

Small Plates

Katsu Chicken- \$6

-panko breaded & fried chicken served with tonkatsu sauce

Gyoza- \$6

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

Soft Shell Crab- \$8

-blue crab tempura fried, served with tendashi dipping sauce

Shrimp and Vegetable Tempura- \$7

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

Calamari Tempura- \$7.50

-calamari steak tempura fried, served with tendashi dipping sauce

Kaki Katsu- \$6

-panko fried oysters served with tonkatsu sauce

Agedashi Tofu- \$4.50

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

Kalbi Short Ribs- \$8.50

-grilled short ribs marinated in a sweet soy sauce

***Simple Sashimi- \$9**

-5 piece chef's choice sashimi assortment

***Seared Sushi Sampler- \$9**

-1 piece each of seared tuna, salmon, escolar & albacore

Organic Edamame- \$3

-organic soybeans steamed & topped with kosher salt

Sunomono- \$3.50 (Add Ebi, Tako, Hokkigai- \$1.50)

-fresh cucumber salad in a sweet vinegar dressing

Seaweed Salad- \$4.50

-sweet marinated seaweed with sesame seeds

Ohitashi- \$4.50

-chilled blanched spinach topped with a sweet sesame dressing & 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 & grated daikon

***Albacore Tataki- \$10**

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

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

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

***Blossom Tempura- \$9**

-fried Japanese mint leaf topped with chopped tuna, scallions & ponzu

Stir Fried Vegetables- \$5

-seasonal assorted vegetables sautéed in a light sesame sauce

Dinner Plates

Teriyaki Chicken- \$11

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

Chicken Katsu- \$11.50

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

Yakisoba (Chicken, Beef, Tofu- \$8.50, Shrimp- \$10.50)

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

Udon (Chicken, Beef, Tofu- \$8.50, Tempura- \$9.50, Shrimp- \$10.50)

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

Sides

Miso Soup- \$1

Steamed Rice- \$2

Shiitake Fried Rice- \$4

Sushi Combinations

***Combo A- \$14**

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

***Combo B- \$20**

-2 pieces each of tuna, salmon, shrimp, eel nigiri 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 & vegetables over sushi rice

***Sashimi Salad- \$16**

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

Please limit 3 separate checks per table

All menu prices are subject to change at any time

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