

SALADS & SOUPS

GREEN SALAD (AVOCADO+2) Crispy garden salad with house dressing	5	MISO Soy bean served with seaweed, spring onions and mushrooms	2.50
SPINACH SALAD Marinated broiled spinach	6	MANDU SOUP Wonton soup with beated egg folded in	6
KIMCHI Korean fermented cabbage with garlic, ginger, onion, and chili pepper	6	SPICY FISH SOUP Fresh white fish with vegetable and tofu	7
SEAWEED SALAD Seaweed, shrimp, octopus, sliced cucumber	7	GREEN SALAD WITH SALMON & AVOCADO	12
GREEN SALAD WITH TOFU, AVOCADO & ASPARAGUS	9		

SASHIMI STARTERS

ASSORTED SASHIMI SAMPLER Fresh sashimi (12pcs)	20	YELLOW TAIL SASHIMI (6pcs)	19
SALMON SASHIMI (6pcs)	13	SPICY SASHIMI & VEGETABLES Assorted fish & veggies with spicy sauce	11
TUNA SASHIMI (6pcs)	17	TUNA TATAKI	16
WHITE TUNA BUTTER FISH (6pcs)	12	BEEF TATAKI	14
ALBA CORE TUNA SASHIMI (6pcs)	13		

STARTERS

EDAMAME	6	SUSHI PIZZA	10
		Deep fried sushi rice topped with salmon, tobiko and green onion	
SPRING ROLL	6	SPICY CALAMARI	10
Vegetarian spring roll (5pcs)			
GYOZA	7	TACOYAKI (5pcs)	6
Deep fried beef wontons (5pcs)			
AGE TOFU	7	TACO WASABI	7
Deep fried tofu with bonito & tempura sauce			
SPICY AGE TOFU	10	GRILLED WHITE TUNA	13
Deep fried tofu with house special spicy sauce			
FIRE CHICKEN KARAAGE	12	GRILLED BLACK COD	17
VEGETABLE TEMPURA	9	GRILLED YELLOW TAIL CHEEK	17
SHRIMP TEMPURA	13	ABURI SABA	10
Shrimp (5pcs)		Lightly seared mackerel with ground ginger, green onions	
SHRIMP & VEGE TEMPURA	12	ABURI SUSHI	12
Shrimp (2pcs) with mix vegetables		(6pcs)	
BBQ. SHORT RIB	21		
House marinated BBQ.			
SOFT SHELL CRAB (SEASONAL)	17		
Deep fried soft shell crab			
AVOCADO CEVICHE	13		
Serving with shrimp chips			

NIGIRI A LA CARTE

	SUSHI 1PCS	SASHIMI 3PCS
SAKE Salmon	3	7
MAGURO Big eye tuna	4	10
BLUE FIN TUNA Chu toro	6	13
O TORO Blue fin tuna belly	seasonal price	seasonal price
TORO NEGI	4	
HAMACHI Yellow tail	4.5	11
HIRAME Fluke	4	10
SUZUKI Seabass	3.5	9
AJI Japanes horse mackerel	seasonal price	seasonal price
HOTATE Japanese scallop	4.5	11
AMA EBI Sweet shrimp	3.5	8
BOTAN EBI Plumper sweet shrimp	4.5	10
MA DAI Red seabream	5	12
MIRUGAI Giant clam	seasonal price	seasonal price
TOBIGO Flying roe fish	3.5	9
TOBIGO + QUAIL EGG	4	
IKURA Salmon roe	4.5	9
UNI Sea urchin	seasonal price	seasonal price
ALBA CORE TUNA BC tuna	3.5	8
WHITE TUNA Butter fish	3.5	8
EBI Cooked shrimp	3.5	8
UNAGI Fresh water eel	4	10
HOKIGAI Clam	3	7
TACO Octopus	3	7
IKA Squid	3.5	8
SABA Pickled mackerel	3.5	8
TAMAGO Rolled egg	2	5
INARI Tofu pocket	(2PCS) 5	

SOY PAPER +1
 BROWN RICE +1
 ADD AVOCADO +1
 8PCS (AVOCADO, CUCUMBER) INCLUDED

M A K I A L A C A R T E

CALIFORNIA MAKI Avocado, crab meat, flying fish roe, cucumber	6pcs	7	SHRIMP TEMPURA MAKI	6pcs / 8pcs	7.5/11
SPICY CALIFORNIA MAKI	8pcs	10	SPICY SALMON MAKI		8/11
TEKKA MAKI Tuna	6pcs	8	SPICY TUNA MAKI		9/12
SAKE MAKI Salmon	6pcs	7.5	UNAGI MAKI	6pcs	9
HAMACHI NEGI MAKI Yellow tail, green onion	6pcs	10	SOFT SHELL CRAB MAKI	6pcs	11
TORO NEGI MAKI Bluefin tuna belly, green onion	6pcs	16	SNOW CRAB MAKI Real snow crab meat, flying fish roe, japanese mayo & green onion	6pcs	11
RAINBOW MAKI Salmon, tuna, white fish topped on california		10/13	LOBSTER MAKI Deep fried lobster, cucumber	6pcs	12
BEACHES MAKI Tuna, salmon, white fish, flying fish roe and green onion	6pcs	7.5	SPICY CRAB MAKI Crab meat with spicy sauce		6/10
FUTO MAKI Crab meat, rolled egg, pickled squash, cucumber	4pcs 8pcs	6 10	DYNAMITE ROLL Shrimp, avocado, kappa, crab meat	8pcs	11

VEGETARIAN

MIXED VEGETABLE MAKI	6pcs	6.5	SPINACH MAKI		6
KAPPA MAKI		5	KIMCHI MAKI		6
AVOCADO MAKI		6	YAM TEMPURA MAKI		7
KAPPA/AVO MAKI		6	YAM/AVO MAKI		7

HOUSE SPECIALTY ROLLS

9 PCS
BROWN RICE +2
SOY PAPER +2

GREEN DRAGON	15	KINOYA	15
In: shrimp tempura, avocado, cucumber		In: california roll	
Top: avocado		Top: fresh salmon, shredded crunch, potatoes, house sauce	
RED DRAGON	16	SUPER KAMIKAJE	16
In: shrimp tempura, avocado, cucumber		In: spicy salmon, spicy tuna, cucumber, avocado	
Top: fresh salmon, house spicy sauce		Top: tempura bits, flying fish roe	
RED SPIDER	18	DANCING LOBSTER	20
In: soft shell crab, avocado, cucumber, spicy sauce		In: lobster tempura, avocado, cucumber	
top: fresh salmon		Top: salmon, flying fish roe	
WHITE DRAGON	16	SPICY SALMON LOVER	17
In: shrimp tempura, avocado, cucumber		In: spicy salmon crunch, avocado, cucumber	
Top: torched white tuna		Top: spicy salmon, flying fish roe	
BLACK DRAGON	17	SPICY TUNA LOVER	19
In: shrimp tempura, avocado, cucumber		In: spicy tuna cruch, avocado, cucumber	
Top: B.B.Q eel		Top: spicy tuna, flying fish roe	
SALMON UNAGI	18	FANCY LADY	17
In: B.B.Q eel, avocado, cucumber		In: salmon, tuna, yellowtail, green onion, avo, cucumber	
Top: fresh salmon, flying fish roe		Top: flying fish roe	
SALMON LOVER	17	VOLCANO	17
In: salmon, avo, cucumber, cream cheese		In: spicy bulgogi, cucumber, avocado	
Top: torched salmon, flying fish roe		Top: torched mozzarella cheese	
UNAGI LOVER	22	HURRICANE	16
In: B.B.Q eel, avocado		In: shrimp tempura, avocado, cucumber	
Top: B.B.Q eel, house sauce		Top: spicy crabmeat	
DYNAMIC DYNAMITE	20	SWEET MAKI	13
In: shrimp tempura, crab meat, avocado, cucumber		In: fried yam, cucumber, avocado	
Top: torched beef with house sauce		Top: avocado	
VEGGIE DRAGON	14		
In: eggplant, cucumber, avocado			
Top: fried tofu			

PRESSED SUSHI & TEMAKI

OSHI ZUSHI PRESSED SUSHI

SALMON OSHI ZUSHI 15
 Salmon layered pressed over sushi rice, topped with special house sauce
 seared with torch

SABA OSHI ZUSHI 15
 Saba layered pressed over sushi rice, topped with special house sauce
 seared with torch

HANDROLL ADD AVO + 0.50

SALMON 6 **CALIFORNIA** 5

TUNA 7 **HAMACHI NEGI** 8

■ **SPICY SALMON** 6 **TORO NEGI** 9

■ **SPICY TUNA** 7 **SNOW CRAB** 9
 Authentic crab meat

**SHRIMP TEMPURA &
CUCUMBER** 5 ■ **YAM** 4

UNAGI & CUCUMBER 6 ■ **MIX VEGGIE** 4

SASHIMI & SUSHI DINNER

MISO & GREEN SALAD
+2 SEAWEED

DAILY SPECIAL OMAKASE a la carte price

Starting minimum 10 pieces per person

*sushi bar seating recommended

SASHIMI DINNER 32
20-23 pcs

MAKI SET 21
California, spicy salmon, shrimp tempura roll

SASHIMI & SUSHI 30
10pcs & 10pcs each

VEGGIE MAKI COMBO 18PCS 17
3 choices from vegetable rolls

KINOYA SUSHI 27
Sushi 12pcs & futo maki 4pcs

SALMON LOVER COMBO 22
Sashimi 5pcs, sushi 4pcs, salmon & avo roll 6pcs

SUSHI & MAKI (18 pcs) 25
Sushi 6pcs, salmon & avo, shrimp tempura roll

DONBURI

Garnish served over rice

CHRASHI 27
Assorted fresh raw fish on the bed of sushi rice

SALMON DON 20
Salmon sashimi with avocado and ikura (salmon roe)

ABURI SALMON DON 18
Torch salmon sashimi and avocado on the bed of sushi rice

POKE BOWL 20
Assorted fresh raw fish and vegetables with avocado house spicy sauce on the side

UNI DON 30
Uni, ikura, Chu toro, quail egg on the sushi rice

MISO, GREEN SALAD, RICE
+2 SEAWEED

MAIN DINNER

MAIN DISH

CHICKEN TERIYAKI 22

Grilled chicken breast with vegetable on sizzling plate

SALMON TERIYAKI or LEMON & SALT 22

Grilled fresh salmon with teriyaki sauce or lemon & salt

BEEF TERIYAKI 24

Triple A rib eye steak

TOFU TERIYAKI 18

Fried tofu and vegetables with teriyaki sauce on sizzling plate

SHRIMP & VEGETABLE TEMPURA 20

Deep fried shrimps with vegetables

VEGETABLE TEMPURA 18

Deep fried vegetables

LOBSTER TEMPURA 30

Deep fried lobster and vegetables

UNAGI DONBURI 23

BBQ. fresh water eel on a bed of rice with house sauce

BULGOGI (spicy +\$2) 20

Marinated beef on sizzling plate

NOODLE DISH

NABE UDONG 17

Shrimp, tofu, fish cake, scallop, mussel & vegetable in noodle soup

TEMPURA UDONG 18

Noodle soup with shrimp and vegetable tempura

LOBSTER NABE UDONG 23

Noodle soup with lobster & seafood & vegetable

BEEF YAKIUDON 20

CHICKEN YAKIUDON 20

CHEF SPECIAL B E N T O 27

SASHIMI 6pcs

CHOICE of TERIYAKI (beef +1)

SUSHI 3pcs or

SHRIMP TEMPURA ROLL 6pcs

SHRIMP(2pcs) &
VEGETABLE TEMPURA