

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

Lunch Specials

Teriyaki Chicken- \$7.5

-grilled chicken topped with a teriyaki glaze, served with rice, house salad and miso soup

Chicken Katsu- \$8

-panko breaded and fried chicken breast served with tonkatsu sauce, rice, house salad and miso soup

Yakisoba (Chicken, Beef, Tofu- \$7.5, Shrimp- \$9)

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

Udon (Chicken, Beef, Tofu- \$7.5, Tempura- \$9)

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

Bento Combination- \$10

Served with 4 piece house roll or rice, and salad

Choose 2 of the following items:

Teriyaki Chicken
Chicken Katsu
Kalbi Short Ribs
Tempura (Add \$1)
Gyoza

Agedashi Tofu
Saba Shioyaki
*Nigiri (2 pieces)
*Sashimi (2 pieces)
Salmon Teriyaki

Sushi Combinations

Served with miso soup

***Maki Mono- \$8**

-3 pieces salmon and tuna roll, 8 piece house roll

***Combo A- \$9.5**

-tuna, salmon, octopus, white fish, shrimp and 8 piece house roll

***Combo B- \$11.5**

-2 pieces each of tuna, salmon, white fish and 8 piece house roll

***Chirashi- \$13**

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

***Sashimi Plate- \$15**

-8 piece chef's choice sashimi assortment

***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