



APPETIZERS

EDAMAME JAPANESE SOYBEAN. 4

PAN FRIED GYOZA CHICKEN & VEGETABLE DUMPLING, HOUSE PONZU. 8

SHUMAI *STEAMED*, SHRIMP DUMPLING, HOUSE PONZU. 8

SHRIMP TEMPURA *LIGHTLY BATTERED & FLASH FRIED* WHITE SHRIMP, SWEET SOY SAUCE. 9

VEGETABLE TEMPURA SWEET SOY SAUCE. 9

HAMACHI JALAPENO *THIN SLICED* HAMACHI, JALAPENO, WASABI TOBIKO, YUZU SOY. 14*

SASHIMI APP FISH TRIO - TUNA, SALMON, WHITE FISH, SHISO LEAF, DAIKON. 14*

TUNA TATAKI TOGARASHI *SEARED* TUNA, SCALLION, SESAME SEEDS, CARROTS, DAIKON, PONZU. 14*

SUNOMONO *MARINATED* CUCUMBER, OCTOPUS, CRAB, RICE WINE VINAIGRETTE, SESAME SEEDS. 12

TUNA CRISPY RICE TUNA TARTARE, SCALLION AVOCADO, MASAGO, CRISPY SUSHI RICE, TOBIKO. 16*

KATSURAMAKI TUNA, SALMON, CRAB SALAD, MASAGO SCALLION, AVOCADO, WRAPPED IN CUCUMBER, RICE WINE VINAIGRETTE. 18*

SOUP & SALAD

MISO SOUP SOYBEAN BROTH, TOFU, WAKAME, SCALLION. CUP 3 | BOWL 6

SEAWEED SALAD *MARINATED* CUCUMBER, ASSORTED SEAWEED, RICE WINE VINAIGRETTE. 8

HOUSE SALAD MIXED GREENS, CUCUMBER, TOMATOES, HOUSE GINGER DRESSING. 5

SASHIMI SALAD MIXED GREENS, CUCUMBER, TOMATOES, YUZU VINAIGRETTE. 16*

TATAKI SALAD ARCADIA GREENS, CARROTS, CUCUMBER, APPLE WAFU DRESSING, TOGARASHI *SEARED* TUNA. 16*

SUSHI ROLLS

CALIFORNIA ROLL SNOW CRAB, AVOCADO, CUCUMBER, SESAME, MASAGO. 9*

SPICY TUNA ROLL BIGEYE TUNA, SCALLION, AVOCADO, MASAGO, SRIRACHA, EEL SAUCE. 9*

UNAGI ROLL BBQ EEL, CUCUMBER, SCALLION, SESAME, EEL SAUCE. 9

JB ROLL SALMON, CREAM CHEESE, SCALLION, SEAWEED. 9* | TEMPURA +1

MEXICAN ROLL HAMACHI, AVOCADO, SCALLION, JALAPENO, *SPICY* MAYO, *LIGHTLY TORCHED*. 10*

RAINBOW ROLL CALIFORNIA ROLL, TOPPED WITH TUNA, SALMON, WHITE FISH. 12*

DRAGON ROLL SHRIMP TEMPURA, ASPARAGUS, SCALLION, TOPPED WITH AVOCADO, EEL SAUCE. 14

SPIDER ROLL SOFT SHELL CRAB, AVOCADO, SCALLION, ASPARAGUS, MASAGO, EEL SAUCE. 14*

WARRIOR ROLL SHRIMP TEMPURA, SPICY TUNA, CREAM CHEESE, AVOCADO, TOPPED WITH CRAB SALAD. 16*

GEISHA ROLL TUNA, SALMON, WHITE FISH, AVOCADO, SCALLION, CUCUMBER, TOBIKO. 18*

LOBSTER ROLL TEMPURA LOBSTER, ASPARAGUS, AVOCADO, SCALLION, ROMAINE, TOBIKO TRIO, *SPICY* MAYO, EEL SAUCE. 25

SPICY TUNA LOVER ROLL *SPICY* TUNA, AVOCADO, ASPARAGUS, MASAGO, TEMPURA CRISP, TOPPED WITH TUNA, *SPICY* MAYO, EEL SAUCE. 16*

VEGGIE ROLL CHEF'S CHOICE, SEASONAL VEGETABLES, SESAME SEEDS. 8

KATSU ROLL CHOICE OF CHICKEN OR WHITE FISH FRIED, AVOCADO, ASPARAGUS, SCALLION, SESAME SEEDS, *SPICY* MAYO, EEL SAUCE. 12

HOSOMAKI (SMALL ROLLS SEAWEED OUT)

TEKKA ROLL TUNA, SCALLION. 5*

HAMACHI ROLL HAMACHI, CILANTRO. 5*

UMEBOSHI ROLL SHISO, CUCUMBER, PLUM PASTE. 5



ENTREES

SAKE & SAMBAL PORK BELLY SERVED WITH ROOT VEGETABLE HASH. 23

GOCHUJANG STEAK HANGER STEAK, WITH FINGERLING POTATOES AND ASPARAGUS. 25

SHITAKE DUCK SERVED WITH *BRAISED* BABY BOK CHOY AND *ROASTED* BUTTERNUT SQUASH. 26

FISH CATCH OF THE DAY, SERVED WITH BUTTERNUT SQUASH PUREE, HEIRLOOM CARROTS, CIPPOLINI ONIONS.
MP

TERIYAKI BBQ TOFU SERVED WITH *FLASH FRIED* BABY BOK CHOY, *TEMPURA FRIED* ROOT VEGETABLES,
ASPARAGUS. 20

HOUSE FRIED RICE SHORT GRAIN RICE, ONION, SESAME SEEDS, EGG, SCALLIONS. 12 | CHICKEN +4 | BEEF +5 |
SHRIMP +6

POKE BOWL WHITE RICE, POKE SAUCE TOSSED FISH, SEAWEED, *SPIRALED* CARROTS, *SPIRALED* DAIKON, SUSHI
GINGER, AVOCADO, GREEN APPLE. 17*
PROTEIN: TUNA OR SALMON

NOODLE BOWL SERVED WITH SESAME OIL DRIZZLE, FURIKAKE, NORI. 13

NOODLE: RAMEN OR UDON NOODLES

BROTH: MISO, SPICY, OR PORK BROTH

PROTEIN: PORK BELLY +3, SHRIMP +6, OR TOFU

CHOICE OF SEASONAL VEGGIES

DINNER PLATES (SERVED WITH CHEF SOUP AND SALAD)

NIGIRI CALIFORNIA ROLL, 7 PIECES OF ASSORTED SUSHI. 24*

SASHIMI 9 OZ. SASHIMI OF TUNA, SALMON, WHITE FISH. 24*

CHIRASHI DON 12 OZ. ASSORTED SASHIMI (CHEF'S CHOICE), OVER RICE, SHRED NORI, SESAME SEEDS. 28*

ASK US ABOUT OUR WEEKLY DESSERT MENU!