

Appetizers

Edamame – Steamed, Salted Soybeans	\$5
3 Salad Appetizer – Green Seaweed Salad, Black Seaweed Salad & Burdock Salad	\$9
Oshitashi – A Warm Broth Poured Over Lightly Boiled Baby Spinach	\$6
1/2 Avocado w/ Assorted Sashimi & Special Sauce	\$9
Sushi Pizza – A Sushi Rice Round Topped w/ Diced Sashimi, Avocado, Cucumber & Special Sauce	\$9
Yakitori – Skewered Chicken Dipped In Sauce & Grilled, Your Choice : White or Dark Meat	\$3
Tofu Dengaku – A Skewer of Soft Tofu, Topped w/ Sweet Miso & Broiled	\$5
Spicy Squid – Pan Seared Squid Finished w/ Spicy Sauce	\$9
Tempura Appetizer – Vegetable	\$8
– Shrimp & Vegetable	\$10
Agedashi Tofu – A Warm Broth Poured Over Tofu, Spinach & Grated Daikon	\$7
Soba Noodle Soup – Served w/ Scallion, Spinach & Tempura Flakes	\$6
Wagyu Tatake – Thinly Sliced Japanese Beef, Seared & Topped w/ Sesame Sauce	\$15
Lobster Motoyaki – Sautéed Lobster Tail, Mushrooms & Onions Topped w/ Sweet Miso & Broiled Till Golden Brown	\$16
Hanamaki Soba – Soba Noodles & Vegetables Rolled in Nori, Tempuraed & Arranged In A Sesame Sauce	\$12

Kitchen Entrees

Japanese Curry Rice	\$12
– w/ Chicken or Pork Cutlet	\$16
Oyako Don – Chicken, Scallion, Onion & Egg In A Dark Sauce, Served Over Rice	\$14
Tempura Dinner – Vegetable	\$14
– Shrimp w/ Vegetables	\$18
Nabeyaki Udon – Udon Noodles in Broth, Topped w/ Tempura Shrimp & Vegetables	\$15
New York Strip Steak – Grilled As Is Or w/ Teriyaki Sauce	\$24

Sushi Entrees

All Sushi Entrees are Chef's Selection

Sushi Assortment – 7 Pc. Sushi & 1 Roll	\$20
Special Sushi Sampler – 6 Pc. Special Sushi & 1 Roll	\$22
Sashimi Assortment – Assorted Sashimi	\$24
Sushi Sashimi Combo – Assorted Sashimi, 5 Pc. Sushi & 1 Roll	\$26
Chirashi – Assorted Sashimi on a Bed of Sushi Rice	\$24
Chef's Choice – A 4 Course Dinner Showcasing A Spread Of Our Cuisine	\$35

◆ Ask To See Our A La Carte Menu ◆

Food Advisory: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food borne Illness, Especially if You Have Certain Medical Conditions

Sushi Rolls

Tuna, Salmon or Yellowtail Roll	\$5	Dragon Roll – Avocado Outside, Eel Inside	\$12
w/ Avocado or Spicy Sauce	\$7	Eel Roll – w/ Avocado or Cucumber	\$9
w/ Both Avocado & Spicy Sauce	\$8	Cooked Salmon Onion Roll	\$8
Volcano Roll – w/ Tuna, Salmon or Yellowtail	\$12	Shrimp Tempura Roll	\$8
Spicy Scallop Roll	\$9	Vegetable Tempura Roll	\$6
Alaska Roll – Salmon, Cucumber & Avocado	\$8	Salmon Skin Hand Roll	\$6
Philly Roll – Salmon, Cucumber & Cream Cheese	\$8	Boston Roll – Cooked Shrimp, Lettuce, & Japanese Mayo	\$7
Yellowtail Ume Shiso Roll	\$9	Avocado Roll	\$4
Yellowtail Jalapeno Roll	\$8	Cucumber Roll	\$4
Champy Roll – Assorted Fish Outside, Fresh Crab Meat Inside	\$14	Shitake Roll – Japanese Mushrooms	\$4
California Roll	\$7	Kanpyo Roll – Cooked Marinated Gourd	\$5
w/ Fresh Crab Meat	\$9	Ume Shiso Roll – Pickled Plum & Japanese Mint	\$5

Desserts

**A Selection of Fruit Tarts Baked Daily By Our Friends At Panadero Bakery
In The Old North End \$8**

Green Tea Ice Cream \$5

Tempura Green Tea Ice Cream \$8

-Add Raspberry Sauce or Chocolate Ganache To Any Dessert \$1

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