

SOUP & SALAD

Seaweed Salad	\$9
Avocado Salad	\$13
Salmon Skin Salad	\$15
Garden Salad	\$8
*Kani Salad	\$11
*Sashimi Salad	\$18
Dices of variety sashimi with romaine heart salad, in wasabi yuzu sauce	
*Pepper Tuna Salad	\$17
Miso Soup	\$4
Clam Miso Soup	\$6.5
Hot Seafood Miso Soup	\$7.5
Lobster Soup	\$11
Grilled Chicken Salad	\$17
With Mix Nuts	



Teriyaki Chicken

KITCHEN APPETIZER

Pork Gyoza	\$8.5
Vegetables Gyoza	\$8.5
Edamame	\$7
Fried Calamari	\$15
Tempura Appetizer	\$16
Shrimp & Vegetable	
Spring Roll	\$8
Miso Eggplant	\$11
With sweet miso glaze	
Soft Crab Tempura	\$17
Rock Shrimp Tempura	\$16
Agedashi Tofu	\$8
Shishito Pepper	\$12
Steamed Broccoli	\$8.5
With garlic butter sauce	
Yaki Oyster	\$30 (half dozen) \$60 (a dozen)
Fried oyster with Asian garlic sauce, topped with lemon slice	
Crispy Duck Roll	\$18
Roasted duck with scallion rolled in pancake	
Chicken Yakitori	\$13.5
Grilled chicken on skewers with teriyaki sauce	
Miso Black Cod Appetizer	\$21
Miso Glazed Black Cod, with Asparagus and Squash Soup Base	
Grilled Squid Appetizer	\$19
Crispy Chilean Seabass Appetizer	\$20
Deep Fried Chilean Sea Bass with Mix Vegetables	
Chawanmushi	\$11
Japanese steamed egg custard with mushroom	
EXTRA TOPPING:	
Ikura \$2 / Snow Crab \$4 /	
Clam \$2 / Shrimp \$2 / Truffle \$6	

Chawanmushi



Pork Gyoza

SUSHI APPETIZER

*Yellowtail Jalapeno	\$20
Yellowtail with jalapeno with house yuzu sauce	
*Salmon/Tuna Tartare	\$20.5
Served with avocado and plum sauce	
*Toro Tartare	\$23
Served with avocado and plum sauce	
*Seared Cajun Pepper Tuna	\$19
Seared pepper tuna w. ponzu sauce w. red tobiko and seaweed salad	
*Sushi Taco (3pcs)	\$17
3 pcs of mini taco with guacamole and mixed fish topping, with chef's special sauce	
*Tuna Tataki	\$20.5
With wasabi dressing	
*Tako Su	\$13
Thin sliced octopus w. special sauce	
*Crispy Salmon / Tuna	\$16
Deep fried rice ball with spicy salmon/ tuna on top	
*Tuna Sushi Pizza	\$18
Toasted tortilla, guacamole, tuna, tobiko, with spicy mayo	
Lobster Ball	\$16
Lobster salad mixed with crunchy, wrapped in avocado slices, with toasted mayo and kani on top	

SUSHI OR SASHIMI

TUNA		SALMON	
*Tuna Akami	\$7	*Scottish Salmon Sake	\$6.5
*Spicy Tuna	\$5.5	*Smoked Salmon	\$5.5
*Toro	MP	Sumooku	
WHITEFISH		*Salmon Belly	\$8
*Striped Bass	\$5.5	*King Salmon	MP
*Fluke Hirame	\$5.5	Masunosuke	
*Japanese Snapper	MP	Madai	
YELLOWTAIL		SHELL FISH	
*Yellowtail Hamachi	\$6.5	*Scallop Hotate	\$6.5
*Fatty Yellowtail	MP	*Squid Ika	\$5.5
*Amber Jack Kampachi	MP	*Octopus Tako	\$5.5
*Striped Jack Shima Aji	MP	*Crab Stick Kani	\$4.5
ROE		Shrimp Cooked	\$5.5
*Flying Fish Roe Tobiko	\$5	*Sea Urchin Uni	MP
*Salmon Roe Ikura	\$6	*Sweet Shrimp	MP
COOKED		Botan Ebi	
		Egg Custard Tomago	\$5
		Eel Unagi	\$8

* = spicy = Vegan

* Indicates raw or uncooked meat. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food allergies? If you have a food allergy, please speak to your server, chef, manager or the owner.

REGULAR ROLLS

*Tuna Roll	\$8.5
*Salmon Roll	\$8.5
*Yellowtail Scallion Roll	\$8.5
Avocado Roll	\$7
Cucumber Roll	\$7
Oshinko Roll	\$7
Asparagus Roll	\$7
Sweet Potato Roll	\$8.5
*Tuna Avocado Roll	\$9.5
*Tuna Cucumber Roll	\$9.5
*Salmon Avocado Roll	\$9.5
*Salmon Cucumber Roll	\$9.5
*Shrimp Avocado Roll	\$9.5
*Shrimp Cucumber Roll	\$9.5
Eel Avocado Roll	\$9.5
Eel Cucumber Roll	\$9.5
*Spicy Salmon Roll	\$9.5
*Spicy Tuna Roll	\$9.5
*Spicy Yellowtail Roll	\$9.5
*Spicy Kani Roll	\$9.5
*Spicy Scallop Avocado Roll	\$11.5
*Spicy Shrimp Cucumber Roll	\$9.5
*Manhattan Roll	\$9.5
*California Roll	\$8.5
*Philadelphia Roll	\$9.5
*Yellowtail Jalapeno Roll	\$9.5
*Toro Scallion Roll	MP
Boston Roll	\$8.5
*Futo Maki Roll (5pcs)	\$9.5
Shrimp Tempura Roll (5pcs)	\$10
Spider Roll (5pcs)	\$12
Veg Roll (5pcs)	\$8.5

SIGNATURE ROLLS

Dancing Eel Dragon Roll	\$20
In: Eel, Cucumber	
Out: Avocado, Caviar and Eel Sauce	
*Sweet Heart Roll	\$22.5
In: Spicy Manhattan, Avocado	
Out: Topped with Tuna and Spicy Mayo Cut Into 10 Pcs	
*White Tiger Roll	\$23.5
In: Tuna, Salmon, Yellowtail and Avocado	
Out: White Marble Seaweed, Mango Sauce	
*Unicorn Roll	\$22.5
In: Shrimp Tempura, Cucumber	
Out: Spicy Salmon, Avocado with Eel Sauce and Spicy Mayo	
*Samurai Roll	\$23.5
In: Spicy Kani and Shrimp	
Out: Eel, Avocado w. Spicy Sweet Thai Sauce	
*American Dream Roll	\$23.5
In: Shrimp Tempura, Spicy Kani, Avocado	
Out: Lobster Salad, Red Tobiko with Spicy Mayo and Eel Sauce	
*Fire Island Roll	\$22.5
In: Shrimp Tempura and Avocado	
Out: Spicy Tuna, Kani with Spicy Mayo and Eel Sauce	
*Bell Roll	\$22.5
In: Spicy Yellowtail, Cucumber, Avocado	
Out: Yellowtail, Salmon, Jalapeno with Sweet Chili Sauce	
*Masaaki Roll	\$24
In: Salmon, Mango, Cucumber	
Out: Seared Toro w. Mango Sauce & Scallion	
*Wagyu Beef Roll	\$33
In: Lobster Salad, Spicy Shrimp, Cucumber	
Out: Seared A5 Wagyu Beef, Red Tobiko, w. Roasted Garlic & Onion Sauce	
*Green Jade Roll	\$23.5
In: Crabmeat, Eel and Crunch	
Out: Scallop, Avocado w. Thai Butter Sauce	
*Pink Lady Roll	\$23.5
In: White Fish Tempura, Spicy Kani, Avocado	
Out: Spicy Tuna with Yuzu Miso Sauce	
Foie Gras Roll	\$30
In: Kani, Avocado, Oshinko	
Out: Eel and Foie Gras, with Eel Sauce	
*Ocean Roll	\$23.5
In: Spicy Scallop, Avocado	
Out: Seared Salmon, Jalapeno, Wasabi Yuzu Sauce, Chili Sauce	
Volcano Roll	\$22.5
Deep Fried Roll with Tuna, Salmon, White Fish, Avocado, Cheese	
Inside. Topped With Eel Sauce, Spicy Mayo Sauce, Scallion, Tobiko.	
Snow White Roll	\$24
In: Shrimp Tempura, Avocado	
Out: Snow Crab, Crunchy, Tobiko, Topped with Eel Sauce	
*Rock 'n' Roll	\$24
In: Rock Shrimp Tempura, Avocado	
Out: Spicy Crunch Crab, Tobiko, Topped with Spicy mayo	

Fire Island Roll



MAKI DINNER COMBO

Served with soup or green salad

THREE for \$27

*Tuna Roll	*Philadelphia Roll
*Tuna Avocado Roll	Boston Roll
*Spicy Tuna Roll	Oshinko Roll
*Salmon Roll	Eel Avocado Roll
*Salmon Avocado Roll	Eel Cucumber Roll
*Spicy Salmon Roll	Shrimp Avocado Roll
*Yellowtail Scallion Roll	Shrimp Cucumber Roll
*Yellowtail Jalapeno Roll	Avocado Roll
*Spicy Yellowtail Roll	Avocado Cucumber Roll
California Roll	Sweet Potato Roll (+\$1)
Vegetable Roll	Shrimp Tempura Roll (+\$1)

OMAKASE

14 Course Omakase ----- \$98

17 Course Omakase ----- \$138

Tasting Menu ----- \$88

Prix Fixe Menu | Catering Menu
AVAILABLE



LUNCH SPECIAL

MONDAY - SATURDAY | OPEN TO 3PM
(EXCEPT NATIONAL HOLIDAYS)

LUNCH SUSHI SPECIAL

Served with soup and salad

*Sushi Lunch	\$19.5
5pcs of sushi and a California roll	
*Sashimi Lunch	\$20.5
10 pcs of assorted raw fish w. seasoned rice	
*Trio Sushi Lunch	\$22
3 pcs of tuna, salmon & yellowtail sushi	
*Trio Sashimi Lunch	\$24.5
4 pcs of tuna, salmon & yellowtail sashimi	
*Sushi & Sashimi Lunch	\$24.5
4 pcs of sushi and 7 pcs of sashimi with a chef's selection roll	

LUNCH ROLL SPECIAL

Served with soup and salad

TWO for \$16 | THREE for \$20

*Tuna Roll	*Philadelphia Roll
*Tuna Avocado Roll	Boston Roll
*Spicy Tuna Roll	Oshinko Roll
*Salmon Roll	Eel Avocado Roll
*Salmon Avocado Roll	Eel Cucumber Roll
*Spicy Salmon Roll	Shrimp Avocado Roll
*Yellowtail Scallion Roll	Shrimp Cucumber Roll
*Yellowtail Jalapeno Roll	Avocado Roll
*Spicy Yellowtail Roll	Avocado Cucumber Roll
California Roll	Sweet Potato Roll (+\$1)
Vegetable Roll	Shrimp Tempura Roll (+\$1)

KITCHEN LUNCH SPECIAL \$20

Served with soup, salad, rice and a choice of Entrée.

CHOICE OF ENTREE

• Teriyaki Chicken / Beef / Shrimp / Salmon

LUNCH BENTO BOX \$20

Served with soup, salad, half California roll, white rice, and a choice of Entrée.

KITCHEN LUNCH • COOKED

• Teriyaki Chicken / Beef / Shrimp / Salmon

OR

SUSHI BAR LUNCH • RAW

• 5pcs sushi / 6pcs sashimi