

## MAKI SUSHI (Roll)

<b>California Roll</b> Snow Crab, Avocado, and Cucumber	\$5.25
<b>Tekka Maki</b> Fresh Tuna	\$5.25
<b>Kappa Maki</b> Cucumber	\$4.25
<b>Negi Hama</b> Yellowtail and Scallions	\$5.25
<b>Sake Maki</b> Salmon and Scallions	\$5.00
<b>Utah Roll</b> Crab, Avocado, Cucumber, Tuna and Flying Fish Eggs	\$6.75
<b>Alaska Roll</b> Crab, Avocado, Cucumber, and Salmon	\$6.75
<b>Wasatch Roll</b> Spicy Yellowtail, Salmon, Avocado, and Flying Fish Eggs	\$6.75
<b>Unagi Maki</b> Unagi, Avocado, and Cucumber	\$6.50
<b>Pokemon Roll</b> Lettuce wrapped shrimp, Masago, and Crab on Soybean Paper	\$8.25
<b>Vegetable Roll</b> Cucumber, Yamagobo, Avocado, Sprouts, and Japanese Pickle	\$5.25
<b>Sunset Roll</b> Tuna, Yellowtail, Salmon, Crab, Cucumber, and Masago on Top	\$8.50
<b>Rainbow Roll</b> Assorted fresh fish wrapped around a California Roll	\$11.75
<b>Mars Roll</b> Shrimp Tempura, Cucumber, Crab, and Tuna on top	\$12.25
<b>Salmon Skin Roll</b> Broiled Salmon Skin, Cucumber, Yamagobo, and Sprouts	\$5.75
<b>Spider Roll</b> Fresh Soft Shell Crab, Avocado, Cucumber, Crab, and Fish eggs	\$9.95
<b>Tempura Shrimp Roll</b> Tempura Shrimp with Avocado, Crab, and Cucumber	\$8.25
<b>Crunch Roll</b> Crab, Cucumber, Tempura Shrimp, and Tempura Crunch on top	\$8.25
<b>Philadelphia Roll</b> Smoked Salmon, Cream Cheese, and Avocado	\$6.95
<b>Funky Roll</b> Salmon, Avocado, Tuna, Funky sauce, and Tempura Fried	\$8.25
<b>Las Vegas Roll</b> Salmon, Crab, Cream Cheese, Avocado, and Tempura Fried	\$8.95
<b>Spicy Tuna</b> Tuna, Cucumber, Sprouts, and Fish Eggs	\$6.75
<b>Spicy Tuna w/ Sisito</b> Tuna, Cucumber, Sprouts, Fish Eggs, and Japanese Pepper	\$7.25
<b>Spicy Yellowtail</b> Yellowtail, Cucumber, Sprouts, and Fish Eggs	\$6.75
<b>Spicy Octopus</b> Octopus, Cucumber, Sprouts, and Fish Eggs	\$6.75
<b>Spicy Scallop</b> Scallop, Cucumber, Sprouts, and Fish Eggs	\$7.25
<b>Spicy Calamari</b> Calamari, Crab, and Cucumber	\$8.50
<b>No Name</b> Crab, Albacore Tuna, Spicy Mayo, and Fish Eggs	\$6.50
<b>Baked Halibut</b> Crab, Avocado, Tempura Shrimp w/ Halibut on Top	\$11.95
<b>Samurai</b> Crab, Unagi, Tempura Shrimp, Inari, and Kanpyo	\$8.95
<b>Citrus Salmon</b> Vege Roll w/ Salmon, Lemon, and White Onions	\$12.50
<b>Silver Lake</b> Crab, Unagi, Scallop, and Tempura Fried	\$9.95
<b>Spring Asparagus</b> Unagi, Asparagus, Avocado, Cucumber, and Spicy Tuna on Top	\$12.50

## NIGIRI SUSHI (2 Pieces)

<b>Maguro</b>	Tuna	\$5.50
<b>Toro</b>	Fatty Tuna	\$MKT
<b>Shiro Maguro</b>	Albacore Tuna	\$5.50
<b>Hamachi</b>	Yellowtail	\$5.50
<b>Sake</b>	Salmon	\$5.25
<b>Smoked Sake</b>	Smoked Salmon	\$5.50
<b>Ebi</b>	Shrimp	\$4.75
<b>Ama Ebi</b>	Sweet Shrimp	\$7.50
<b>Kani</b>	Snow Crab	\$4.95
<b>Mirugai</b>	Giant Clam	\$MKT
<b>Tako</b>	Octopus	\$5.50
<b>Ika</b>	Squid	\$4.75
<b>Tai</b>	Red Snapper	\$5.50
<b>Uni</b>	Sea Urchin	\$MKT
<b>Ikura</b>	Salmon Eggs	\$6.25
<b>Tobiko</b>	Flying Fish Eggs	\$4.95
<b>Masago</b>	Sweet Eggs	\$4.75
<b>Hotategai</b>	Scallop	\$5.75
<b>Hokkigai</b>	Surf Clam	\$4.75
<b>Hirame</b>	Halibut	\$5.50
<b>Unagi</b>	Freshwater Eel	\$5.50
<b>Anago</b>	Saltwater Eel	\$5.75
<b>Tamago</b>	Egg Omelet	\$3.75

## SASHIMI (6 pieces)

<b>Maguro</b>	Tuna	\$12.95
<b>Hamachi</b>	Yellowtail	\$12.95
<b>Sake</b>	Salmon	\$11.95
<b>Hirame</b>	Halibut	\$12.95
<b>Tako</b>	Octopus	\$11.95
<b>Shiro Maguro</b>	Albacore Tuna	\$11.95

## SASHIMI COMBO

<b>Small Sashimi</b> (9 Pieces, Chef's Choice)	\$15.95
<b>Medium Sashimi</b> (15 Pieces, Chef's Choice)	\$21.95
<b>Large Sashimi</b> (25 Pieces, Chef's Choice)	\$29.95

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information.

## APPETIZERS

### GYOZA

Japanese Pot Sticker  
\$4.50

### AGEDASHI

Deep fried tofu  
with tempura sauce  
\$4.50

### YAKITORI

Skewered chicken  
with teriyaki sauce  
\$4.99

### SHRIMP TEMPURA

Deep fried shrimp and vegetables  
\$7.50

### VEGGIE TEMPURA

Deep fried veggies  
\$5.95

### SOFT SHELL CRAB

Deep fried soft shell crab  
\$8.50

### TUNA TATAKI

Seared tuna salad  
\$11.95

### CRISPY CALAMARI

Tempura fried calamari  
\$6.75

### GREEN MUSSELS

Served with spicy mayo & eel sauce  
\$6.50

### SEAWEED SALAD

\$5.50

### SMOKED SQUID SALAD

\$6.50

### EDAMAME

\$3.50

## DESSERTS

### TEMPURA ICE CREAM

Fried Ice Cream  
\$3.50

### ICE CREAM

Green tea or Red bean  
\$2.95

## BEVERAGES

### GREEN TEA SOFT DRINKS

\$1.50

\$1.50 (PEPSI,DIET PEPSI,SLICE,DR.PEPPER,MOUNTAIN DEW,LIPTON ICED TEA,LEMONADE)

### SAKE

SHO CHIKU (Hot, Small) \$4.50  
SHO CHIKU (Hot, Large) \$6.50  
MOMOKAWA (Cold) \$5.50

### BEER

ASAHI \$6.50  
KIRIN ICHIBAN (S) \$4.25  
KIRIN ICHIBAN (L) \$6.50  
SAPPORO (S) \$4.25  
SAPPORO (L) \$6.50  
BUDWEISER \$2.99  
BUD LITE \$2.99

### WINE

RED MERLOT \$4.50 (Bottle \$21.00)  
CABERNET \$4.50  
WHITE CHARDONNAY \$4.50 (Bottle \$21.00)  
WHITE ZINFANDEL \$4.50  
PLUM WINE \$4.50 (Bottle \$18.00)

## SIDE ORDERS

MISO SOUP \$2.00

STEAMED RICE \$1.50

GREEN SALAD \$2.00

## **CHICKEN** (Served w/ soup and rice)

**CHICKEN KARAAGE** ..... **\$8.95**

*Japanese style spicy fried chicken*

**TERIYAKI CHICKEN BENTO** ..... **\$8.95**

*Teriyaki chicken served with gyoza or california roll*

**OYAKO DON** ..... **\$7.95**

*Chicken with vegetables and eggs served with special sauce over steamed rice*

**TORI DON** ..... **\$7.95**

*Broiled chicken & tempura veggie with teriyaki sauce served over steamed rice*



## **BEEF & PORK** (Served w/ soup and rice)

**BEEF TERIYAKI** ..... **\$7.95**

*Broiled tender beef steak with teriyaki sauce*

**TERIYAKI BEEF BENTO** ..... **\$8.95**

*Teriyaki beef served with gyoza or california roll*

**TONKATSU** ..... **\$7.95**

*Seasoned deep fried pork cutlet served with katsu sauce*

**BEEF DON** ..... **\$7.95**

*Broiled beef & tempura veggie with teriyaki sauce served over steamed rice*



## **SEAFOOD & VEGETABLE** (Served w/ soup and rice)

**SALMON TERIYAKI** ..... **\$8.95**

*Broiled tender salmon with teriyaki sauce*

**TOFU STEAK** ..... **\$7.95**

*Stacked broiled tofu and veggie*

**SEAFOOD TEMPURA** ..... **\$10.95**

*Jumbo shrimps, Salmon, Squid, Red Snapper and veggie tempura*

**TEN-DON** ..... **\$7.95**

*Jumbo shrimps & assorted veggies tempura over steamed rice*

**SHRIMP TEMPURA BENTO** ..... **\$9.95**

*Tempura shrimps and choice of teriyaki beef, teriyaki chicken, gyoza or California roll*

**UNAGI DON** ..... **\$8.95**

*Broiled freshwater eel served with eel sauce over steamed rice*



## **NOODLES**

**YAKISOBA** ..... **\$7.95**

*Pan fried noodles with your choice of chicken or beef*

**TEMPURA UDON** ..... **\$8.95** (w/ shrimp \$3.00 extra)

*Noodle soup with tempura vegetables*

## COMBOS

**SUSHI COMBO I** ..... **\$12.95**

*4 pieces of nigiri sushi served with California roll*

**SUSHI COMBO II** ..... **\$14.95**

*6 pieces of nigiri sushi served with Tuna roll*

**SUSHI COMBO III** ..... **\$18.95**

*8 pieces of nigiri sushi served with Utah roll*

**MAKI ROLL COMBO** ..... **\$12.95**

*California, Spicy Tuna, and Cucumber Roll*

**SMALL SASHIMI COMBO** ..... **\$15.95**

*9 pieces, Chef's choice*

**MEDIUM SASHIMI COMBO** ..... **\$21.95**

*15 pieces, Chef's choice*

**LARGE SASHIMI COMBO** ..... **\$29.95**

*25 pieces, Chef's choice*



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