

## APPETIZERS

### EDAMAME 4.

boiled japanese soybeans with sea salt

### EGG ROLL 4.

crispy roll with clear noodles cabbage carrot sweet & sour sauce

### GOMAE 4.

boiled spinach with black sesame dressing

### TOFU TOWER 4.

deep-fried tofu sweet&sour sauce with crushed peanut

### CRAB RANGOON 5.

crispy wonton wrapped crab meat with cream cheese celery dip sweet & sour sauce

### GYOZA 5

pot stickers deep-fried pork vegetable dumpling with shoyu vinaigrette dip

### AGAE DASHI TOFU 5.

deep-fried soft tofu and ginger soysauce dip

### CRISPY CALAMARI 8.

deep-fried squid spicy shoyu with vinaigrette dip

### TEMPURA

delicately deep-fried

Mixed vegetable \$6

Shrimp 4 pcs. \$8

Combination veggie and shrimp 2 pcs. \$8

### SOFT SHELL CRAB 8.

deep-fried soft shell crab with shoyu vinaigrette dip

### ASPARAGUS BEEF ROLL 8.

asparagus wrap thinly sliced beef grilled in teriyaki sauce

### Chashu Bun 3. (1 PCS.)

steamed buns filled with chashu pork

spring mixed leaf with nano spicy mayo sauce

## SOUP&SALAD

### MISO 2.5

japanese soup with soft tofu seaweed and scallion

### TOM YUM 4.5

hot & sour soup with shrimp mushroom tomato and lime juice

### VEGETABLE TOFU SOUP 5.

assorted vegetable tofu in clear broth soup

### CUCUMBER SALAD 4.

sliced fresh cucumber topped with carrot sweet&sour vinaigrette dressing

### MIXED GREEN SALAD 5.

spring mixed leaf carrot ginger dressing

### SEAWEED SALAD 5.

marinated seaweed cucumber and masago sesame seed

### SEARED TUNA SALAD 10.

seared tuna over spring mixed leaf with spicy ponzu sauce

## SUSHI APPETIZER

### SPICY TUNA RICE CRISPY 8.

spicy tuna on crispy rice garnished with sliced jalapeno

### SPICY TUNA TARTARE 9.add chip \$2

spicy tuna with avocado & chili drizzled with ponzu sauce

### SPICY CRACKER 8.

spicy tuna spicy salmon on crisps

### SASHIMI APPETIZER 12.

6 pcs. of sliced fish fillet chef's choice

### HAMACHI PONZU 11.

sliced yellowtail drizzled with ponzu and sliced jalapeno

### SUPERWHITE TUNA PONZU 11.

sliced superwhite tuna drizzled with ponzu and sliced jalapeno

## RAMEN(らーめん)

### Tonkotsu Ramen 豚骨 10.95 (Rich pork broth)

egg noodles in rich pork broth with chashu pork boiled egg manma bamboo shoots scallion black mushroom sesame garlic oil

### Spicy Miso Ramen 10.95 (Spicy Miso-Based bean flavor)

egg noodles in spicy miso-based bean flavor pork broth with chashu pork boiled egg manma bamboo shoots scallion black mushroom chilli sesame garlic oil

#### Add on for Ramen

chashu pork 4.(3 pcs.)

Half boiled Eggs 0.5

Menma bamboo 2.

Black mushroom 1.

Noodle 4.

Scallion 0.50

Spicy sauce 1.

## NIGIRI OR SASHIMI (1 pcs./order)

### AMA EBI raw sweet shrimp 3.

EBI cooked shrimp 2.

HAMACHI yellowtail 3.

INARI soybean pocket 1.5

IKA squid 2.

IKURA salmon roe 3.

MAGURO red tuna 3.

MASAGO smelt roe 2.5

NAMA HOTATE scallop 3.

SAKE fresh salmon 2.5

SMOKED SALMON 3

SUPER WHITE TUNA escolar 3.

SEAR SUPER WHITE TUNA 3.5

TAKO octopus 2.

TAMAGO japanese omelette 1.5

TOBIKO flying fish roe 3.  
(black or red)

UNAGI fresh water eel 3.

## SUSHIBAR ENTREES

(served with miso soup)

### NANO SUSHI 18.

5 pcs. nigiri chef's choice and ebi tempura maki

### MICRO SUSHI 18.

6 pcs. nigiri chef's choice and tekka maki

### NANO NIGIRI 19.

9 pcs. assorted fish chef's choice

### MEGA SUSHI 25.

4 pcs. sashimi and 5 pcs. nigiri chef's choice and spicy tuna maki

### NANO SASHIMI 25.

12 pcs. sashimi chef's choice

### CHIRASHI 20.

assortment of fish fillet on bed of sushi rice

### TEKKA DON 19.

7 pcs. tuna sashimi on bed of sushi rice

### SAKE DON 18.

8 pcs. fresh salmon sashimi on bed of sushi rice

### UNAGI DON 20.

7 pcs. fresh water eel sashimi on bed of sushi rice

### HAMACHI DON 19.

7 pcs. yellowtail sashimi on bed of sushi rice

## SIGNATURE MAKI

### NANO MAKI 12.

soft shell crab cream cheese masago cucumber spicy mayo topped with avocado and unagi sauce

### CILANTRO GIMLET 14.

tuna white fish cilantro jalapeno cucumber avocado masago wrapped with soy paper splash with cilantro gimlet sauce

### HEAT WAVE 14.

spicy tuna over spicy shrimp cucumber avocado tempura crunch drizzled with red sauce unagi sauce and black tobiko **served on fire**

### PISA 12.

shrimp tempura bell pepper cream cheese baked with mozzarella cheese oregano and unagi sauce

### SALMON SUNSHINE 12.

fresh salmon over tempura crabstick cucumber avocado drizzled with white sauce

### BIG GUN (deep-fried) 12.

spicy salmon shrimp tempura cream cheese avocado delicately fried drizzled with spicy mayo unagi sauce

### TOKYO SUNRISE 12.

seared tuna over spicy tuna asparagus avocado tempura crunch drizzled with special spicy sauce topped with red tobiko

### WHITE OUT 12.

seared super white tuna over endives avocado cucumber jalapeno drizzled with ponzu sauce

### METEORA 12.

spicy scallop octopus cucumber asparagus black tobiko outside drizzled with special sauce

### BLACK FOREST (VEGAN) 12.

asparagus spinach avocado cucumber oshinko wrapped with fried tofu drizzled with sweet black sesame sauce and chili oil

### GHOST 12.

squash tempura unagi avocado black tobiko topped with spicy crab

### THE CARIBBEAN 13.

spicy scallop over shrimp cilantro avocado jalapeno cucumber squeeze with lime

### CRISPY CREAM (deep-fried) 12.

smoked salmon cream cheese scallion masago avocado delicately fried and drizzled with spicy mayo and unagi sauce

## MAKI

**CALIFORNIA 5.**  
crabstick cucumber avocado

**BOSTON 6.**  
red tuna avocado

**PHILLY 6.**  
smoked salmon cream cheese avocado

**ALASKA 6.**  
fresh salmon cucumber avocado

**NEW YORK 6.**  
unagi cream cheese avocado cucumber and unagi sauce

**SEATTLE 7.**  
crispy salmon skin lettuce masago cucumber avocado and unagi sauce

**NEW MEXICO 7.**  
boiled shrimp cilantro jalapeno cucumber avocado

**CHICAGO 8.**  
red tuna fresh salmon white fish lettuce masago avocado cucumber

**SANTAFE 8.**  
shrimp tempura spicy mayo lettuce masago avocado cucumber

**TEKKA fresh tuna 5.**

**SAKE fresh salmon 5.**

**SUPER WHITE TUNA escolar 5.**

**NEGIHAMACHI yellowtail scallion 5.**

**SPICY TUNA 5.**  
tuna scallion masago cucumber spicy sauce chili oil

**SPICY SALMON 5.**  
fresh salmon scallion masago cucumber spicy sauce chili oil

**SALMON SKIN 5.**  
crispy salmon skin cucumber avocado unagi sauce

**FUTO 6.**  
crabstick tamago kampyo oshinko yamagobo cucumber

**CRUNCHY SPICY TUNA 6.**  
spicy tuna cucumber tempura crunch outside

**CRUNCHY SPICY SALMON 6.**  
spicy salmon cucumber tempura crunch outside

**CRUNCHY SPICY KANI KAMA 7.**  
spicy crab stick masago avocado cucumber tempura crunch outside

**JALAPENO HAMACHI 7.**  
yellow tail jalapeno

**JALAPENO SUPERWHITE 7.**  
superwhite tuna jalapeno

**SPICY SCALLOP 7.**  
fresh scallop masago spicy mayo scallion cucumber

**SPICY SHRIMP 7.**  
boiled shrimp masago spicy mayo scallion cucumber

**SPICY TAKO 7.**  
octopus masago spicy mayo cucumber

**SPIDER 7.**  
soft shell crab cucumber avocado mayo masago unagi sauce

**EBI TEMPURA 7.**  
shrimp tempura cucumber avocado mayo masago unagi sauce

**RED ROCK 8.**  
red tuna cilantro jalapeno avocado cucumber splash with chili oil

**WHITE ROCK 8.**  
superwhite tuna cilantro jalapeno avocado cucumber splash with chili oil

**HAMACHI ROCK 8.**  
yellowtail cilantro jalapeno avocado cucumber splash with chili oil

**VOLCANO 10.**  
white fish smoked salmon octopus crabstick topped with spicy mayo and red sauce

**DRAGON 12.**  
shrimp tempura cucumber mayo topped with unagi and avocado

**RAINBOW 13.**  
california roll topped with tuna salmon white fish shrimp and avocado

**WHITE TIGER 12.**  
boiled tiger shrimp over crabstick avocado cucumber

**CATERPILLAR 12.**  
eel masago tempura crunch cream cheese topped with avocado unagi sauce

**CALIFORNIA CRUNCH (deep-fried) 11.**  
california roll deep-fried and drizzled with unagi sauce spicy mayo

**MINI GODZILLA 12.**  
shrimp tempura masago avocado cucumber cream cheese tempura crunch outside spicy mayo unagi sauce

## VEGGIE MAKI

**KAPPA cucumber 4.**

**OSHINKO pickled radish 4.**

**KAMPYO Sweet gourd 4.**

**AVOCADO 5.**

**SPINACH boiled spinach 4.**

**SHITAKE marinated shitake mushroom 4.**

**SWEET POTATO TEMP ROLL 6.**  
deep-fried sweet potato mayo unagi sauce

**ASPARAGUS TEMP ROLL 6.**  
deep-fried asparagus mayo unagi sauce

**SQUASH TEMP ROLL 6.**  
deep-fried squash mayo unagi sauce

## ENTREES

you choice of chicken or tofu,beef add \$1,shrimp \$2

### PAD THAI 8.5

thin rice noodles bean sprout green onion  
tofu scrambled egg crushed peanuts

### PAD SEE-EW 8.5

wide rice noodles broccoli scrambled egg  
in brown sauce

### DRUNKEN NOODLE 8.5

wide rice noodles hot chili broccoli bamboo shoot  
tomato bean sprout bell peper and basil leaves

### BASIL CHICKEN 9.

stir-fried ground chicken with chili garlic  
bell peper onion and basil leaves

### BASIL FRIED RICE 9.

stir-fried ground chicken white rice in brown chili  
garlic sauce bell peper onion and basil leaves

### ALOHA FRIED RICE 9.

stir-fried white rice onion pea and carrot  
scrambled egg topped pineapple

### FRIED RICE 9.

stir-fried white rice tomato onion pea and carrot  
scrambled egg in brown sauce

### STIR-FRIED VEGETABLES 9.

stir-fried mixed vegetables with brown sauce

### GARLIC CHICKEN 9.

stir-fried chicken in brown garlic sauce  
broccoli pea and carrot

### BROCCOLI 9.

stir-fried chicken in brown sauce with broccoli

### YAKISOBA 9.

stir-fried soba noodles cabbage mushrooms  
carrot in japanese sauce

### PANANG CURRY 9.

coconut curry chili paste with bell peper broccoli

### TOFU TERIYAKI 11.

grilled tofu topped with teriyaki sauce served with  
mixed green salad rice and miso soup

### CHICKEN TERIYAKI 12.95

grilled chicken breast topped with teriyaki sauce  
served with mixed green salad rice and miso soup

### STEAK TERIYAKI 14.95

grilled Rib Eye steak topped with teriyaki sauce  
served with mixed green salad rice and miso soup

### SALMON TERIYAKI 14.95

grilled salmon topped with teriyaki sauce served with  
mixed green salad rice and miso soup

### CHICKEN TEMPURA 14.95

chicken breast wrapped with shitake mushroom  
green onion delicate fried and served  
with teriyaki sauce

### STEAK PANANG 14.95

grilled steak bell pepper in panang curry

## DESSERT

**Mochi Ice Cream (2 pcs.) 5.**  
(Green tea, Chocolate, Mango, Red Bean)

**Tempura Ice Cream 5.**  
vanilla ice cream wrapped with pound cake deep fried

## DRINK

**Soda 1.5**  
(coke, sprite, diet coke)

**Thai Ice Tea 2.5**

**Thai Ice Coffee 2.5**

**Hot Tea 1.25**  
(Green Tea, Jasmin Tea)