

# 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, edamame, and 2pc California roll.**

## 14 Spicy Tuna Bowl 15

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

## 14 Udon & Sushi Combo 16

House udon noodle soup served with a California roll.

## 12 Ramen & Sushi Combo 16

House ramen noodles served with California roll.

## 13 Sashimi Rice Bowl 16

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

## 15 Sushi Combo 16

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



**SASHIMI RICE BOWL**

## BENTO BOXES

## 17 Don Katsu Bento 17

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

## 17 Salmon Teriyaki Bento 18

Grilled salmon fillet done teriyaki style.

## 18 CHICKEN BENTO





# APPETIZER

## Edamame

Boiled salted soy beans.

## Gyoza

Japanese deep fried dumplings.

## Egg Rolls

Deep fried minced veggies wrapped with thin egg dough.

## Shrimp Tempura

Deep fried battered shrimp.

## Agedashi Tofu

Deep fried tofu served with dashi broth, bonito flakes, and green onions.

## Vegetable Tempura

Deep fried battered assorted vegetables.

6

7

7

7

7

7



**JAPANESE FRIES**

**HAMACHI CRUDO**

**POKE BOMB**

**EDAMAME**

**AGEDASHI TOFU**

**GYOZA**

## Baked Mussels

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

12

## Jalapeno Poppers

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

7

## Hamachi Crudo

Fresh yellowtail sashimi topped with spicy ponzu, tobiko, jalapeño, and red onions.

14

## Poke Bomb

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

15

## Japanese Fries

Crispy French fries loaded with Japanese spicy mayo, eel sauce, K-chilli sauce, crab mix, green onions, and furikake seasoning.

9

## Salmon Kama

Deep fried salmon collar, served with our house dressing.

7

# SALAD

## House Salad

Spring mix with carrots and purple cabbage topped with our house dressing.

5

## Cucumber Salad

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

6

## Seaweed Salad

Seasoned fresh seaweed.

6

## Salmon Skin Salad

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

7

## Chuka Ika (Squid) Salad

Seasoned slices of octopus, bamboo shoots, and ginger.

7

## Seared Ahi Salad

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

8

# SIDES

## Miso Soup

2.5

## Kimchi

3.5

## Steamed Rice

2.5

## Sushi Rice

3



# NIGIRI SUSHI

2 pieces per order (Raw fish over rice)

Tuna (Maguro)	6	Yellowtail (Hamachi)	7
Salmon (Sake)	6	Red Snapper (Tai)	5.5
Smoked Salmon	6.5	Crab (Kani)	5
Mackarel (Saba)	5.5	Scallop (Hotatekai)	5
Shrimp (Ebi)	5	Regular or Spicy	
Octopus (Tako)	7	Eel (Unagi)	7
Seared Tuna	6.5	Masago (Smelt roe)	5
Avocado (2 slices)	5	Tobiko (Flying fish roe)	5
		Inari (Fried tofu skin)	5



Baked Salmon Nigiri (5pcs) 10



# HAND ROLLS

Temaki (Cone-shaped sushi)

<b>Tuna Hand Roll</b> Fresh tuna, cucumber, and avocado wrapped in seaweed.	6.5	<b>Spicy Scallop Hand roll</b> Scallop, cucumber, and avocado topped with spicy mayo wrapped in seaweed.	9
<b>Salmon Hand Roll</b> Fresh salmon, cucumber, and avocado wrapped in seaweed.	6.5	<b>Kyoto Hand roll</b> Shrimp tempura, cucumber, spicy tuna mix, sriracha vinaigrette, and eel sauce wrapped in seaweed.	8
<b>Yellowtail Hand Roll</b> Fresh yellowtail, cucumber, and avocado wrapped in seaweed.	9.5	<b>Creamy Crunch Hand roll</b> Shrimp tempura, crab, cream cheese, and lemon aioli, wrapped in seaweed.	8
<b>Octopus Hand Roll</b> Octopus, cucumber, and avocado wrapped in seaweed.	9.5	<b>Salmon Skin Hand roll</b> Fried salmon skin, crab, cucumber, sweet sauce, and tobiko wrapped in seaweed.	8
<b>Spicy Salmon Hand roll</b> Salmon, cucumber, and avocado topped with spicy mayo wrapped in seaweed.	7	<b>Tokyo Hand roll</b> Shrimp tempura, crab, cream cheese, ebi, sweet sauce, and crunch flakes wrapped in seaweed.	8
<b>Spicy Tuna Hand roll</b> Spicy tuna mix, cucumber, and avocado wrapped in seaweed.	7	<b>Osaka Hand roll</b> Shrimp tempura, crab, avocado, eel sauce, spicy mayo, and crunch flakes wrapped in seaweed.	8



# SIGNATURE ROLLS

Maki Sushi (Long Rolls)

\*Crab = imitation crab.

## California

Crab, cucumber, and avocado.

8

## Spicy Tuna

Spicy tuna mix, cucumber, and avocado.

9

## Philadelphia

Salmon, cream cheese, cucumber, and avocado.

11

## Alaska

Crab, cucumber, and avocado topped with salmon.

12

## Dragon

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

13

## Red Dragon

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

13

## White Dragon

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

13

## Rainbow

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

13



## Crunch

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

13

## Spicy Crunch

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

14

## Pacific

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

14

## Cherry Blossom

Shrimp tempura, crab, cucumber topped with fresh tuna, eel sauce, sriracha vinaigrette, fresh onions, and tobiko.

14

## Creamy Crunch

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

14

## Garlic Shrimp

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

14





# SIGNATURE ROLLS

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

**Diablo** 14  
Shrimp tempura, crab, cucumber, topped with tuna, spicy mayo, eel sauce, habanero sauce, green onions, and sliced jalapeños.

**Volcano** 14  
Crab, cucumber, avocado topped with spicy tuna mix, eel sauce, spicy mayo, habanero sauce, and green onions.

**Ichiban** 14  
Shrimp tempura, crab, cucumber topped with seared tuna, eel sauce, spicy mayo, and crispy onions.

**Sun Valley** 14  
Shrimp tempura, crab, cucumber then topped with salmon, fried onions, K-chili sauce, and lemon aioli.

**Salmon Skin** 14  
Salmon Skin, cucumber, crab topped with eel sauce, and spicy mayo.

**Bonita** 14  
Shrimp tempura, crab, cream cheese, topped with salmon, thin lemon slices, onion, cilantro, K-chili sauce, and lemon aioli.



**SUN VALLEY**



**BONITA**

**Chicken Katsu** 14  
Crispy chicken katsu, cucumber, pickle radish, topped with katsu sauce, spicy mayo, and green onions.

**Thai Peanut** 14  
Shrimp tempura, crab, cucumber, topped with ebi shrimp, avocado, peanuts, green onions, crunch flakes, and peanut sauce.

**Miyako** 14  
Shrimp tempura, crab, cream cheese topped with salmon, sweet sauce, garlic mayo, and fresh onions.

**Ninja** 14  
Shrimp tempura, crab, cream cheese topped with spicy tuna mix, eel sauce, spicy mayo, habanero sauce, and crunch flakes.

**Saipan** 15  
Shrimp tempura, crab, cucumber topped with tuna, thin lemon slices, eel sauce, sriracha vinaigrette, spicy mayo, fresh onions, and tobiko.



**SAIPAN**



# SIGNATURE ROLLS

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

## Shogun

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

15

## Bronco

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

15

## Samurai

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

15

## Spider

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

15

## Cajun Spider

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

15

## Micron

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

15

## Teriyaki Roll

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

16

## Boise

Crab, avocado, cucumber topped with Hawaiian style Poke, eel sauce, spicy mayo, and green onions.

18





# DEEP FRIED ROLLS

- Bogus** 13  
Shrimp tempura, crab, cream cheese topped with eel sauce, and spicy mayo.
- Crispy Cali** 13  
Crab, cucumber, and avocado deep fried topped with eel sauce.
- Crispy Philadelphia** 13  
Salmon, cream cheese, cucumber, and avocado deep fried topped with eel sauce.
- Firecracker** 13  
Spicy tuna mix, deep fried topped with eel sauce, and spicy mayo.
- Mount Haku** 14  
Shrimp tempura, crab, cream cheese topped with crab mix, house mayo, and sweet sauce.
- Fuji Mountain** 14  
Tuna, salmon, eel, cream cheese deep fried topped with eel sauce, spicy mayo, sriracha, tobiko, and green onions.
- Table Rock** 14  
Cream cheese, shrimp tempura, crab, deep fried, then topped with green onion, tobiko, K-chili sauce, and lemon aioli.



**FUJI MOUNTAIN**



**TABLE ROCK**

# BAKED ROLLS

- Tiger** 14  
Shrimp tempura, crab, cream cheese, topped with salmon, spicy mayo, eel sauce, and sweet sauce then baked.
- Baked Salmon** 14  
Crab, avocado, topped with salmon, eel sauce, sweet sauce, and house mayo then baked.
- Baked Scallop** 14  
Crab, avocado topped with scallop, eel sauce, and house mayo then baked.
- Baked Lobster** 16  
Crab, avocado topped with lobster meat, eel sauce, and house mayo then baked.
- Cajun Baked Lobster** 16  
Crab, avocado topped with lobster meat, eel sauce, Cajun seasoning, and spicy mayo then baked.



**BAKED SALMON**

# VEGGIE ROLLS

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



**CUCUMBER MAKI**

- 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** 11  
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.
- Veggie Tempura Roll** 13  
Assorted deep fried vegetables, topped with crunch flakes, and eel sauce.



# ENTREES

- Chicken Teriyaki Plate** 16  
Tender fire-Grilled chicken in our homemade teriyaki sauce. Served with rice, salad, and miso.
- Spicy Chicken Teriyaki Plate** 16  
Tender fire-Grilled chicken in our homemade spicy teriyaki sauce. Served with rice, salad, and miso.
- Tofu Plate** 14  
tofu served with our homemade teriyaki sauce on the side. Served with rice, salad, and miso.  
**Deep Fried or Steamed**
- Beef Teriyaki Plate** 17  
Juicy USDA fire grilled beef in our homemade teriyaki sauce. Served with rice, salad, and miso.
- Bulgogi Plate** 17  
Sliced rib eye marinated in our homemade Korean BBQ sauce. Served with rice, salad, and miso.
- Don Katsu Plate** 17  
Panko breaded pork deep fried to golden perfection served with homemade katsu sauce, rice, salad, and miso.
- Salmon Teriyaki Plate** 19  
Grilled salmon fillet done teriyaki style served with rice, salad, and miso.
- Gyoza Plate** 14  
Deep fried gyoza (dumplings) served with rice, salad, miso.



- Sushi Combo** 18  
8pc California roll served with 2pc tuna, 2pc salmon, 2pcs red snapper, and 2pc ebi shrimp.
- Unagi Don (Eel Bowl)** 18  
Fresh water eel, pickled radish, green onions, and masago over bed of rice served with miso.
- Sashimi Rice Salad** 19  
Assortment of fresh fish over spring mix salad and rice. Served with miso and special spicy sauce on the side.
- Hawaiian Poke Bowl** 19  
Hawaiian style mixed poke over spring mix and rice served with miso.
- Chirashi Bowl** 20  
Assorted Chef's Choice Sashimi served on a bed of sushi rice. Served with miso.
- Sashimi Combo** 29  
14 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** 10  
House ramen with vegetables and egg.

**Veggie Ramen** 13  
House ramen with extra/seasonal vegetables and egg.

**Cheese Ramen** 13  
House ramen with cheese, vegetables, and egg.

**Grilled Chicken Ramen** 13  
House ramen with grilled chicken, vegetables, and egg.

**Kimchi Ramen** 13  
Spicy house ramen with kimchi (Korean spicy fermented cabbage), vegetables, and egg.

**Seafood Ramen** 13  
House ramen with seafood mix, vegetables, and egg.

**Udon** 11  
Thick Japanese wheat noodles in our homemade soy broth, vegetables soup.

**Tempura Udon** 15  
Thick Japanese wheat noodles in our homemade soy broth, vegetables soup. Served with assorted tempura on the side.



**KIMCHI RAMEN**



**UDON**



**KIDS BULGOGI**

## KIDS BENTO 9.5

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 10
- Choco Fish 9
- Mochi Ice Cream 6
  - Strawberry
  - Green Tea
  - Mango
  - Red Bean



**CHOCO FISH**

**MOCHI ICE CREAM**



# SAKE SELECTIONS



## Ozeki Hot 'Classic'

Junmai | 16% ABV

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

Small \$6.5  
Large \$9.5



## Ozeki One Cup

Junmai | 14% ABV

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

180ml \$7



## 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 \$15



## Karatamba 'Dry Wave'

Honjozo (fortified) | 15% ABV

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

300ml \$15



## 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 flavored Nigori

Unfiltered | 9% ABV

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

- Strawberry
- Pineapple
- Yuzu

300ml \$17



## Ozeki Nigori

Unfiltered | 14.5% ABV

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

375ml \$15



## 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 \$15



## Sayuri 'Small Lily'

Unfiltered | 12.5% ABV

A refreshing aroma, natural sweetness and smooth aftertaste.

300ml \$15



# 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 \$14



## Hana Awaka 'Peach'

Sparkling | 7% ABV

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

250ml \$14



## 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 \$15

# BEER SELECTIONS

Asahi	\$9.5		
Kirin	\$6/\$9.5	Corona	\$5.5
Sapporo	\$6/\$9.5	Bud Light	\$5.5
Bluemoon	\$6	Hefe	\$5.5
10 Barrel IPA	\$6	Coors Light	\$5.5



# SOJU & SELTZER

Han Jan Soju (Apple or Peach) \$14

Sangaria CHU-HI (Lemon) \$7

# WINE SELECTIONS

Kikkoman Plum Wine	\$6/\$16	Salmon Creek Cabernet	\$8/\$23
Salmon Creek Chardonnay	\$8/\$23	Salmon Creek Merlot	\$8/\$23
Salmon Creek Pinot Grigio	\$8/\$23		

# NON-ALCOHOLIC BEVERAGES

Soda	(Coke, Diet Coke, Root Beer, Lemonade, Sprite, Gold Peak Tea (unsweetened))	\$3
Hot Tea	(Green Tea, Jasmine Tea)	\$2/\$5 (cup/pot)
Juice	(Apple, Fruit Punch, Grape-Apple)	\$2
Japanese Soda (Ramune)		\$4





# SHOGUNS MERCHANDISE

## T-SHIRTS

Sizes range from Small to X Large  
Other sizes available upon request

**\$25**



**FRONT**

**BACK**

## HOODIES

Sizes range from Small to X Large  
Other sizes available upon request

**\$45**



**FRONT**

**BACK**



## STICKERS

SMALL

LARGE

**\$2 • \$5**



**GIFT CARDS AVAILABLE!**  
**PHYSICAL OR E-GIFT CARDS!**