

SALADS & SOUPS

GREEN SALAD (AVOCADO +3)

Crispy garden salad with apple dressing

6

MISO

Soy bean served with seaweed, spring onions and mushrooms

2.75

KIMCHI

Korean fermented cabbage with garlic, ginger, onion, and chili pepper

7

MANDU SOUP

Wonton soup with beated egg folded in

8

SEAWEED SALAD

Seaweed, shrimp, octopus, sliced cucumber

8

SPICY FISH SOUP

Fresh white fish with vegetable and tofu

11

GREEN SALAD WITH TOFU, AVOCADO & ASPARAGUS

13

GREEN SALAD WITH SALMON & AVOCADO

15

SASHIMI STARTERS

ASSORTED SASHIMI SAMPLER

Fresh sashimi (12pcs)

25

YELLOW TAIL SASHIMI (6pcs)

22

SALMON SASHIMI (6pcs)

17

SPICY SASHIMI & VEGETABLES

Assorted fish & veggies with spicy sauce

16

TUNA SASHIMI

(6pcs)

20

TUNA TATAKI

19

BLUEFIN TUNA SASHIMI

(6pcs)

25

BEEF TATAKI

19

WHITE TUNA BUTTER FISH

(6pcs)

18

SALMON TARTAR

Fresh salmon and avocado with yuzu ponzu and garlic oil sauce

15

ALBA CORE TUNA SASHIMI

(6pcs)

20

STARTERS

EDAMAME	7	SUSHI PIZZA	12
		Deep fried sushi rice topped with salmon, tobiko and green onion	
SPRING ROLL	8		
Vegetarian spring roll (5pcs)		SPICY CALAMARI	12
KIMCHI DUMPLING	14	Deep fried squid tentacles	
Pan fried vegetarian kimchi dumpling		TACOYAKI (5pcs)	10
GYOZA	8		
Deep fried beef wontons (5pcs)		TACO WASABI	13
AGEDASHI TOFU	9		
Deep fried tofu with bonito & tempura sauce		GRILLED WHITE TUNA	16
SPICY AGE TOFU	10	GRILLED BLACK COD	20
Deep fried tofu with house special spicy sauce		GRILLED YELLOW TAIL CHEEK	20
FIRE CHICKEN KARAAGE	16		
		ABURI SABA	11
VEGETABLE TEMPURA	12	Lightly seared mackerel with ground ginger, green onions	
SHRIMP TEMPURA	14	ABURI SUSHI	15
Shrimp (5pcs)		(6pcs)	
SHRIMP & VEGGIE TEMPURA	15	FISH KATSU	18
Shrimp (2pcs) with mix vegetables		panko breaded fried cod fillet with tartar sauce	
EBI MAYO	16	BBQ SHORT RIB	29
Deep jumbo fried shrimp and sweet chili & tartar sauce		House marinated BBQ ribs	

NIGIRI A LA CARTE

	SUSHI 1PCS	SASHIMI 3PCS
SAKE Salmon	4	11
MAGURO Big eye tuna	5.50	14
BLUE FIN TUNA Chu toro	7	18
O TORO Blue fin tuna belly	seasonal price	seasonal price
TORO NEGI	5	
HAMACHI Yellow tail	5.5	14
HIRAME Fluke	4.5	12
SUZUKI Seabass	4.5	12
HOTATE Japanese scallop	6	15
AMA EBI Sweet shrimp	5	13
BOTAN EBI Plumper sweet shrimp	seasonal price	seasonal price
TOBIGO Flying fish roe	4.5	10
TOBIGO + QUAIL EGG	6	
IKURA Salmon roe	5.5	14
UNI Sea urchin	seasonal price	seasonal price
ALBA CORE TUNA BC tuna	4.5	12
WHITE TUNA Butter fish	4	11
EBI Cooked shrimp	4	10
UNAGI Fresh water eel	5	13
HOKIGAI Clam	4	9
TACO Octopus	4	10
IKA Squid	4	11
SABA Pickled mackerel	4	10
TAMAGO Rolled egg	3.5	7
INARI Tofu pocket	6	

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

MAKI
A L A
C A R T E

CALIFORNIA MAKI Avocado, crab meat, flying fish roe, cucumber	6pcs	9	SHRIMP TEMPURA MAKI	6pcs / 8pcs 9 / 12
SPICY CALIFORNIA MAKI	8pcs	12	SPICY SALMON MAKI	10 / 13
TEKKA MAKI Tuna	6pcs	12	SPICY TUNA MAKI	12.5 / 15
SAKE MAKI Salmon	6pcs	9	UNAGI MAKI	6pcs 11
HAMACHI NEGI MAKI Yellow tail, green onion	6pcs	12	SOFT SHELL CRAB MAKI	6pcs 13
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	11	LOBSTER MAKI Deep fried lobster, cucumber	6pcs 14
FUTO MAKI Crab meat, rolled egg, pickled squash, cucumber	4pcs 8pcs	8 14	SPICY CRAB MAKI Crab meat with spicy sauce	6pcs / 8pcs 9 / 12
			DYNAMITE ROLL Shrimp, avocado, kappa, crab meat	8pcs 13

VEGETARIAN

MIXED VEGETABLE MAKI	6pcs	9	YAM TEMPURA MAKI	8
KAPPA MAKI		7	YAM/AVO MAKI	8
AVOCADO MAKI		8	KAMPYO MAKI	8
KAPPA/AVO MAKI		8		

9 PCS
BROWN RICE +2

HOUSE SPECIALTY ROLLS

GREEN DRAGON 17

In: shrimp tempura, avocado, cucumber
Top: avocado

■ RED DRAGON 18

In: shrimp tempura, avocado, cucumber
Top: fresh salmon, house spicy sauce

■ RED SPIDER 21

In: soft shell crab, avocado, cucumber, spicy sauce
top: fresh salmon

WHITE DRAGON 18

In: shrimp tempura, avocado, cucumber
Top: torched white tuna

BLACK DRAGON 19

In: shrimp tempura, avocado, cucumber
Top: B.B.Q eel

SALMON UNAGI 20

In: B.B.Q eel, avocado, cucumber
Top: fresh salmon, flying fish roe

SALMON LOVER 19

In: salmon, avo, cucumber, cream cheese
Top: torched salmon, flying fish roe

UNAGI LOVER 23

In: B.B.Q eel, avocado
Top: B.B.Q eel, house sauce

DYNAMIC DYNAMITE 23

In: shrimp tempura, crab meat, avocado, cucumber
Top: torched beef with house sauce

■ VEGGIE DRAGON 17

In: eggplant, cucumber, avocado
Top: fried tofu

KINOYA COURSE ROLL. 20

In: shrimp tempura, avocado, cucumber
Top: torched salmon, tobigo, shredded crunch, potatoes

■ SUPER KAMIKAJE 18

In: spicy salmon, spicy tuna, cucumber, avocado
Top: tempura bits, flying fish roe

DANCING LOBSTER 23

In: lobster tempura, avocado, cucumber
Top: salmon, flying fish roe

■ SPICY SALMON LOVER 19

In: spicy salmon crunch, avocado, cucumber
Top: spicy salmon, flying fish roe

■ SPICY TUNA LOVER 22

In: spicy tuna crunch, avocado, cucumber
Top: spicy tuna, flying fish roe

FANCY LADY 18

In: salmon, tuna, yellowtail, green onion, avo, cucumber
Top: flying fish roe

■ VOLCANO 19

In: spicy bulgogi, cucumber, avocado
Top: torched mozzarella cheese

■ HURRICANE 19

In: shrimp tempura, avocado, cucumber
Top: spicy crabmeat

■ SWEET MAKI 16

In: fried yam, cucumber, avocado
Top: avocado

RAINBOW MAKI 20

In: California maki
Top: salmon, tuna, butterfish, avocado

PRESSED SUSHI & TEMAKI

OSHI ZUSHI PRESSED SUSHI

SALMON OSHI ZUSHI 6pc 17
Salmon layered pressed over sushi rice, topped with special house sauce
seared with torch

SABA OSHI ZUSHI 6pc 18
Saba layered pressed over sushi rice, topped with special house sauce
seared with torch

HANDROLL ADD AVO + 1

SALMON 8 **CALIFORNIA** 8

TUNA 9 **HAMACHI NEGI** 10

■ **SPICY SALMON** 7 **TORO NEGI** 13

■ **SPICY TUNA** 9 **SNOW CRAB** 12
Authentic crab meat

SHRIMP TEMPURA & CUCUMBER 7 ■ **YAM** 6

UNAGI & CUCUMBER 9 ■ **MIX VEGGIE** 7

SERVED WITH MISO SOUP
+\$2 SEAWEED /GREEN SALAD

SASHIMI & SUSHI

DAILY SPECIAL OMAKASE a la carte price

Starting minimum 10 pieces per person

*sushi bar seating recommended

SASHIMI DINNER..... 39

20 pc sashimi serve with rice

MAKI SET 18 pc 24

California, spicy salmon, shrimp tempura roll

SASHIMI& SUSHI..... 35

10pcs sashimi & 10pcs nigiri

VEGGIE MAKI COMBO 18PCS 23

3 choices from vegetable rolls

KINOYA SUSHI 31

Nigiri 12pcs & futo maki 4pcs

SALMON LOVER COMBO 26

Sashimi 5pcs, sushi 4pcs, salmon & avo roll 6pcs

SUSHI & MAKI 18 pcs 26

Sushi 6pcs, salmon & avo roll, shrimp tempura roll

DONBURI

Garnish served over rice

CHIRASHI 32

Assorted fresh raw fish on the bed of sushi rice

SALMON DON 23

Salmon sashimi with avocado
+6 Ikura

PREMIUM CHIRASHI 49

Premium sashimi on the sushi rice

salmon, tuna chutoro ,susuki , hamachi ,ikura, botan ebi

ABURI SALMON DON 24

Torched salmon sashimi and avocado
on the sushi rice

UNI DON Seasonal price

Uni , ikura , chutoro , Quail gg Onthe sushi rice

POKE BOWL 23

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

MAIN DISH

MISO, GREEN SALAD, RICE
extra + \$2 SEAWEED

MAIN DISH

CHICKEN TERIYAKI 27

Grilled chicken breast with vegetable on sizzling plate

SALMON TERIYAKI or LEMON & SALT 27

Grilled fresh salmon with teriyaki sauce or lemon & salt

BEEF TERIYAKI 33

Top Sirloin

TOFU TERIYAKI 24

Fried tofu and vegetables with teriyaki sauce on sizzling plate

SHRIMP & VEGETABLE TEMPURA 26

Deep fried shrimps with vegetables

VEGETABLE TEMPURA 23

Deep fried vegetables

LOBSTER TEMPURA 36

Deep fried lobster and vegetables

UNAGI DONBURI 26

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

BULGOGI (spicy +\$2) 27

Marinated beef on sizzling plate

CHICKEN KATSU 26

Panko breaded deep fried chicken with housemade sauce

DOLSOT BIBIMBAP 26

Choice of Protein: Tofu/Chicken/Bulgogi/Unagi
Rice with meat and vegetables in hot stone pot

NOODLE DISH

NABE UDONG (SOBA +2) 22

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

TEMPURA UDONG (SOBA +2) 25

Noodle soup with shrimp and vegetable tempura

LOBSTER NABE UDONG 29

Noodle soup with lobster & seafood & vegetable

BEEF YAKI UDON stir fired noodles 25

CHICKEN YAKI UDON stir fired noodles 25

ZARU SOBA 23

A chilled buckwheat noodle dish with tsuyu dipping sauce

CHEF SPECIAL

B E N T O

34

SASHIMI 6pcs

CHOICE of TERIYAKI (beef +2)

SUSHI 3pcs or

SHRIMP TEMPURA ROLL 6pcs

SHRIMP(2pcs) &

VEGETABLE TEMPURA