



# MENU

## Appetizers

### Edamame

Boiled, salted soybean pods. \$10

### Stir-Fried Edamame

Pan-fried soy edamame beans in our house spicy sesame oil and hot chili sauce. \$13

### Gyoza

Pan-fried or steamed dumplings served with our homemade dumpling sauce. Chicken or pork. \$11

### Vegetable Tempura

Assorted fresh veggies fried in a crispy light Japanese batter, served with house-made ponzu sauce. \$14

### Seafood Tempura Combo

A combination of shrimp, calamari, mussels, surf clams, and crab sticks fried in a crispy light Japanese batter, served with homemade ponzu sauce. \$19

### Togarashi Mussels

Baked fresh mussels with spicy togarashi mayo sauce, topped with tobiko and green onions. \$18

### Fried Calamari

Fried hand-breaded togarashi pepper squid, served with our homemade Japanese sesame oil katsu sauce. Market Price

### Tacos

Beef tenderloin tacos with pickled onions, cilantro, and creamy avocado sauce. \$16

### Hamachi Kama

Togarashi-seasoned Japanese yellowtail collar, grilled to perfection, drizzled with unagi sauce, served with ponzu sauce. Offered based on availability. \$19

### Yuzu Ceviche

Large shrimp marinated in citrus juices, cilantro, tomatoes, onions, and drizzled with our homemade yuzu dressing, served with homemade wonton chips or sliced cucumbers. \$18

### Chicken or Beef Yaki-Tori

Marinated grilled chicken or certified angus beef tenderloin skewers served with our homemade teriyaki sauce. Chicken \$13 Beef \$19

### Spicy Hamachi Tataki

Seared togarashi pepper yellowtail with freshly fried serrano pepper slices, drizzled with house-made yuzu sauce. \$19

### Ahi Tataki

Seared togarashi-rubbed tuna over mixed greens and green onions, served with ponzu sauce. \$20

### Serrano Hamachi Poke

Cubes of fresh hamachi, mangoes, fresh serrano peppers, avocado, marinated in our house-made yuzu sauce, served with homemade wonton chips or sliced cucumbers. \$20

### Ahi Poke

Cubes of fresh tuna, avocado, and green onions marinated in our homemade spicy poke sauce, served with homemade wonton chips or sliced cucumbers. \$21

## Soups & Salads

### Miso Soup

Japanese miso broth with tofu, green onions and nori. \$8

### Mushroom Soup

Clear vegetable broth with mushrooms, green onions, and tempura crunch. \$7

### Tom Yum Ramen

Spicy seafood broth with vegetables, shrimp, scallops, calamari, mussels, and ramen noodles. \$22

### Veggie Miso Ramen

Vegetables and miso broth with tofu, mushrooms, green onions, and ramen noodles. \$17

### Seaweed Salad

Marinated seaweed with sesame oil and seeds. \$9

### House Salad

Heritage blend mixed greens, tomatoes, cucumbers, and onions with house-made carrot ginger dressing. Base \$13 Chicken \$21 Salmon \$25 Tuna \$27

### Asian Salad

Combination of mixed greens, seaweed, roasted sesame oil, edamame beans and wonton chips. Base \$14 Chicken \$22 Salmon \$26 Tuna \$28

### Poke Bowl Salad

Iceberg lettuce bowl, avocado, mango, cucumbers, and green onions topped with fresh ahi poke. \$25

## From Our Kitchen

### Tenderloin

Certified angus beef tenderloin cooked to perfection with mushrooms and hibachi sauce, served with Jasmine white rice and toasted sesame oil grilled asparagus. Market Price

### Chicken Teriyaki

Chicken breast glazed with house-made teriyaki sauce, sesame seeds, and green onions, served with Jasmine white rice and steamed broccoli. \$25

### Prawns

Large prawns cooked with fresh ginger and garlic, house-made teriyaki sauce, served over egg and onions fried rice. Market Price

### Salmon

Lightly togarashi-seasoned sushi-grade salmon cooked to perfection, glazed with house-made honey miso sauce, green onions, served with Jasmine white rice and seasonal sautéed veggies. \$39

### Tofu

Pan-fried tofu, glazed with house-made teriyaki sauce, sesame seeds, and green onions, served with Jasmine white rice and seasonal sautéed veggies. \$18

### Veggie Bowl

Bowl of jasmine white rice, grilled mushrooms, broccoli, asparagus, and onions, teriyaki sauce, and sesame seeds. \$16

### Hibachi Scallops

Large sea-seared scallops cooked with hibachi sauce, served with Jasmine white rice and steamed asparagus. Market Price

### Edamame & Tofu Fried Rice

Pan-fried tofu and edamame beans over an egg and vegetable fried rice. \$18

### Sides

Jasmine Rice \$7

Steam Broccoli \$8

Steam Asparagus \$8

Grill Asparagus \$9

Seasonal Vegetables \$8

Fried Rice \$7

Sushi Rice \$7



# Sushi Rolls

Sushi refers to a rice-based roll, usually accompanied by additional condiments, vegetables, and/or raw or cooked fish.

## Ichiban Roll

Spicy crab salad, cream cheese, panko crust tempura fried maki topped with unagi and our house-made spicy garlic aioli sauce, and sesame seeds. \$14

## California Roll

Avocado, cucumber, and crab meat maki topped with fish roe. \$11

## Dynamite Roll (Short)

Ahi tuna, sriracha sauce, cucumbers, avocado, green onions, tempura crunch, and a sprinkle of togarashi pepper on top. \$14

## Philadelphia Roll

Smooth cream cheese meets smoked salmon, cucumbers, green onions, topped with sesame seeds. \$12

## Veracruz Roll

Crispy black tiger tempura shrimp, caramelized onions, and asparagus, topped with fresh ahi tuna, avocado, spicy mayo, unagi sauce, and sesame seeds. \$20

## The Bay Port Roll

Tempura shrimp, avocado, and cream cheese roll, topped with scallops tartare and fish roe. \$21

## Volcano Roll

Tempura shrimp, cream cheese, and homemade honey sriracha buffalo sauce, topped with spicy tuna tartare. \$19

## San Francisco Roll

Spicy mayo, avocado, kani kama, cucumber roll, topped with togarashi pepper. \$11

## Ebi Roll (Short)

Ebi shrimp, avocado, cilantro, cucumber, and mango topped with sweet chili sauce. \$14

## Taly's Roll (Soy Paper)

Tempura shrimp, roasted garlic, cilantro, cucumber, avocado on top, and sweet chili sauce. \$18

## Rainbow Roll

Kani kama, cucumber roll topped with fresh fish, avocado, sesame seeds. \$20

## Shrimp Tempura Roll

Crispy black tiger tempura shrimp, avocado, and cucumber, topped with spicy mayo sauce and sesame seeds. \$14

## Caliente Roll

Tempura fresh serrano peppers and green onions, cilantro, maki, topped with shrimp ceviche. \$16

## Hawaiian Roll (Short)

Ahi tempura, mango, and avocado, topped with fish roe and a drizzle of spicy mayo sauce. \$14

## Spicy Tuna Roll

Fresh spicy ahi tuna mix, avocado, cucumber topped with togarashi pepper. \$13

## Spicy Salmon Roll

Fresh spicy salmon mix, avocado, cucumber topped with togarashi pepper. \$12

## Hot Hamachi Roll

Crispy tempura shrimp, avocado, and caramelized onions, topped with seared hamachi, fried serrano peppers, and a drizzle of yuzu sauce. \$20

## Kama-Sake Roll

Tempura kani kama stick, avocado, and cucumber, topped with spicy salmon tartare. \$14

## The Real Deal

Panko-crust ed escolar, cream cheese, and avocado maki, topped with fish roe and spicy garlic aioli. \$17

## Surf and Turf Roll

Scallops, green onions, and steamed asparagus, topped with togarashi tenderloin tataki and white miso ginger sauce. \$22

## Caterpillar Roll

Unagi, cucumber, and green onions maki, topped with avocado, sesame seeds, and unagi sauce. \$17

## Super Tuna Roll

Spicy ahi tartare, cucumber, roll, topped with super white tuna and fish roe. \$19

## Alligator Roll

Tempura shrimp and green onions maki, topped with unagi, avocado, unagi sauce, and sesame seeds. \$19

## Tossie Roll

Cream cheese, unagi, and avocado roll, topped with unagi sauce and green onions. \$14

## Super Smoky Roll

Smoked salmon, caramelized onions, and cucumber roll, topped with baked salmon and spicy garlic aioli. \$19

## Hot Sake Roll

Crispy tempura shrimp, cream cheese, and honey sriracha buffalo sauce maki, topped with baked salmon, avocado, spicy garlic aioli, unagi sauce, and green onions. \$22

## Veggie and Vegan

### The Green Bay Roll

Avocado, steamed asparagus, and Japanese mint roll, topped with fresh mango and miso ginger sauce. \$12

### The Wonderful Roll

Caramelized onions, avocado, and pickled daikon radish roll, topped with sesame oil-roasted peppers and miso ginger sauce. \$14

### Futomaki Roll

Avocado, cucumber, asparagus, pickled daikon radish, roasted peppers, and caramelized onions. \$14

### Tofu Roll

Tofu tempura and cucumber maki, topped with avocado, sesame seeds, and unagi sauce on top. \$13

### Ocean and Land Roll

Avocado, cucumber roll topped with seaweed salad. \$12

### Everything Tempura

Tempura, avocado, tofu, green onions, and sesame seeds. \$14

## Nigiri

Nigiri is sashimi served on top of sushi rice.

Maguro \$10

Sake \$9

Hamachi \$10

Unagi \$10

Kaibashira \$10

Ebi \$9

Escolar \$9

Masago \$9

Ika \$9

Suzuki\* \$10

Smoked Salmon \$9

## Sashimi

Sashimi consists of slices of raw fish and is often garnished with vegetables such as daikon radish.

Maguro\*\*

Sake \$40

Hamachi \$42

Unagi \$35

Kaibashira\*\*

Escolar \$38

\*Note: Suzuki dishes are offered based on availability.

\*\*Market price

## Traditional Makis

Maki is a sushi roll with rice on the inside, cut into pieces.

Teka Maki \$10

Sake Maki \$9

Negi Hamachi \$10

Unagi Maki \$10

Kaibashira Maki \$11

Ebi Maki \$9

Escolar Maki \$9

Ika Maki \$9

Suzuki Maki\* \$9

## Hand Rolls

Sushi rolled into a cone shape, also known as temaki.

Spicy Maguro \$10

Spicy Sake \$9

Spicy Hamachi \$10

Unagi \$9

Spicy Kaibashira \$11

Ebi \$10

Escolar \$10

Masago \$9

Ika \$10

Suzuki\* \$10

Smoked Salmon \$10

## Sampler & Combo

### Assorted Chef's Choice Sashimi \$40

A delightful selection of 16 carefully curated pieces of raw fish.

### Hot Sake Combo \$50

6 pieces of nigiri, 8 pieces of sashimi, and traditional maki, all with your choice of soup or house salad.

## After Dinner

### Chocolate Cheesecake \$11

### House-made Crème Brûlée \$12

### Mixed Berries Cheesecake \$11



Certain dishes are available as gluten-free options; please ask your server. Soy paper is available upon request for an additional charge. Customizing your order may result in extra costs.