

Appetizers

Miso Soup Tofu & Wakame	7
Mushroom Miso Soup Nameko	8
Vegetable Soup	17

Vegetables

House Salad Lettuce, Avocado, Carrot & Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	9
Edamame Steamed Soy Beans & Okinawa Sea Salt	9
Goma Ae Spinach & Sesame Sauce	10
Oshinko Assorted Pickles	11
Shishito Pepper Okinawa Sea Salt	12
Spicy Bean Sprouts Chili Paste & Scallions	9.5
Tofu & Seaweed Salad Wakame & Ginger Ponzu	15
Spicy Cucumber Sour Cream, Garlic & Habanero	9.5

Seafood

Ankimo Monkfish Liver & Ponzu	14.5
Usuzukuri Thinly Sliced Fluke & Ponzu	23
Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper	26
Hamachi & Serrano Pepper Ponzu	25
Maguro Zuke Soy Marinated Tuna, Garlic Chips & Onion Sauce	25
Tako Sunomono Octopus & Vinegar Sauce	16
Una Kyu Eel Wrapped In Cucumber	17
Ebi Shumai Shrimp Dumplings	19
Yaki Sea Scallop & Miso Butter	13
Yaki Tiger Shrimp Crispy Garlic & Teriyaki	10
Tiger Shrimp Tempura	24
Gindara Saikyo-Yaki Broiled Miso Cured Black Cod	29
Hamachi Kama Broiled Yellowtail Collar	18

Meat

Pork Shumai Pork Dumplings	18
Yaki Chicken Thigh Scallion	7.5
Yaki Short Rib Garlic Puree	8.5
Yaki Beef Tenderloin & Wasabi	12
Filet Mignon Teppan Yaki Cabbage, Enoki & Truffle Teriyaki	19.5
Skirt Steak Enoki Mushrooms & Katsu Sauce	19
Blue Ribbon Fried Chicken Wings	18

Entrees

Blue Ribbon Fried Chicken	32
1 ¼ lb. Steamed Maine Lobster Miso Butter	58
Unadon Broiled Eel, Rice & Pickles	29
Vegetable Fried Rice Poached Egg	24
Oyako Don Salmon & Salmon Roe Rice Bowl	32
Salmon Teriyaki Bean Sprouts & Watercress	34
Oxtail Fried Rice & Bone Marrow Omelet	34
NY Strip Steak (Prime) Sansho Butter & French Fries	56

Sushi



Sashimi

Taiheiyo pacific ocean

Masu-No-Suke King Salmon	8.5
Binnaga Albacore	5.5
Kaibashira Sea Scallop	6
Ebi Cooked Shrimp	4
Tako Octopus	5
Madai Japanese Red Snapper	5.5
Masago Smelt Roe	5.75
Kanpachi Amberjack	7
Hamachi Yellowtail	6
Kyushu Aji Japanese Horse Mackerel	7.5
Kanikama Crabstick	4

Taiseiyo atlantic ocean

Tamago Sweet Egg	4
Sake Salmon	5.5
Sake Toro Seared Salmon Belly	5.75
Otoro Blue Fin Tuna Belly	15
Unagi Fresh Water Eel	6
Ikura Salmon Roe	5.5
Kani Blue Crab	6
Maguro Tuna	6.5
Hirame Fluke	5.5
Uni Sea Urchin	10.5

Extras

Avocado +\$2 Kyuri - Cucumber +\$1 Serrano +\$1
Shiso - Mint leaf +\$1 Scallion +\$1 Kaiware +\$1 Spicy +\$1.5

Chef's Choice Platters

Sushi 7 Pieces & 1 Roll	34
Sushi Deluxe 10 Pieces & 1 Roll	42
Sashimi 12 Pieces	38
Sashimi Deluxe 18 Pieces	48
Sushi-Sashimi Combination	51
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll (Tuna, Spicy Tuna, Cucumber or California)	
Blue Ribbon Platter Very Special Platter	200

Maki

California Roll	
with Crabstick	11
with Blue Crab	16
with Snow Crab	23.5
Spicy Tuna & Tempura Flake Cucumber	14.5
Enoki & Hamachi Yellowtail & Straw Mushrooms	13.5
Negi Hama Yellowtail & Scallion	13
Dragon Roll Eel, Avocado & Radish Sprouts	23.5
Sakana San Shu Salmon, Yellowtail & Tuna	16
Spicy Crab Roll Blue Crab & Shiso	17.5
Spider Roll Fried Soft Shell Crab, Cucumber & Masago	19.5
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	21
Karai Kaibashira Spicy Scallop & Smelt Roe	19.5
Kaki Fri Fried Oyster	21
Ebi Tempura Roll Fried Shrimp, Radish Sprout & Avocado	17
Sake Ikura Salmon & Salmon Roe	17.5
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	32

Yasai

Avocado	13
Kyuri Cucumber	11
Enoki roll	11
Takuwan Pickled Radish	11
Shiitake	11
Norimaki Squash	11

Sides

French Fries	9
Sauteed Bok Choi	11
Sauteed Bean Sprouts & Watercress	11



OMAKASE 125

12 pcs Sushi with 1 Roll or 14 pcs Sushi of Chef's Choice



*Consuming raw or under cooked meat, seafood or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.