

Small Plates



Karaage Chicken- \$5

-marinated in a sweet soy, fried and served with a side of garlic aioli

Gyoza- \$5

-pork and vegetable **or** vegetable potstickers pan fried, served with sesame soy sauce

Soft Shell Crab- \$8

-blue crab tempura fried, served with a house ponzu sauce

Shrimp and Vegetable Tempura- \$6

-shrimp and assorted vegetables tempura fried served with tendashi dipping sauce

Calamari Tempura- \$7.5

-calamari steak tempura fried, served with tendashi dipping sauce

Kaki Katsu- \$6

-panko fried oysters served with tonkatsu sauce

Agedashi Tofu- \$4.5

-cubed tofu lightly fried, served in tendashi topped with scallions and grated daikon

Saba Shioyaki- \$7

-house marinated mackerel grilled, served with grated daikon and lemon

***Simple Sashimi- \$9**

-5 piece chef's choice sashimi assortment

Organic Edamame- \$3

-organic soybeans steamed and topped with kosher salt

Sunomono- \$3.5 (Add Ebi, Tako, Hokkigai- \$1.5)

-fresh cucumber salad in a sweet vinegar dressing

Seaweed Salad- \$4.5

-sweet marinated seaweed with sesame seeds

Ohitashi- \$4.5

-blanched then chilled spinach topped with a sweet sesame dressing and sesame seeds

House Salad- \$3

-mixed greens topped with a creamy ginger dressing

***Poke- Tuna or Octopus- \$7**

-chopped tuna **or** octopus, topped with a sweet chili sauce, served with vegetables and grated daikon

***Albacore Tataki- \$10**

-seared spicy albacore tuna layered between avocado served on a bed of greens, then topped with ponzu sauce and scallions

Kushiyaki (Tofu- \$5, Chicken- \$6)

-2 marinated and grilled skewers brushed with a sweet soy glaze

Kalbi Short Ribs- \$7.5

-grilled short ribs marinated in a sweet Korean soy sauce

Dinner Plates

Teriyaki Chicken- \$11

-marinated chicken breast topped with a teriyaki glaze, served with rice and house salad

Chicken Katsu- \$11.50

-panko breaded and fried chicken breast served with tonkatsu sauce, rice and cabbage salad

Miso Salmon- \$14

-broiled salmon topped with a white miso glaze served with rice and seasonal vegetables

Yakisoba (Chicken, Beef, Tofu- \$8, Shrimp- \$10)

-stir fried buckwheat flour noodles with assorted vegetables and choice of meat

Udon (Chicken, Beef, Tofu- \$8, Tempura- \$9)

-thick rice noodles in udon soup broth with assorted vegetables and choice of meat

Sukiyaki- \$13

-thinly sliced beef, noodles, assorted mushrooms, tofu, vegetables and egg in a sweet sukiyaki broth

Sushi Combinations

***Combo A- \$14**

-2 pieces each of tuna, salmon, whitefish and 8 piece spicy tuna roll

***Combo B- \$20**

-2 pieces each of tuna, salmon, shrimp, eel and 6 piece spider roll

***Sashimi Plate- \$25**

-15 pieces of chef's choice assorted sashimi

***Chirashi- \$17**

-chef's choice of assorted thinly sliced sashimi, tamago and vegetables over sushi rice

***Sashimi Salad- \$16**

-chef's choice assorted sashimi and vegetables over sushi rice, spring mix and sweet chili vinaigrette

Sides

Miso Soup- \$1

Steamed Rice- \$2

Shiitake Fried Rice- \$4

Stir Fried Vegetables- \$5

All menu prices are subject to change at any time

*consuming raw or undercooked foods may increase your risk of food borne illness