



Monday-Friday 11AM - 3PM
LUNCH SPECIALS

Served with a soup or house salad,

S1. Sushi Combo \$11.95

California roll + 5pc nigiri

S2. Roll Combo \$9.95

California roll + tuna roll + cucumber roll

S3. California Combo \$8.95

California roll + spicy California roll

S4. Tempura Combo \$11.95

Deep-fried California roll + sunday morning roll

S5. Shrimp Combo \$10.95

Shrimp California roll + shrimp tempura roll

S6. Spicy Roll Combo \$9.95

Spicy tuna roll + spicy salmon roll

S7. Sashimi Combo \$12.95

Tuna roll + 6pc sashimi

S8. Veggie Combo 🌱 \$8.95

Cucumber roll + avocado roll + asparagus roll

LUNCH BENTO BOX

All bento boxes are served with a soup or house salad, gyoza & veggie croquette, white rice (or fried rice +\$1.50)

Teriyaki/Hibachi Bento (B1-B4)

With California roll (3pc)

B1. Chicken \$8.95

B2. Beef \$9.95

B3. Salmon \$10.95

B4. Shrimp & Scallop \$11.95

B5. Osaka Bento \$10.95

3pc California roll & 3 pc Nigiri

B6. Seoul Bento \$11.95

Bulgogi & 3pc California roll

B7. Shanghai Bento \$11.95

Shrimp, vegetable tempura & 3pc California roll

B8. Sushi En Bento \$12.95

3pc nigiri & 4pc sashimi

B9. Veggie Bento 🌱 \$9.95

6pc AAC roll, vegetable tempura

Dinner Noodle, Fried Rice, Hibachi Bowl \$1 OFF
Any Dinner Menu \$2 OFF

*Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.

APPETIZER

- *SUSHI 9.95**
4 pieces of fresh nigiri (tuna, salmon, shrimp & red snapper)

***SASHIMI 12.95**
6 piers of fresh sashimi (tuna, salmon, red snapper)

SHRIMP & VEGETABLE TEMPURA 7.95
Shrimp (2pc) & assorted vegetables (3pc)

VEGETABLE TEMPURA 6.95
Assorted vegetables

SOFT SHELL CRAB 12.95
Deep-fried soft shell crab on a bed of salad & dipping sauce

EBI SHUMAI 5.95
Steamed shrimp dumplings served with ponzu sauce

SHRIMP & SCALLOP KUSHIYAKI 7.95
Skewered, teriyaki-grilled shrimp, scallops, peppers & onions

NEGIMAKI 7.95
Beef or chicken, asparagus & scallions grilled in teriyaki sauce

GYOZA 5.95
Pan-fried pork potstickers served with ponzu sauce

CHICKEN YAKITORI 6.95
Skewered, teriyaki-grilled chicken, peppers & onions

BEEF TATAKI 10.95
Thinly sliced NY strip steak, served very rare with ponzu sauce

EDAMAME 3.95
Lightly salted, steamed soybeans in pod

AGE DASHI TOFU 5.95
Deep-fried tofu, served with tempura sauce, and topped with bonito flakes & scallions

GRILLED TOFU 5.95
Grilled bean curd served with iso sauce & sesame seed

VEGETABLE GYOZA 5.95
Pan-fried vegetable potstickers served with ponzu sauce

HIYAYAKO 4.95
Chilled, fresh bean curd served in ponzu sauce and topped with bonito flakes & scallions

SALADS

HOUSE SALAD 2.50
Iceberg lettuce blend served with our house ginger dressing

SEAWEED SALAD 4.95
Assorted green wakame marinated in sesame dressing

IKA SALAD 5.95
Smoked squid & mountain vegetables marinated in sesame dressing

***SALMON SKIN SALAD 6.95**
Crispy, baked salmon skin & cucumbers with ponzu sauce

***SPICY TUNA SALAD 8.95**
Fresh, chopped yellowfin tuna mixed with our spicy sauce and served atop a bed of cucumbers

SPICY CRAB SALAD 7.95
Chopped crab meat and massage mixed with our spicy sauce and served atop a bed of cucumbers

CUCUMBER SALAD 4.95
Sliced cucumbers, pickled in a special vinaigrette blend and topped with crab stick & sesame seeds

POPCORN SHRIMP SALAD 7.50
Popcorn shrimp with vegetable and spicy sauce

Hawaiian Poke

Served with spring mix & tropical fruit

Tuna \$9 | Salmon \$9 | Crab & Cooked Shrimp \$9 | Combination Fish \$11 | Fish Eggs \$9

Any Extra Fish \$3
Extra Vegetable \$1

SOUPS

MISO SOUP 1.95
Traditional Japanese soybean soup

CLEAR MUSHROOM SOUP 2.95
White mushroom & assorted vegetables

TOFU SOUP 3.95
Bonito broth with soft bean curd & assorted vegetables

GYOZA SOUP 4.95
Bonito broth with meat dumplings & assorted vegetables

Chef Special Appetizer

KOREAN BBQ CHICKEN
small \$6.50 | large \$11.95

OYSTER TEMPURA \$6.00
Deep fried breaded oysters served with ponzu sauce

TAKO YAKI (5PC) \$6.00
Octopus balls made of flour and octopus with bonito flakes, mayo and katsu sauce on top

JAPANESE EGG ROLL \$5.95
Spicy crab, cream cheese wrapped in egg roll paper, topped with spicy mayo, eel sauce and potato straws

CALAMARI TEMPURA \$5.95

VEGGIE CROQUETTE (4PC) \$4.95
Deep fried breaded cakes made of mashed potatoes, vegetables, served with teriyaki sauce

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SUSHI & ROLL

Served with miso soup & house salad

SUSHI & SASHIMI COMBINATION 29.95

1 California Roll, 5pc nigiri 9pc sashimi

*SUSHI REGULAR 23.95

7 pieces of assorted nigiri & your choice of a tuna, salmon or California roll

*SUSHI DELUXE 26.95

11 pieces of assorted nigiri & your choice of a tuna, salmon or California roll

*SASHIMI REGULAR 24.95

12 pieces of assorted, fresh, sliced fish

*SASHIMI DELUXE 30.95

16 pieces of assorted, fresh, sliced fish

*CHIRASHI 24.95

Assorted sashimi over sushi rice

*TEKKA DON 24.95

Fresh tuna sashimi over sushi rice

*SAKE DON 24.95

Fresh salmon sashimi over sushi rice

*UNA DON 24.95

BBQ freshwater eel sashimi over sushi rice

OMAKASE \$55/PERSON

Chef special 5 course meal
minimum order 2+

BOATS

Served with miso soup & house salad

*SUSHI & ROLL COMBINATION FOR 2 49.95

14 pieces of nigiri, California roll & dragon roll

*DELUXE SUSHI & ROLL COMBINATION FOR 3 75.95

21 pieces of nigiri, California roll, dragon roll & spicy tuna roll

*SASHIMI BOAT FOR 2 71.95

Wide assortment of fresh, sliced fish

*SUSHI & SASHIMI BOAT FOR 2 49.95

8 pieces of nigiri, 12 pieces of sashimi & spicy tuna roll

HIBACHI ENTREES

Served with house soup, salad, white or house fried rice (or noodle +\$3,) vegetables
(white mushroom, zucchini, onions)

FILET MIGNON 6OZ 22

NEW YORK STRIP 7OZ 18

LOBSTER 8OZ 24

SCALLOPS 22

SHRIMP 19

CHICKEN 16

NEW YORK STRIP & CHICKEN 22

NEW YORK STRIP & SHRIMP 25

NEW YORK STRIP & SCALLOPS 27

CHICKEN & SHRIMP 19

SCALLOPS & SHRIMP 25

IMPERIAL 29

Filet & Lobster

TRIPLE 33

Lobster, Shrimp, Scallops

SURF & TURF 33

Filet, Shrimp, Scallops

Chef Special Hibachi

PORK BELLY 17.5

MARINATED BABY RIB (PORK) 18.5

FILET WITH PINEAPPLE 22.5

KALBI WITH PINEAPPLE 24.5

Sauce: Yum Yum, Ginger, Spicy Pickle
Beef = USDA Choice

HIBACHI BOWL

Served with soup or salad

Shrimp \$11.95 | Beef \$11.95 | Chicken \$9.50 | Bulgogi \$11.50

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DINNER ENTREES

Served with miso soup, house salad & rice

JAPANESE MACKEREL \$13.95

HAMACHI GAMA \$19.95
Yellowtail jaw served with dipping sauce

SALMON DENGAKU \$17.95
Salmon fillet with miso sauce drizzled on top

KATSU ENTREES Coated in breading, deep-fried, dipping sauce on side	Chicken	Pork	Beef
	\$14.95	\$14.95	\$16.95

TERIYAKI ENTREES Grilled in our house-made teriyaki sauce	Salmon	Chicken	Beef
	\$17.95	\$15.95	\$16.95

KOREAN DISHES

Served with soup and house salad

KALBI 24.5
Marinated short rib served on bone

BULGOKI 17.5
Thinly sliced, marinated beef stir-fried with assorted vegetables

BIBIMBAP 13.5
Beef | Chicken
Sizzling rice with a variety of vegetable and egg in a hot stone bowl with your choice of chicken, tofu, beef or mushroom (hot chili sauce served on the side)

FRIED RICE	Beef	Chicken	Shrimp	Vegetable	Combo
	\$9	\$7	\$9	\$6	\$11

TEMPURA ENTREES Lightly battered & deep-fried, dipping sauce on side	Shrimp (3pc) & Vegetable (5pc)	Chicken (4pc) & Vegetable (5pc)	All Shrimp (6pc)	Vegetable (10pc)
	\$15.95	\$15.95	\$17.95	\$13.95

DINNER BENTO

Served with white or house fried rice, soup, house salad, gyoza, veggie croquette, ika salad, and sweet salad.

OSAKA BENTO \$19.95
6pc California Roll & 3 pc Nigiri

SEOUL BENTO \$19.95
Bulgogi & 6pc California roll

SHANGHAI BENTO \$19.95
Shrimp and vegetable tempura & 6pc California roll

SUSHI EN BENTO \$21.95
3pc nigiri & 4pc sashimi

VEGGIE BENTO \$18.95
6pc AAC roll & vegetable tempura (vegetable gyoza and edamame are served in place of gyoza and ika salad)

SIDE MENU

STEAMED WHITE RICE 1.50

SUSHI RICE 2.00

BROWN RICE 2.00

KIMCHI 2.00

JAPANESE PICKLED RADISH 2.00

DESSERT

TEMPURA BANANA 4

TEMPURA ICE CREAM 5

MOCHI ICE CREAM (2pc) 4
Red Bean | Mango | Strawberry | Green Tea | Chocolate Coconut (Gluten & Dairy Free)

NOODLES

Served with housed salad

TEMPURA UDON 13.95
Assorted vegetables & udon noodles in a bonito broth and topped with shrimp tempura

SEAFOOD UDON 13.95
Shrimp, scallops, squid, assorted vegetables & udon noodles in a bonito broth

VEGETABLE UDON 8.95
Assorted vegetables & udon noodles in a bonito broth

SPICY RAMEN
Beef 9.95 | Seafood 11.95 | Vegetable 8.95
Assorted vegetables & ramen noodles in a spicy broth with an egg cracked open (Korean style)

YAKI UDON 12.95
Assorted vegetables & udon noodles stir-fried with chicken in a house sauce

YAKI SOBA 12.95
Assorted vegetables & thin, soba noodles stir-fried with chicken in a house sauce

BEVERAGES

Soda \$1.50
Coca-Cola, Diet Coke, Cherry Coke, Coke Zero, Sprite Zero, Root Beer

Lemonade \$1.50

Iced Tea \$1.50

Yuzu Soda-Japanese Citrus Fruit \$2

Strawberry Ramune \$2

Green Tea
Single \$1.50 | Pot \$5

Juice \$1.50
Cranberry | Apple

Bottled Water \$1

Pellegrino Sparkling Water \$3

Red Bull \$3

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