

JAPANESE SALAD BOWLS

サラダボウル

POKE SALAD BOWL | \$15.5

Assorted Sashimi, Avocado, Fish Roe, Nori with Sesame Ginger Dressing

TUNA AVOCADO SALAD | \$15.5

Tuna Sashimi & Avocado over Spring Mix Greens with Garlic Dressing

SALMON AVOCADO SALAD | \$14

Salmon Sashimi & Avocado over Spring Mix Greens with Garlic Dressing

WILD MUSHROOM SALAD BOWL | \$8

Sautéed Seasonal Mushrooms served with Spring Mixed Greens with Soy Ginger Dressing *V

ADD CHICKEN \$3

ADD BEEF \$6

ADD SALMON \$4

TOFU AVOCADO SALAD | \$11

Tofu & Avocado over Spring Mixed Greens with Garlic Dressing *V

OTSUMAMI | APPETIZERS

SMALL PLATES / SHAREABLES

EDAMAME | \$5

Boiled and Salted

MISO SOUP | \$4.5

Tofu, Soybean Paste, Seaweed & Scallions

WHOLE SQUID | \$15

Charcoal Grilled with Soy & Ginger Sake Dip

AGEDASHI TOFU | \$7

Served deep fried with a Ponzu Dipping Sauce *V

KARA-AGE | \$8

Japanese Style Deep Fried Chicken served with a Ponzu Dipping Sauce

PORK SHUMAI | \$8

Steamed Pork Dumplings - 5pc

SHRIMP SHUMAI | \$7

Steamed Shrimp Dumplings - 5pc

VEGGIE GYOZA | \$7

Steamed Vegetables Dumplings - 5pc *V

PORK GYOZA | \$7

Steamed Pork Dumplings - 5pc

CHICKEN GYOZA | \$7

Steamed Chicken Dumplings - 5pc

KIMCHI | \$5

Pickled Cabbage

SPICY TUNA TARTARE | \$14

Micro Greens, Cucumber, Avocado & Cilantro mixed with a Spicy Aioli

PORK BELLY BUN | \$8

Braised Pork Belly and Pickled Vegetables served on Asian Steamed Bun | 2pc

SHRIMP & VEGETABLE TEMPURA | \$8

Assorted Deep Fried Japanese Vegetables and Shrimp

SEAWEED SALAD | \$6

Seaweed tossed in Vinaigrette *V

*V - Vegetarian

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SUSHI 寿司 & SASHIMI 刺身 ASSORTMENT

SERVED WITH MISO SOUP | ALL FISH SELECTIONS ARE CHEF'S CHOICE. NO SUBSTITUTIONS

SUSHI REGULAR | \$29

Chef's Choice | 7pc nigiri and 1 roll

SUSHI DELUXE | \$36

Chef's Choice | 10pc nigiri and 1 roll

SUSHI & SASHIMI COMBO | \$39

Chef's Choice | 7pc sashimi, 5pc nigiri and 1 roll

OMAKASE | \$90

Chef's Choice | sashimi & nigiri | house salad | *serves 2 people

SASHIMI REGULAR | \$32

Chef's Choice | 12pc sashimi

SASHIMI DELUXE | \$39

Chef's Choice | 18pc Sashimi

OMAKASE PREMIUM | \$120

Chef's Choice | Served with Live Lobster Sashimi (based on availability), nigiri & sashimi | house salad | *serves 2 people

TATAKI たたき

HAMACHI TATAKI | \$16

Seared Yellowtail with Ponzu Sauce

SALMON TATAKI | \$12

Seared Salmon with Ponzu Sauce

TUNA TATAKI | \$14

Seared Tuna served with Ponzu Sauce

WAGYU TATAKI | \$29

Seared Japanese Grade A5 Beef with Ponzu Sauce

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ROBATAYAKI ろばた

ONE SKEWER PER ORDER

POULTRY, BEEF & PORK:

CHICKEN & SCALLION YAKITORI | \$4

CHICKEN GIZZARDS | \$4

TSUKUNE (CHICKEN MEATBALL) | \$4

CHICKEN WINGS | \$6 (2pc)

CHICKEN HEARTS | \$4

CHICKEN LIVERS | \$4

WAGYU BEEF | \$17.5

FILET MIGNON | \$9

PORK BELLY | \$7

KUROBOTA SAUSAGE | \$6

GRILLED SHORT RIBS | \$10.5

RACK OF LAMB | \$8

BEEF TONGUE | \$6

SEA FOOD:

BABY OCTOPUS | \$7

PRAWN | \$8

MISO SEA BASS | \$9

SALMON | \$7

DIVER SCALLOPS | \$9

HAMACHI KAMA (check availability) | \$14.5

SANMA - GRILLED SAURY FISH | \$8

MAINE LOBSTER - MP

VEGETABLES:

SHIITAKE MUSHROOMS | \$4

KING OYSTER MUSHROOMS | \$4.5

CORN | \$3

SHISHITO PEPPERS | \$4

BRUSSELS SPROUTS | \$4

ASPARAGUS | \$5

AVOCADO | \$5

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DONBURI ドンブリ

JAPANESE RICE BOWLS

KATSU CURRY | \$12

Choice of Panko Breaded Pork or Chicken Cutlets served with carrots, potatoes and other vegetables

KATSU DON | \$12

Panko Breaded Chicken (Torikatsu) or Pork (Tonkatsu), with egg & scallion & Donburi Sauce

TENTOJI DON | \$13

Shrimp & Vegetable Tempura with Egg & Scallion Donburi Sauce

UNAGI DON | \$18

Broiled Eel drizzled with Unagi sauce

TEKKA DON | \$16

Tuna Sashimi

CHIRASHI | \$18

Thinly sliced Salmon, Tuna, Yellowtail, Flounder & Shrimp

GYU DON | \$14

Soy marinated ribeye, sauteed with cabbage, onions topped off with poached egg

NOODLES & RICE 麺と米

BEEF YAKISOBA | \$13

Sliced Beef, Soba Noodles, Napa Cabbage, Carrots, Red Onions

VEGGIE YAKISOBA | \$12

Soba Noodles, Napa Cabbage, Carrots, Red Onions, Edamame & Mushrooms

CHICKEN YAKISOBA | \$13

Sliced Chicken, Soba Noodles, Napa Cabbage, Carrots, Red Onions

JAPANESE BEEF FRIED RICE | \$11

Beef, Egg & Edamame

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RAMEN ラーメン

SERVED WITH:
SOFT BOILED SEASONED EGG, BAMBOO SHOOTS, ENOKI MUSHROOMS, SPINACH & CORN

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TONKOTSU RAMEN | \$13.5

Classic Style Pork Broth served with Pork Belly Slices

SHOYU RAMEN | \$13.5

Soy Sauce based Broth, served with Pork Belly Slices

VEGGIE RAMEN | \$12.5

Miso Veggie Broth with Tofu, Bamboo, Spinach, Mushroom & Corn *V

MISO RAMEN | \$14.5

Miso infused Broth served with Pork Belly Slices

CURRY RAMEN | \$14

Curry infused Pork Broth served with Kara-age (Japanese Fried Chicken)

MAKE IT SPICY | \$1

Add our signature spicy sauce to any Ramen selection

RAMEN SIDE ORDER サイドオーダー

PORK BELLY | \$6

BAMBOO SHOOTS | \$2

KARA-AGE | \$5

SEASONED EGG | \$2

BEAN SPROUTS | \$2

TOFU | \$3

CORN | \$2

ENOKI MUSHROOMS | \$2

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LARGE PLATES 大プレート

Served with a choice of White Rice or House Salad

BIFUTEKI - NEW YORK STRIP | \$35

12oz. Char Grilled New York Strip served with Seasonal Vegetables & House-Made Soy, Sake, Mirin & Mushroom Reduction

WAGYU BEEF | \$69

4oz. Japanese A5 Grade, served with Seasonal Vegetables

GRILLED PRAWN | \$25

Jumbo Char-Grilled Prawns served with Seasonal Vegetables

CHAR GRILLED SALMON TERIYAKI | \$24.5

10oz Grilled Salmon served with Seasonal Vegetables

CHAR GRILLED CHICKEN TERIYAKI | \$19.5

Grilled Chicken Thigh served with seasonal vegetables

MISO EGGPLANT | \$15

Asian Eggplant, Edamame served with house made Sake-Mirin & Mushroom Reduction *V

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