



# SIGNATURE LUNCH PLATTERS

Monday - Saturday 11am - 3:30pm

Served with miso soup & house salad, chef's choice of Nigiri or Sashimi. (No Substitution)

Pick any 2 Signature Rolls .....27

Pick any 2 Signature Rolls & 4pcs Nigiri or Sashimi ....34

Pick any 3 Signature Rolls .....39

Pick any 3 Signature Rolls & 2pcs Nigiri or Sashimi ....43

## Choose below of Signature Rolls:

🍣 **Godzilla Roll** 10pcs

Eel, shrimp, crab meat, white fish, cream cheese, avocado, deep fried with spicy sauce and eel sauce

🍣 **007 Roll** 8pcs

Deep fried white fish and avocado topped with lobster salad and black tobiko

🍣 **Dragon Roll** 6pcs

Tempura shrimp, cucumber, avocado, eel on the top and served with eel sauce

🍣🔥 **Spicy 2 in 1 Roll** 8pcs

Spicy salmon topped with spicy tuna, crunch and spicy mayo

🍣 **Rainbow Roll** 6pcs

5 different types of fish over California roll

🍣🔥 **Red Dragon Roll** 8pcs

Spicy tuna & avocado topped with tuna & red tobiko

🍣🔥 **Angel Hair Roll** 8pcs

Shrimp tempura with sliced apple inside, topped with crab meat, fish eggs, and scallion, tempura crunchy, with mango sauce, eel sauce, and spicy mayo

🍣🔥 **Sunny Roll** 8pcs

Salmon, tuna, yellowtail roll topped with crab, ikura in wasabi mayo sauce

🍣🔥 **Phoenix Roll** 8pcs

Crab, avocado, cream cheese topped with torched salmon, tobiko, spicy eel sauce and wasabi mayo

🍣🔥 **Black Thunder Roll** 8pcs

Shrimp tempura, avocado topped with spicy tuna, tobiko, eel sauce and spicy mayo

🔥 Hot and Spicy 🥜 Indicated containing peanuts

🍣 Represents raw fish,



Angle Hair Roll



Phoenix Roll



Mango Tango Roll



Sunny Roll

Monday - Saturday 11am - 3:30pm

## LUNCH SPECIAL BENTO BOX

Served with miso soup, house salad, 3pcs shumai, 3pcs California Roll & steamed rice



Tempura Shrimp (3pcs shrimp & 4pcs vegetable) .....	14
Tempura Chicken (4pcs chicken & 4pcs vegetable) .....	14
Teriyaki Chicken .....	14
Teriyaki Beef .....	15
Teriyaki Salmon .....	15
Teriyaki Shrimp .....	15
Pork Tonkatsu .....	13
Chicken Tonkatsu .....	14

## ROLL LUNCH SPECIAL

Served with miso soup & house salad, chef's choice of Nigiri or Sashimi (No substitution).

Any Two Rolls .....	13
Any Three Rolls .....	16
Any Two Rolls & 4pcs Nigiri or Sashimi .....	18
Any Three Rolls & 2pcs Nigiri or Sashimi .....	18
8pcs Sushi & Choice of 1 Roll .....	19
8pcs Sashimi & Choice of 1 Roll .....	19

### Choose below of Rolls:

- |                            |                       |
|----------------------------|-----------------------|
| 🍣 Tuna Roll                | Eel Cucumber Roll     |
| 🍣 Salmon Roll              | Eel Avocado Roll      |
| 🍣 Yellowtail Scallion Roll | Shrimp Tempura Roll   |
| 🍣🔥 Spicy Salmon Roll       | Tamago Roll           |
| 🍣🔥 Spicy Tuna Roll         | Kampyo Roll           |
| 🍣🔥 Spicy Yellowtail Roll   | AAC Roll              |
| 🍣🔥 Spicy Crab Stick Roll   | Avocado Roll          |
| 🍣🔥 Spicy Scallop Roll      | Cucumber Roll         |
| 🍣 Tuna Avocado Roll        | Oshinko Roll          |
| 🍣 Philadelphia Roll        | Sweet Potato Roll     |
| 🍣 Alaskan Roll             | Shitake Mushroom Roll |
| California Roll            | Futo Roll             |
| Boston Roll                |                       |



## CHINESE LUNCH SPECIAL

Served with Hot & Sour Soup, White Rice

Your choice of meat:

Tofu	13
Chicken	16
Beef	17
Shrimp	17

Your choice of style:

**Orange**  
Breaded, deep fried in orange sauce, with bell pepper & steamed broccoli

**Sesame**  
Breaded, deep fried in a sweet sauce, with steamed broccoli, bell pepper, sesame seeds

🔥 **General Tso's**  
Breaded, deep fried in a sweetened spicy sauce, with steamed broccoli & bell pepper

**Mongolian**  
Onion, scallion, crispy noodle in Mongolian sauce

**Broccoli**  
Bamboo shoot, carrot, broccoli, onion, water chestnut in brown gravy

🔥🥜 **Kung Pao**  
Bell pepper, bamboo shoot, carrot, celery, onion, water chestnut, zucchini, peanuts in spicy brown sauce

🔥 **Curry**  
Bell pepper, mushroom, onion, snow pea, bamboo shoot, asparagus in yellow curry sauce

🔥 **Hunan**  
Asparagus, bamboo shoot, bell pepper, broccoli, carrot, button mushroom, onion, water chestnut in spicy black bean sauce

**Fried Rice**  
**Lo Mein**  
**Yaki Udon**



🔥 Hot and Spicy 🥜 Indicated containing peanuts  
🍣 Represents raw fish,

Consumer Advisory: Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.



# WINE LIST



## REDS

	Glass	Bottle
<b>Apothic Red Blend</b> Modesto, California — Blend of merlot, syrah and bold cabernet	8	27
<b>Josh Cellars Cabernet Sauvignon</b> Central California — Dark fruits, cinnamon, clove, and subtle oak aromas, flavors of black cherries and blackberries, accented by vanilla and toasty oak, finishing long with round, soft tannins.	9	31
<b>Diseno Malbec</b> Mendoza, Argentina — Stone fruit, coffee, blueberry and chocolate	9	31
<b>Ménage À Trois Dolce Sweet Red</b> California — Decadently sweet, semi sparkling red blend, brimming with a wealth of dark blackberry and raspberry flavors, accented by warm notes of cherry vanilla.	9	31
<b>Meiomi Pinot Noir</b> Monterey, Sonoma and Santa Barbara Countries, California — Spice-filled aromas, bright berry flavor, rich textures, elegant balance of spice and fruit, weight and restraint.	9	35
<b>Robert Mondavi Merlot</b> California — Distinctive aromas of ripe red cherry, Asian plum, and cranberry, along with hints of black olive, tea leaf, baking spice, and sweet oak.	8	27
<b>Louis Martini Carbernet Sauvignon</b> Sonoma, California — Ripe flavors of black cherry, currant and spice	-	35
<b>The Prisoner Red Wine California</b> Fruity red wine with persistent flavors of blackberry and pomegranate plus lingering vanilla notes	-	85

## WHITES

	Glass	Bottle
<b>Hakutsuru Plum Wine</b> Kobe, Japan — Natural plum	9	31
<b>Mezzacorona Pinot Grigio</b> Dolomiti, Italy — Crisp green apple, mineral and honeysuckle note	7	23
<b>Blufeld Riesling</b> Mosel, Germany — Medium sweet with notes of citrus & peach	8	27
<b>Seaglass Chardonnay</b> Santa Barbara, California — Unoaked with notes of tropical sweetness	8	27
<b>Cavit Moscato</b> Trento, Italy — White peach, apricot with a touch of sweetness	8	27
<b>Nobilo Sauvignon Blanc</b> Marlborough, New Zealand — Fresh flavors of melon and citrus	8	27
<b>Ruffino Prosecco</b> Northeastern region, Italy — Bright and crisp sparkling wine, with hints of peach and golden apple	8	27
<b>Seaglass Rosé</b> Monterey County, California — Delicate aromas of ripe raspberry and wild strawberry are highlighted by fresh floral and citrus accents that lead to an enchanting crisp, clean finish	8	27
<b>Dreaming Tree Chardonnay</b> Geyserville, California — Fruit, toasty oak, and vibrant citrus flavors	-	35
<b>Ruffino Pinot Grigio</b> Tuscany, Italy — Note of pears, citrus fruit and floral finish	-	31
<b>Oyster Bay Sauvignon Blanc</b> Marlborough, New Zealand — Tropical and gooseberry note	-	31



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## THE SOCIAL DRINKERS

**Perfect Manhattan** 9  
Jim Beam Bourbon, Sweet Vermouth, Dry Vermouth, Cherry, Angostura Bitter

**Tom Collins** 8  
Tangeray Gin, Fresh Lemon Juice, Simple Syrup, Club Soda, Garnished with Lemon Wheel

**Pink Cloud** 8  
Kinky Liqueur, Lemon, Bacardi Superior, Prosecco, Whipped Cream, Sugar Syrup

**Dirty Martini** 9  
Kettle One, Dry Vermouth, Olive Juice, Olives

**French Martini** 9  
Grey Goose, Chambord, Pineapple Juice, Blackberry

**French Cosmo** 8  
Grey Goose Citron, Grand Marnier, Cranberry Juice

**Classic Margarita** 8  
Milagro Silver, Triple Sec, House Made Sour Mix, Lime, Salted Rim

**Classic Mojito** 8  
Bacardi Superior, Fresh Mint, Lime, Sugar Syrup, Club Soda, Triple Sec

**Classic Pina Colada** 8  
Malibu Coconut Rum, Pina Colada Mix with Fresh Pineapple and Cherry

**Long Island** 8  
Vodka, Rum, Gin, Dekuyper Triple Sec, Sweet & Sour, splash of Pepsi

**Tequila Sunrise** 8  
Corzo Tequila, Orange Juice, Grenadine

**Moscow Mule / Kentucky Mule** 8  
Choice of Tito's Vodka or Jim Beam Bourbon, Fever-Tree Ginger Beer, Fresh Mint and Lime



## BEER

**Sapporo** Lg 8 Sm 5

**Sapporo Light** 5

**Asahi** 5

**Kirin Ichiban** 5

**Heineken** 5

**Angry Orchard Apple Hard Cider** 5

**Revolution Anti-Hero** 5

**Blue Moon** 5

**Budweiser** 4



## ASIAN INSPIRED COCKTAIL

**Once Upon A Time in Tokyo** 9  
Suntory Toki, Sugar Syrup, Angostura Bitter, Club Soda, Orange Rind

**Lychee Martini** 9  
Grey Goose Vodka, Soho Lychee Liqueur, Nagomi Syrup, Sierra Mist, Garnished with Lychee Fruit

**Icy Pear** 8  
Absolut Pear, Mathilde Poire Liqueur, Dekuyper Sour Apple Pucker

**Super Mai Tai** 9  
Secret House Recipe with Myer's Dark Rum on top

**Blue Hawaii** 8  
Grey Goose Orange, Pineapple Juice, Sweet & Sour, Dekuyper Blue Curacao

**Passion Okinawa** 8  
Bacardi Limon, Peachtree Liqueur, Nagomi Lychee, Sierra Mist, Garnished with Fresh Flower and Salted Rim

**Ginger Smash** 8  
Ginger Infused Liqueur, Smirnoff, Lemon, House made Ginger Syrup, Ginger Ale

**Shogun's Choice** 8  
Captain Morgan Spiced Rum, Peach Infused Liqueur, Pineapple Juice, Orange Juice, Cherry

**Bliss** 8  
Ciroc Peach, Hana Awaka Sparkling Sake, Ginger Ale, Cherry

**Apple Martini** 8  
Grey Goose Vodka, Dekuyper Sour Apple, Midori, Lime Juice

**Mango Martini** 8  
Grey Goose Vodka, Mango Pure, Sweet & Sour





# SAKE

Sake is a Japanese alcoholic beverage that is made from fermented rice known as "shuzo kotekimar". This rice contains a starch called shinpaku in the center of the grain. Premium sake are made only from this starch to have a superior taste. Sake can be served hot but premium sake are recommended to be served chilled to bring out the full flavor.

## HOUSE SAKE

	Small	Large
<b>Ozeki House Cold Sake</b>	-	8
<b>Ozeki House Hot Sake</b>	5	8
<b>Purple Haze Hot Sake</b>	8	11

## JUNMAI

70% original grain, earthier and fuller bodied

	Bottle
<b>Ozeki Karatamba</b> (300ml) Japan Sharp dry taste and refined cleanliness.	14
<b>Geikkekan Nama Draft</b> (300ml) California Junmai-shu; clean, fresh flavor hints of banana and a light refreshing finish.	10

## JUNMAI GINJO

60% original grain, lighter and fruit forward

	Bottle
<b>Yamada Nishiki Junmai Ginjo</b> (300ml) Japan Junmai; natural, full-bodied flavor made from Yamadanishiki, the best sake-making in Japan.	15
<b>TYKU Junmai Ginjo Super Premium</b> (330ml) Nara, Japan Junmai Ginjo; perfectly balanced, full body with notes of peach and vanilla.	28



## JUNMAI DAIJINJO

50% of original grain, smooth and refined

	Bottle
<b>Hakutsuru SHO-UNE</b> (300ml) Japan Junmai Dai Ginjo; velvety smooth sake taste along with fruity aromas.	32
<b>Ozeki Osakaya Chobei</b> (300ml) Japan Rich fruity aroma and clear delicate taste.	32
<b>Gekkeikan Horin Junmai Daijinjo</b> (300ml) Kyoto, Japan Junmai Dai Ginjo-shu; mild and fruity aroma with delicate note of over-ripe cantaloupe and honeysuckle. Well-balanced and exceptionally smooth with a long, clean finish.	32

## NIGORI Unfiltered sake, contains rice sediments

<b>Gekkeikan Nigori</b> (300ml) Kyoto, Japan Junmai-shu; creamy, medium-bodied and sweet with hints of tropical fruits and a long finish.	Bottle	14
<b>Hakutsuru Sayuri Nigori</b> (300ml) Japan Sayuri, which means "little lily" in Japanese, is appropriately named for its soft floral notes and its iconic cherry blossom adorned pink bottle.	Bottle	15

## FLAVORED & FLIGHTS

	Bottle
<b>Hana Awaka Sparkling Sake</b> (250ml) Japan Junmai; refreshing sparkling sake with soft sweetness.	12
<b>Gekkeikan Zipang Sparkling</b> (250ml) Kyoto, Japan Junmai-shu; lively and bright with hints of tropical fruits, a medium-body and refreshing light finish.	15
<b>Hana Fuji Apple Sake</b> glass 7 750ml	26
<b>Hana Lychee Sake</b> glass 7 750ml	26
<b>TYKU Coconut Infusions</b> (330ml) Nara, Japan Nigori; silky texture with the refreshingly sweet taste of coconut and hints of vanilla.	28
<b>Sake Flight</b> Ozeki Karatamba, Yamada Nishiki, Gekkekan Nigori	10
<b>Sake Flavor Flight</b> Hana Apple, Hana Lychee, Tyku Coconut	10

## NON-ALCOHOLIC BEVERAGES

<b>Soft Drinks</b> (free refill) Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Unsweet Ice Tea, Mountain Dew, Hot Tea, Club Soda	3
<b>Virgin Pina Colada</b>	6
<b>Mango Smoothie</b>	6
<b>Strawberry Smoothie</b>	6
<b>San Pellegrino</b>	4
<b>Ramune Japanese Soda</b> Original, Orange, Strawberry	3
<b>Thai Ice Tea</b>	4
<b>Juice</b> (no refill) Orange, Apple, Cranberry, Pineapple	3





## APPETIZER FROM KITCHEN

<b>Edamame</b> Boiled soy bean	<b>5</b>
<b>Agedashi Tofu</b> Deep fried tofu served with tempura sauce	<b>6</b>
<b>Harumaki</b> 4pcs Deep fried vegetable spring roll with sweet chili sauce	<b>6</b>
<b>Chicken Gyoza</b> 6pcs Deep fried or pan fried Japanese style potstickers	<b>7</b>
<b>Vegetable Gyoza</b> 6pcs Deep fried or pan fried vegetable potstickers	<b>7</b>
<b>Crab Rangoon</b> 4pcs Deep fried combination of cream cheese and imitation crab meat, celery, onions	<b>6</b>
<b>Yakitori</b> 2pcs Grilled chicken skewers with teriyaki sauce	<b>6</b>
<b>Shrimp Shumai</b> 6pcs Deep fried or steamed shrimp dumplings	<b>7</b>
<b>Vegetable Tempura</b> 8pcs Mixed vegetable	<b>7</b>
<b>Shrimp &amp; Vegetable Tempura</b> 3pcs shrimp and 4pcs mixed vegetable with tempura sauce	<b>11</b>
<b>Tempura Calamari</b> Deep fried calamari in Japanese tempura batter with sweet chili sauce	<b>12</b>
<b>Seafood Tempura</b> 3pcs calamari, 2pcs kani, 2pcs shrimp, 2pcs white fish and 4pcs mixed vegetable	<b>18</b>
<b>Soft Shell Crab Tempura</b> Deep fried soft shell crab served with ginger sauce	<b>12</b>
<b>🔥 Hamachi Kama</b> Grilled yellowtail cheek, wasabi yuzu sauce, green onion	<b>13</b>
<b>Fried Oyster</b> 5pcs	<b>10</b>
<b>Beef Negimaki</b> Green onion wrapped in thinly sliced beef in teriyaki sauce	<b>13</b>
<b>Takoyaki</b> 4pcs Japanese octopus balls with katsu and mayo sauce	<b>8</b>
<b>Japanese Chicken Nugget</b>	<b>8</b>



## APPETIZER FROM SUSHI BAR

<b>🔥 Seared Scallop</b> 3pcs Torch scallops with sesame oil, spicy mayo, eel sauce, scallions and tobiko	<b>12</b>
<b>🐟 Usuzuguri</b> 8pcs Sliced red snapper, fried onion, scallion, fish egg with chef special sauce	<b>12</b>
<b>🐟 Ahi Tuna</b> 8pcs Seared black pepper tuna coated with scallion, massago, served with wasabi yuzu sauce	<b>15</b>
<b>🔥🐟 Yellowtail Jalapeno</b> 6pcs Sliced jalapeño on top of yellowtail and scallion, served with ponzu sauce	<b>15</b>
<b>🔥🐟 Crispy Jalapeno</b> 6pcs Stuffed jalapeno with spicy tuna and cream cheese, deep fried with special mayo, spicy eel sauce, scallion, masago	<b>10</b>
<b>🐟 Fatty Salmon Wrapped</b> 6pcs Fatty salmon wrapped scallion, massago, sesame, cucumber with ponzu sauce	<b>12</b>
<b>🐟 Naruto</b> 5pcs Choice of tuna, salmon, hamachi. Inside with avocado then wrapped with cucumber in ponzu sauce	<b>11</b>
<b>Tako Su</b> (Octopus Salad)	<b>11</b>
<b>🐟 Capraccio</b> 10pcs Choose one or two fish: salmon, tuna or white tuna With Japanese dressing	<b>16</b>
<b>🐟 Sunomono</b> Assorted sashimi with tobiko and seaweed in wasabi yuzu sauce	<b>11</b>
<b>🔥🐟 Tuna Tartare</b> Chopped tuna & avocado, sesame, masago with eel & sriracha sauce	<b>13</b>
<b>🔥🐟 Salmon Tartare</b> Chopped salmon & avocado, sesame, masago with eel & sriracha sauce	<b>13</b>

🔥 Hot and Spicy  
🐟 Represents raw fish, consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition.





## SALAD

- House Salad** 4
- Cucumber Salad** 5  
Cucumber, sesame with sweet & sour vinegar dressing
- Seaweed Salad** 7
- Avocado Salad** 7
- Ika Salad** 8  
Marinated squid
- Kani Salad** 8  
Crab meat, lettuce, fish egg, crunch, with chef's special sauce
- Octopus Salad** 8



## SOUP

- Miso Soup** 3  
Soy paste with tofu, seaweed, and scallions
- Spicy Seafood Miso Soup** 6
- Clear Soup** 3  
Mushrooms, onions, and crunch
- House Seafood Soup** 11  
Shrimp, carrot, zucchini, kimchi, crab meat, scallop, and mussels
- Hot & Sour Soup** 4



## NIGIRI / SASHIMI

*Nigiri with rice | Sashimi without rice, 1 piece per order*

- 🍣 **Tuna** (maguro) 4
- 🍣 **White Tuna** (saku) 4
- 🍣 **Albacore Tuna** (shiro maguro) 4
- 🍣 **Salmon** (sake) 4
- Smoked Salmon** 4
- 🍣 **Yellowtail** (hamachi) 4
- 🍣 **Seabass** (suzuki) 3
- 🍣 **Fluke** (Hirami) 4
- 🍣 **Red Snapper** (tai) 3
- Mackerel** (saba) 3
- 🍣 **Salmon Roe** (ikura) 4
- 🍣 **Smelt Roe** (masago) 3
- 🍣 **Flying Fish Egg** (tobiko) 3
- 🍣 **Sweet Shrimp** (amaebi) 5
- Shrimp** (ebi) 3
- 🍣 **Squid** (ika) 3



- 🍣 **Scallop** (kaibashira) 5
- 🍣 **Spicy Scallop** 5
- 🍣 **Octopus** (tako) 3
- 🍣 **Surf Clam** (hokkigai) 3
- Crab** (kani) 3
- Lobster Salad** 4
- Eel** (unagi) 4
- Egg** (tamago) 2
- Tofu Skin** (inari) 2
- Avocado** 2
- King Crab** (kani) MP
- Sea Urchin** (uni) MP
- 🍣 **Fatty Tuna** MP





**WOOW**



**Dynamite Roll**

**Mango Tango Roll**

**SIGNATURE ROLLS**

- 🍣 **Godzilla Roll** 10pcs 16  
Eel, shrimp, crab meat, white fish, cream cheese, avocado, deep fried with spicy sauce and eel sauce
- 🍣 **Red Dragon Roll** 8pcs 15  
Spicy tuna & avocado topped with tuna & red tobiko
- 🍣 **Crazy Salmon Roll** 8pcs 14  
Spicy salmon and avocado topped with salmon & ikura, mayo sauce
- 🍣 **007 Roll** 8pcs 16  
Deep fried white fish and avocado topped with lobster salad and black tobiko
- 🍣 **Angel Hair Roll** 8pcs 16  
Shrimp tempura with sliced apple inside, topped with crab meat, fish eggs, and scallion, tempura crunchy, with mango sauce, eel sauce, and spicy mayo
- 🍣 **Sweet Heart Roll** 10pcs 17  
Tuna, lobster salad, mango, and avocado covered with soy bean wrap, topped with chili sauce
- 🍣 **Happy Roll** 10pcs 18  
Shrimp tempura, spicy tuna, mango, avocado, cucumber wrapped with soy paper, and chef's special sauce
- 🍣 **Honey Roll** 8pcs 18  
Spicy yellowtail, jalapeño, avocado, topping with fresh tuna & chef's special mango sauce
- 🍣 **Golden Dragon Roll** 8pcs 18  
Spicy salmon, avocado, topped with baked white tuna, tobiko, chef's special sauce
- 🍣 **Spider-man Roll** 10pcs 18  
Soft shell crab tempura, cream cheese, mango, cucumber, avocado, wrap with pink soy paper serve with eel sauce & spicy mayo
- 🍣 **Black Thunder Roll** 8pcs 17  
Shrimp tempura, avocado topped with spicy tuna, tobiko, eel sauce and spicy mayo
- 🍣 **Fire Roll** 8pcs 18  
Tempura jalapeño stuffed with spicy tuna, avocado, and cream cheese, topped with filet mignon, seared to perfection with a flaming table side presentation
- Caterpillar Roll** 8pcs 14  
Eel, cucumber inside topped with avocado and eel sauce

- 🍣 **King Lobster** 8pcs 17  
Spicy tuna, avocado inside, topped with lobster tempura and eel sauce
- 🍣 **Torched Scallop Roll** 8pcs 17  
Tempura soft shell crab, cucumber, topped with torched scallop and eel sauce
- 🍣 **Sunny Roll** 8pcs 17  
Salmon, tuna, yellowtail roll topped with crab, ikura in wasabi mayo sauce
- Mango Tango Roll** 8pcs 16  
Shrimp tempura, cucumber, cream cheese roll topped with lobster salad, mango, tomato with eel sauce and mango sauce
- 🍣 **Surf and Turf Roll** 8pcs 16  
Shrimp tempura, asparagus roll, topped with torched beef, served with spicy eel sauce and wasabi mayo
- 🍣 **Kingkong Roll** 10pcs 18  
Shrimp tempura, crab, avocado, cucumber, cream cheese, tobiko, topped with crunch, spicy mayo, and eel sauce
- 🍣 **Rainbow Roll** 6pcs 14  
5 different types of fish over California roll
- Dragon Roll** 6pcs 15  
Tempura shrimp, cucumber, avocado, eel on the top and served with eel sauce
- 🍣 **Fire Dragon Roll** 8pcs 16  
Shrimp tempura, cream cheese topped with salmon and white tuna, then baked with special sauce, sprinkled with tobiko and scallion
- 🍣 **Spicy 2 in 1 Roll** 8pcs 13  
Spicy salmon topped with spicy tuna, crunch and spicy mayo
- 🍣 **Phoenix Roll** 8pcs 14  
Crab, avocado, cream cheese topped with torched salmon, tobiko, spicy eel sauce and wasabi mayo
- 🍣 **Dynamite Roll** 8pcs 16  
Inside with cream cheese, assorted fish & avocado then fried, topped with baked crab meat, scallop and eel sauce
- King Crab Roll** 8pcs 18  
California Roll topped with king crab, tobiko, crunchy with mayo sauce



**Fire Phoenix Roll**

**Angle Hair Roll**





## REGULAR ROLL / HAND ROLL

🍣 Tuna Roll 6pcs	7
🍣 Salmon Roll 6pcs	6
🍣 Yellowtail Scallion Roll 6pcs	7
🍣🔥 Spicy Salmon Roll 6pcs	8
🍣🔥 Spicy Tuna Roll 6pcs	8
🍣🔥 Spicy Yellowtail Roll 6pcs	8
🍣🔥 Spicy Crab Stick Roll 6pcs	8
🍣🔥 Spicy Scallop Roll 6pcs	8
🍣 Tuna Avocado Roll 6pcs	8
<b>California Roll</b> 6pcs Avocado, cucumber, and crab stick	7
<b>Boston Roll</b> 6pcs Avocado, shrimp, and mayo	8
🍣 Philadelphia Roll 6pcs Smoked salmon, avocado, and cream cheese	8
🍣 Alaskan Roll 6pcs Fresh salmon, avocado, and cucumber	8
<b>Eel Cucumber Roll</b> 6pcs	9
<b>Eel Avocado Roll</b> 6pcs	9
<b>Shrimp Tempura Roll</b> 5pcs Shrimp tempura, lettuce, and avocado with eel sauce	9
<b>Spider Roll</b> 5pcs Soft shell crab, lettuce, avocado, massago with eel sauce	11
<b>King Crab Avocado Roll</b>	15

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## VEGETABLE ROLLS

<b>Tamago Roll</b> 6pcs	5
<b>Kampyo Roll</b> 6pcs	5
<b>AAC Roll</b> 6pcs	6
<b>Avocado Roll</b> 6pcs	5
<b>Cucumber Roll</b> 6pcs	5
<b>Oshinko Roll</b> 6pcs	5
<b>Sweet Potato Roll</b> 6pcs	7
<b>Shitake Mushroom Roll</b> 5pcs Shitaku mushroom & scallion with eel sauce	7
<b>Futo Roll</b> 5pcs Asparagus, avocado, tamago, kampyo, and oshinko	8
🔥 <b>Vegetable Deluxe Roll</b> 8pcs Tempura broccoli, sweet potato, asparagus topped with avocado and mayo	13





**WOOW**



## HIBACHI ENTREES

Served with clear soup, ginger salad, lo main & steamed rice

<b>Chicken</b>	<b>22</b>
<b>Steak</b>	<b>27</b>
<b>Fillet Mignon</b>	<b>30</b>
<b>Shrimp</b>	<b>29</b>
<b>Scallop</b>	<b>27</b>
<b>Salmon</b>	<b>25</b>
<b>Tuna</b>	<b>27</b>
<b>Lobster</b>	<b>42</b>
<b>BUILD YOUR OWN <i>Hibachi Combo</i></b>	<b>38</b>

Pick any two items from above.



## TERIYAKI ENTREES

Served with miso soup, ginger salad, white rice, and mixed vegetables

<b>Chicken</b>	<b>20</b>
<b>New York Steak</b>	<b>25</b>
<b>Fillet Mignon</b>	<b>28</b>
<b>Shrimp</b>	<b>27</b>
<b>Salmon</b>	<b>23</b>
<b>Scallop</b>	<b>25</b>
<b>Tuna</b>	<b>25</b>



## TEMPURA ENTREES

Served with miso soup, ginger salad and white rice

<b>Chicken Katsu</b>	<b>18</b>
<b>Pork Tonkatsu</b>	<b>18</b>
<b>Shrimp Tempura</b>	<b>18</b>
5pcs shrimp & 6pcs mixed vegetables	
<b>Chicken tempura</b>	<b>18</b>
6pcs Chicken & 6pcs mixed vegetables	



## ASSORTED PLATTER

Served with miso soup and salad

<ul style="list-style-type: none"> <li>☛ <b>Maki Combination</b> <b>22</b> California roll, tuna avocado roll, salmon roll</li> <li>☛ <b>Spicy Maki Combination</b> <b>23</b> Spicy tuna roll, spicy salmon roll, spicy crab stick roll</li> <li>☛ <b>Sushi Deluxe</b> <b>30</b> 10pcs nigiri of chef's choice and California roll</li> <li>☛ <b>Sashimi Regular</b> <b>26</b> 10pcs sashimi of chef's choice with white rice</li> <li>☛ <b>Sashimi Deluxe</b> <b>38</b> 15pcs sashimi of chef's choice with white rice</li> <li>☛ <b>Chirashi</b> <b>30</b> 15pcs sashimi of chef's choice and sushi rice</li> <li>☛ <b>Sushi &amp; Sashimi Combination</b> <b>38</b> 5pcs nigiri, 9pcs sashimi of chef's choice, with California roll</li> <li>☛ <b>Sushi &amp; Sashimi for 1</b> <b>35</b> 5pcs nigiri, 8pcs sashimi of chef's choice, with California roll</li> <li>☛ <b>Sushi &amp; Sashimi for 2</b> <b>70</b> 10pcs nigiri, 16pcs sashimi of chef's choice, with Angel Hair roll</li> <li>☛ <b>Love Boat</b> <b>98</b> 15pcs sushi, 18pcs sashimi, with Dragon Roll &amp; one Signature roll of your choice</li> </ul>	
<b>Unagi Don</b> <b>28</b>	
10pcs sliced eel on a bed of white rice	
☛ <b>Tekka Don</b> <b>28</b>	
10pcs sliced tuna on a bed of sushi rice	
☛ <b>Sake Don</b> <b>28</b>	
10pcs sliced salmon on a bed of sushi rice	





## NOODLE

**Pad Thai Noodle** 15

*Your choice of: Vegetable, Chicken, Beef or Shrimp*  
Special Thai thin rice noodle stir-fried in a slightly sweet & sour tamarind sauce with egg, carrots, scallions, ground peanut & lime

**Tempura Udon Noodle** 15

*Your choice of: Chicken Tempura or Shrimp Tempura*

**Lo Mein** 15

*Your choice of: Vegetable, Chicken, Beef or Shrimp*  
Stir-fried soft wheat with carrot, onion & scallion

**Yaki Udon** 15

*Your choice of: Vegetable, Chicken, Beef or Shrimp*  
Stir-fried rice noodle with carrot, onion & scallion



## FRIED RICE

Onion, egg, carrots and peas

*Your choice of:*

**Chicken** 12

**Vegetable** 12

**Beef** 13

**Shrimp** 13

**Combination** 14

Chicken, beef and shrimp

Hot and Spicy

Indicated containing peanuts



## CHINESE DINNER ENTREES

Served with steamed rice.

Change steamed rice to:  
Plain fried rice for \$2 extra  
Chicken fried rice for \$3 extra  
Beef fried rice for \$4 extra  
Shrimp fried rice for \$4 extra

*Your choice of meat:*

**Tofu** 13

**Chicken** 16

**Beef** 17

**Shrimp** 17

*Your choice of style:*

**Orange**

Breaded, deep fried in orange sauce, with bell pepper & steamed broccoli

**Sesame**

Breaded, deep fried in a sweet sauce, with steamed broccoli, bell pepper, sesame seeds

**General Tso's**

Breaded, deep fried in a sweetened spicy sauce, with steamed broccoli & bell pepper

**Mongolian**

Onion, scallion, crispy noodle in Mongolian sauce

**Broccoli**

Bamboo shoot, carrot, broccoli, onion, water chestnut in brown gravy

**Kung Pao**

Bell pepper, bamboo shoot, carrot, celery, onion, water chestnut, zucchini, peanuts in spicy brown sauce

**Curry**

Bell pepper, mushroom, onion, snow pea, bamboo shoot, asparagus in yellow curry sauce

**Hunan**

Asparagus, bamboo shoot, bell pepper, broccoli, carrot, button mushroom, onion, water chestnut in spicy black bean sauce

**Sizzling Pepper Steak** 18

Bell pepper, and onion on a sizzling platter



# DESSERT

<b>Mochi Ice Cream</b> (3pcs) Choice of Mango, Strawberry, Vanilla, Green Tea	<b>6</b>
<b>Tempura Ice Cream</b> Choice of Green Tea, Vanilla	<b>7</b>
<b>Tempura Cheese Cake</b>	<b>8</b>
<b>Tempura Oreo</b> (6pcs)	<b>6</b>



Consumer Advisory: Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.