



Appetizers

Edamame Japanese soybean. Spicy or salted. 5

Gyoza Fried Pork & Vegetable dumpling, sweet Thai chili sauce or house ponzu. 9

Shumai Steamed shrimp dumpling, sweet Thai chili sauce or house ponzu. 9

Shrimp Tempura

Lightly Battered & flash fried white shrimp, sweet Thai chili sauce or house ponzu. 11

Pork Belly Frites

Chili garlic seasoned fries topped with pan seared pork belly, electric aioli, and scallions. 11

Sashimi App

Fish trio - tuna, salmon, white fish, daikon. 17*

Tuna Tataki

Togarashi seared tuna, scallion, sesame seeds, carrots, daikon, ponzu. 18*

Jalapeño Popper Spicy Krab Salad, Cream Cheese, lightly Fried, Spicy mayo eel Sauce 13*

Sunomono

Marinated cucumber, octopus, shrimp, Krab, rice wine vinaigrette, sesame seeds. 15

Katsuramaki Tuna, salmon, crab salad, Masago scallion, avocado, wrapped in cucumber, rice wine vinaigrette. 19*

Hamachi Jalapeno Thin sliced Hamachi, jalapeno, and yuzu soy. 17*

Crispy Wonton Tacos

Choice of two styles.

Korean BBQ Pork: Seared pork belly, sriracha slaw, bold Korean BBQ sauce, pickled ginger. 12

Wasabi Steak: Grilled Hanger steak strips, sriracha slaw, creamy cucumber wasabi sauce, pickled ginger on the side. 14

Soup & Salad

Miso Soup Soybean broth, tofu, wakame, scallion. Cup 4 | bowl 7

Seaweed Salad Marinated cucumber, assorted seaweed, rice wine vinaigrette. 7

House Salad Mixed greens, cucumber, tomatoes, House ginger dressing. 6

Sashimi Salad Mixed greens, cucumber, tomatoes, yuzu vinaigrette. 18*

Noodles

Yakisoba

stir fried noodles, onion, carrot, cabbage, pickled ginger, umami soy. 13
Protein: chicken +4, beef +5, shrimp +6

Noodle bowl Choice of ramen, or udon noodle, Served with cabbage, beansprout, scallion, sesame, nori, and marinated egg. 15.
Protein: chicken +4, pork belly +5, shrimp +6, tofu +2

Broth: pork, miso, spicy pork, spicy miso

Donburi (rice bowl)

Chicken Katsu panko fried chicken, scallion, pickled ginger, tonkatsu (Japanese Worcestershire sauce). 16

Unagi Don barbecue eel, sesame seed, eel sauce (sweet soy). 19

Yakiniku Don

seared hanger steak, onions, cabbage in savory Yakiniku sauce. Served on a bed of fresh hot rice, topped with pickled ginger. 17

Entrees

Teriyaki Dinner

Choice of protein served with Teriyaki glaze, steamed rice, sesame seeds, broccolini, and carrots. 13 - Protein: Tofu +2, Chicken +4, Shrimp +6, Salmon +6, Beef +5

House Fried Rice

short grain rice, onion, sesame seeds, egg, root vegetables, and scallions. 13
Protein: Chicken +4, Beef +5, shrimp +6

Poke Bowl white rice, poke sauce tossed fish, seaweed, spiraled carrots, daikon, sushi ginger, avocado, green apple. 20*

Gochujang Steak

7oz medium rare hanger steak, house made gochujang sauce, served with soy glazed asparagus, and Peruvian purple potatoes. 26

Miso Glazed Salmon Marinated 6oz salmon, brushed with sake infused miso sauce. Served with garlic butter broccolini and side of house fried rice. 22



SUSHI ROLLS

California Roll Krab, avocado, cucumber, sesame, Masago. 11*

Spicy Tuna Roll Bigeye tuna, scallion, avocado, Masago, Sriracha, eel sauce. 12*

Rainbow Roll California roll, topped with tuna, salmon, white fish, and shrimp. 15*

Dragon Roll Shrimp Tempura, asparagus, scallion, topped with avocado, eel sauce. 16

Spider Roll Soft shell crab, Krab salad, avocado, scallion, asparagus, Masago, eel sauce. 17*

Warrior Roll Shrimp Tempura, spicy tuna, cream cheese, avocado, eel sauce, topped with Krab salad. 19*

Geisha Roll Tuna, salmon, white fish, avocado, scallion, cucumber, tobiko. 20*

Spicy Crab Roll

Krab salad, spicy mayo. 12*

Spicy Tuna Lover Roll Spicy tuna, avocado, asparagus, tempura crisp, topped with tuna, spicy mayo, eel sauce. 19*

Veggie Roll Chef's choice seasonal vegetables, sesame seeds. 9

Katsu Roll Choice of chicken or white fish fried, avocado, asparagus, sesame seeds, spicy mayo, eel sauce. 14

Volcano

Krab, Avocado, spicy mayo, eel sauce, cucumber topped with Spicy Krab Salad. 18

California Roll Snow crab, avocado, cucumber, sesame, Masago. 11*

Philadelphia Roll Smoked salmon, cream cheese, cucumber. 12*

Boston Roll

Krab salad and cream cheese. 12

Alaska Roll Salmon, cream cheese, and cucumber 12

Hosomaki (small rolls, seaweed out, no changes may be made)

Tekka Roll Tuna and scallion. 7

Sake Roll Salmon and scallion. 7

SUSHI ROLLS CONTINUED

Red Dragon Roll Soft shell crab, cucumber, avocado, Krab stick, topped with tuna, spicy mayo, eel sauce, and tempura crunch. 19

Godzilla Roll Shrimp tempura, softshell, Krab salad, cucumber, avocado, topped with eel sauce and tempura crunch. 22

Caterpillar Roll

Krab salad and cucumber topped with BBQ eel and eel sauce. 16

Salmon on the Beach Roll

Shrimp tempura, cream cheese, avocado, topped with fresh salmon, Korean spicy sauce, then lightly torched. 18

Billy Willy Roll Tuna, cream cheese, bacon, and avocado topped with spicy mayo. 14

Spicy Smokey Roll Smoked salmon, bacon, shrimp tempura, avocado, topped with smoked salmon, jalapeno, eel sauce, scallion, and sesame seeds. 18

Shaggy Dog Roll Shrimp tempura, cream cheese, avocado, topped with shredded Krab stick, spicy mayo, and eel sauce. 18

Ultimate Spicy Yellowtail, Yellowtail, cilantro, avocado, topped with yellowtail, jalapeno, scallion, red tobiko, and chef's sauce. 19

Hurricane Roll Shrimp tempura, avocado, cream cheese, topped with lobster mix, eel sauce, and scallion. 20

Paradise Roll Shrimp tempura, Krab salad, sriracha, topped with Tuna, avocado, sweet Thai chili, mango sauce, Krab salad, Masago, eel sauce and scallion. 22

Dirty Old Man Roll

Shrimp tempura, avocado, Krab stick, topped with Masago, tuna, salmon, white fish, Krab stick, Masago, spicy mayo, and chef's special sweet and spicy sauce. 25

Surf & Turf Seared rare beef, avocado, steamed shrimp topped with seared tuna, wasabi crème, eel sauce, togarashi, and scallion. 23

Kappa Roll Cucumber. 5

Mamachi Roll Hamachi and cilantro. 7

Some items Contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Raw | 18% Gratuity will be added to parties of 6 or more.



Sushi Dinner Plates

(Served with chef soup and salad)

Nigiri California roll, 7 pieces of assorted sushi. 30

Sashimi 9 oz. sashimi of tuna, salmon, white fish. 23*

Chirashi Don 12 oz. assorted sashimi (chef's choice), over rice, shredded nori, sesame seeds. 32*

Skipper menu

Panko fried chicken

choice of veggies & rice, or French fries.

Panko fried shrimp

choice of veggies & rice, or French fries.

Buttered noodle

Ask us about our Weekly dessert menu!