

SALADS & SOUPS

GREEN SALAD (AVOCADO+2) Crispy garden salad with house dressing	6	MISO Soy bean served with seaweed, spring onions and mushrooms	2.50
SPINACH SALAD Marinated broiled spinach	7	MANDU SOUP Wonton soup with beated egg folded in	8
KIMCHI Korean fermented cabbage with garlic, ginger, onion, and chili pepper	7	SPICY FISH SOUP Fresh white fish with vegetable and tofu	10
SEAWEED SALAD Seaweed, shrimp, octopus, sliced cucumber	8	GREEN SALAD WITH SALMON & AVOCADO	15
GREEN SALAD WITH TOFU, AVOCADO & ASPARAGUS	10		

SASHIMI STARTERS

ASSORTED SASHIMI SAMPLER Fresh sashimi (12pcs)	22	YELLOW TAIL SASHIMI (6pcs)	20
SALMON SASHIMI (6pcs)	15	SPICY SASHIMI & VEGETABLES Assorted fish & veggies with spicy sauce	13
TUNA SASHIMI (6pcs)	18	TUNA TATAKI	18
WHITE TUNA BUTTER FISH (6pcs)	14	BEEF TATAKI	16
ALBA CORE TUNA SASHIMI (6pcs)	14		

STARTERS

EDAMAME	6	SUSHI PIZZA	11
		Deep fried sushi rice topped with salmon, tobiko and green onion	
SPRING ROLL	8	SPICY CALAMARI	11
Vegetarian spring roll (5pcs)			
GYOZA	8	TACOYAKI (5pcs)	8
Deep fried beef wontons (5pcs)			
AGEDASHI TOFU	7	TACO WASABI	12
Deep fried tofu with bonito & tempura sauce			
SPICY AGE TOFU	10	GRILLED WHITE TUNA	14
Deep fried tofu with house special spicy sauce			
FIRE CHICKEN KARAAGE	15	GRILLED BLACK COD	20
FISH KATSU	14	GRILLED YELLOW TAIL CHEEK	18
Panko breaded fried cod fillet with tartar sauce			
VEGETABLE TEMPURA	10	ABURI SABA	11
		Lightly seared mackerel with ground ginger, green onions	
SHRIMP TEMPURA	14	ABURI SUSHI	13
Shrimp (5pcs)		(6pcs)	
SHRIMP & VEGIE TEMPURA Shrimp	13	AVOCADO CEVICHE	13
(2pcs) with vegetables		Serving with shrimp chips	
EBI MAYO	14	SOFT SHELL CRAB (SEASONAL)	seasonal price
Fried jumbo tiger shrimp with sweet chili & tartar sauce		Deep fried soft shell crab	
BBQ SHORT RIB	24		
House marinated Korean BBQ ribs			
SALMON TARTAR	14		
Fresh salmon and avocado with yuzu ponzu and garlic oil sauce			

NIGIRI A LA CARTE

	SUSHI 1PCS	SASHIMI 3PCS
SAKE Salmon	3.75	10
MAGURO Big eye tuna	5	13
BLUE FIN TUNA Chu toro	6	15
O TORO Blue fin tuna belly	seasonal price	seasonal price
TORO NEGI	4.50	
HAMACHI Yellow tail	5	13
HIRAME Fluke	4	11
SUZUKI Seabass	4	11
AJI Japanes horse mackerel	seasonal price	seasonal price
HOTATE Japanese scallop	5	13
AMA EBI Sweet shrimp	5	12
BOTAN EBI Plumper sweet shrimp	seasonal price	seasonal price
MA DAI Red seabream	6	16
MIRUGAI Giant clam	seasonal price	seasonal price
TOBIGO Flying roe fish	4	9
TOBIGO + QUAIL EGG	5	
IKURA Salmon roe	5	12
UNI Sea urchin	seasonal price	seasonal price
ALBA CORE TUNA BC tuna	4	9
WHITE TUNA Butter fish	4	9
EBI Cooked shrimp	4	9
UNAGI Fresh water eel	5	12
HOKIGAI Clam	4	8
TACO Octopus	4	8
IKA Squid	4	9
SABA Pickled mackerel	4	9
TAMAGO Rolled egg	3	5
INARI Tofu pocket	(2PCS) 5	

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

MAKI A LA CARTE

CALIFORNIA MAKI Avocado, crab meat, flying fish roe, cucumber	6pcs	8	SHRIMP TEMPURA MAKI	6pcs / 8pcs	8/11
SPICY CALIFORNIA MAKI	8pcs	10	SPICY SALMON MAKI		9/12
TEKKA MAKI Tuna	6pcs	11	SPICY TUNA MAKI		12/14
SAKE MAKI Salmon	6pcs	9	UNAGI MAKI	6pcs	10
HAMACHI NEGI MAKI Yellow tail, green onion	6pcs	12	SOFT SHELL CRAB MAKI	6pcs	12
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	12
BEACHES MAKI Tuna, salmon, white fish, flying fish roe and green onion	6pcs	9.50	LOBSTER MAKI Deep fried lobster, cucumber	6pcs	12
FUTO MAKI Crab meat, rolled egg, pickled squash, cucumber	4pcs 8pcs	7 11	SPICY CRAB MAKI Crab meat with spicy sauce		8/11
			DYNAMITE ROLL Shrimp, avocado, kappa, crab meat	8pcs	12

VEGETARIAN

	6pcs				
MIXED VEGETABLE MAKI		8	SPINACH MAKI		7
KAPPA MAKI		6	YAM TEMPURA MAKI		7
AVOCADO MAKI		7	YAM/AVO MAKI		7
KAPPA/AVO MAKI		7	KAMPYO MAKI		8

9 PCS
BROWN RICE +2

HOUSE SPECIALTY ROLLS

GREEN DRAGON	17	KINOYA	17
In: shrimp tempura, avocado, cucumber		In: california roll	
Top: avocado		Top: fresh salmon, shredded crunch, potatoes, house sauce	
RED DRAGON	18	SUPER KAMIKAJE	18
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	19	DANCING LOBSTER	22
In: soft shell crab, avocado, cucumber, spicy sauce		In: lobster tempura, avocado, cucumber	
top: fresh salmon		Top: salmon, flying fish roe	
WHITE DRAGON	17	SPICY SALMON LOVER	18
In: shrimp tempura, avocado, cucumber		In: spicy salmon crunch, avocado, cucumber	
Top: torched white tuna		Top: spicy salmon, flying fish roe	
BLACK DRAGON	18	SPICY TUNA LOVER	22
In: shrimp tempura, avocado, cucumber		In: spicy tuna cruch, avocado, cucumber	
Top: B.B.Q eel		Top: spicy tuna, flying fish roe	
SALMON UNAGI	19	FANCY LADY	18
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	18	VOLCANO	18
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	18
In: B.B.Q eel, avocado		In: shrimp tempura, avocado, cucumber	
Top: B.B.Q eel, house sauce		Top: spicy crabmeat	
DYNAMIC DYNAMITE	22	RAINBOW MAKI	18
In: shrimp tempura, crab meat, avocado, cucumber		In: California maki	
Top: torched beef with house sauce		Top: salmon, tuna, butterfish, avocado	
VEGGIE DRAGON	16	SWEET MAKI	15
In: eggplant, cucumber, avocado		In: fried yam, cucumber, avocado	
Top: fried tofu		Top: avocado	

PRESSED SUSHI & TEMAKI

OSHI ZUSHI PRESSED SUSHI

SALMON OSHI ZUSHI 16
Salmon layered pressed over sushi rice, topped with special house sauce
seared with torch

SABA OSHI ZUSHI 16
Saba layered pressed over sushi rice, topped with special house sauce
seared with torch

HANDROLL ADD AVO + 1

SALMON 7 **CALIFORNIA** 6

TUNA 9 **HAMACHI NEGI** 10

■ **SPICY SALMON** 7 **TORO NEGI** 10

■ **SPICY TUNA** 9 **SNOW CRAB** 10
Authentic crab meat

**SHRIMP TEMPURA &
CUCUMBER** 6 ■ **YAM** 5

UNAGI & CUCUMBER 8 ■ **MIX VEGGIE** 5

SASHIMI & SUSHI DINNER

SERVED WITH MISO SOUP
+2 SEAWEED OR GREEN SALAD

DAILY SPECIAL OMAKASE a la carte price

Starting minimum 10 pieces per person

*sushi bar seating recommended

SASHIMI DINNER 35
20-23 pcs

MAKI SET 22
California, spicy salmon, shrimp tempura roll

SASHIMI & SUSHI 32
10pcs & 10pcs each

VEGGIE MAKI COMBO 18PCS 20
3 choices from vegetable rolls

KINOYA SUSHI 28
Sushi 12pcs & futo maki 4pcs

SALMON LOVER COMBO 24
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 & miso soup

CHRASHI 29
Assorted fresh raw fish on the bed of sushi rice

SALMON DON 20
Salmon sashimi with avocado
+5 Ikura

ABURI SALMON DON 22
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 40
Uni, ikura, Chu toro, quail egg on the sushi rice

MAIN DINNER

MISO, GREEN SALAD, RICE
+2 SEAWEED

MAIN DISH

CHICKEN TERIYAKI 25

Grilled chicken breast with vegetable on sizzling plate

SALMON TERIYAKI or LEMON & SALT 25

Grilled fresh salmon with teriyaki sauce or lemon & salt

BEEF TERIYAKI 28

Rib eye steak

TOFU TERIYAKI 22

Fried tofu and vegetables with teriyaki sauce on sizzling plate

SHRIMP & VEGETABLE TEMPURA 25

Deep fried shrimps with vegetables

VEGETABLE TEMPURA 23

Deep fried vegetables

LOBSTER TEMPURA 34

Deep fried lobster and vegetables

UNAGI DONBURI 24

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

BULGOGI (spicy +\$2) 25

Marinated beef on sizzling plate

CHICKEN KATSU 24

Panko breaded deep fried chicken with house-made sauce

NOODLE DISH

NABE UDONG 19

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

TEMPURA UDONG 22

Noodle soup with shrimp and vegetable tempura on the side

LOBSTER NABE UDONG 26

Noodle soup with lobster & seafood & vegetable

BEEF YAKIUDON 22

CHICKEN YAKIUDON 22

CHEF SPECIAL B E N T O 30

SASHIMI 6pcs

CHOICE of TERIYAKI (beef +2)

SUSHI 3pcs or

SHRIMP TEMPURA ROLL 6pcs

SHRIMP(2pcs) &
VEGETABLE TEMPURA