roll** 12
Spring mix, cucumber, avocado, and pickled radish topped with crispy onions and eel sauce.



ENTREES

Chicken Teriyaki Plate 14

Tender fire-Grilled chicken in our homemade teriyaki sauce. Served with rice, salad, and miso.

Spicy Chicken Teriyaki Plate 14

Tender fire-Grilled chicken in our homemade spicy teriyaki sauce. Served with rice, salad, and miso.

Tofu Plate 13

tofu served with our homemade teriyaki sauce on the side. Served with rice, salad, and miso.

Deep Fried or Steamed

Beef Teriyaki Plate 15

Juicy USDA fire grilled beef in our homemade teriyaki sauce. Served with rice, salad, and miso.

Bulgogi Plate 15

Sliced rib eye marinated in our homemade Korean BBQ sauce. Served with rice, salad, and miso.

Don Katsu Plate 15

Panko breaded pork deep fried to golden perfection served with homemade katsu sauce, rice, salad, and miso.

Salmon Teriyaki Plate 17

Grilled salmon fillet done teriyaki style served with rice, salad, and miso.



Salmon Teriyaki

Hawaiian Poke Bowl



Unagi Don

Don Katsu Plate

Sushi Combo 17

8pc California roll served with 2pc tuna, 2pc salmon, 2pcs red snapper, and 2pc ebi shrimp.

Unagi Don (Eel Bowl) 16

Fresh water eel, pickled radish, and masago over bed of rice served with miso.

Sashimi Rice Salad 18

Assortment of fresh fish over spring mix salad and rice. Served with miso and special spicy sauce on the side.

Hawaiian Poke Bowl 18

Hawaiian style mixed poke over spring mix and rice served with miso.

Sashimi Combo 27

12 pieces of Chef's Choice Sashimi. Served with miso.

Hamachi Kama 18

Lightly deep fried yellowtail collar served with house ponzu sauce, rice, and miso.

NOODLES AND SOUPS

Ramen

House ramen with vegetables and egg.

10

Veggie Ramen

House ramen with extra/seasonal vegetables and egg.

13

Cheese Ramen

House ramen with cheese, vegetables, and egg.

13

Grilled Chicken Ramen

House ramen with grilled chicken, vegetables, and egg.

13

Kimchi Ramen

Spicy house ramen with kimchi (Korean spicy fermented cabbage), vegetables, and egg.

13

Seafood Ramen

House ramen with seafood mix, vegetables, and egg.

13

Udon

Thick Japanese wheat noodles in our homemade soy broth, vegetables soup.

10

Tempura Udon

Thick Japanese wheat noodles in our homemade soy broth, vegetables soup. Served with assorted tempura on the side.

14



KIDS BENTO 8

Age 10 and under Add \$1 for juice box

One choice of meat, served with rice, miso soup, 1pc gyoza, and 1pc shrimp tempura.

- Chicken Teriyaki
- Beef teriyaki
- Bulgogi (Korean marinated beef)
- Don Katsu (Japanese pork schnitzel)



DESSERT

Ice Cream Scoop

5

Oreo Sundae

9

Mochi Ice Cream

5

- Strawberry
- Green Tea
- Mango
- Red Bean



SAKE SELECTIONS



Ozeki Hot 'Classic'

Junmai | 16% ABV

This well balanced traditional sake is full-bodied with a light melon flavor.

Small \$6

Large \$9



Ozeki One Cup

Junmai | 14% ABV

Enjoy the most popular cup sake in Japan! This sake is well balanced and fruity

180ml \$6



Yamanadishiki 'The Imperial'

Filtered | 14% ABV

Yamadanishiki is the best sake rice in Japan. This lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish.

300ml \$14



Karatamba 'Dry Wave'

Honjozo (fortified) | 15% ABV

This crisp and dry, medium bodied sake has a light vanilla flavor and slight nuttiness

300ml \$14



Demon Slayer

Onikoroshi | 16% ABV

This is an onikoroshi sake, which means it is very dry. Medium-bodied sake with tantalizing fruit flavors and a pleasant nuttiness on the mid-palate.

300ml \$20



Crane Karakuchi

Junmai | 16% ABV

This elegant sake has citrus and white chocolate aromas with a silky mouthfeel. This is a karakuchi sake which means it is dry.

300ml \$16



Shoin 'Lovers Brew'

Ginjo | 16% ABV

Aroma of white peach and nectarine followed by coconut and yogurt. On the palate, the sake provides mild flavor of marshmallow and a hint of 'ramune' Well-balanced with a touch of sweetness.

500ml \$40



Kaguyahime 'Moon Princess'

Junmai | 14.5% ABV

Aroma of white peach and nectarine followed by coconut and yogurt. On the palate, the sake provides mild flavor of marshmallow and a hint of 'ramune' Well-balanced with a touch of sweetness.

500ml \$30

UNFILTERED (CLOUDY) SAKE



Ozeki Strawberry Nigori

Unfiltered | 9% ABV

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Nigori sake with a light and refreshing strawberry flavor

300ml \$17



Ozeki Nigori

Unfiltered | 14.5% ABV

This refreshing sake brings your taste buds alive with a cheerful balance of bright flirt flavors, bursting sweetness, and tangy bubbles.

375ml \$14



Sho Chiku Bai 'Creme de Sake'

Unfiltered | 15% ABV

Nigori emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.

300ml \$14



Sayuri 'Small Lily'

Unfiltered | 12.5% ABV

A refreshing aroma, natural sweetness and smooth aftertaste.

300ml \$14

SPARKLING & FLAVORED SAKE



Hana Awaka 'Sparkling Flower'

Sparkling | 7% ABV

This refreshing sake brings your taste buds alive with a cheerful balance of bright fruit flavors, bursting sweetness, and tangy bubbles.

250ml \$13



Hana Awaka 'Peach'

Sparkling | 7% ABV

Bright peach and floral flavors are perfectly balanced by its light sweetness and delicate bubbles.

250ml \$13



Ozeki Ikezo

Sparkling Jello Shot | 5.5% ABV

Sparkling Jelly sake is the latest trend in Asia and this is the first one available in the US.

180ml \$8

(Peach, Mixed Berry or Yuzu)



Hana Fuji Apple

Flavored Sake | 8% ABV

The crisp tartness of a delicious Fuji Apple.

375ml \$14

BEER SELECTIONS

Asahi	\$9		
Kirin	\$5.5/\$9	Corona	\$4.5
Sapporo	\$5.5/\$9	Bud Light	\$4.5
Bluemoon	\$5.5	Budweiser	\$4.5
Tsingtao	\$5.5	Coors Light	\$4.5



SOJU & SELTZER

Han Jan Soju (Apple, Peach or Strawberry) \$12

Sangaria CHU-HI (Lemon) \$6

WINE SELECTIONS

Kikkoman Plum Wine \$6/\$16

Salmon Creek Chardonnay \$8/\$23

Salmon Creek Pinot Grigio \$8/\$23

Salmon Creek Cabernet \$8/\$23

Salmon Creek Merlot \$8/\$23

NON-ALCOHOLIC BEVERAGES

Soda (Coke, Diet Coke, Root Beer, Lemonade, Sprite, Gold Peak Tea (unsweetened)) \$3

Hot Tea (Green Tea, Jasmine Tea) \$1.5/\$4.5 (cup/pot)

Juice (Apple, Fruit Punch, Grape-Apple) \$2