



## appetizers

**miso soup**  
soybean soup  
\$3

**edamame**  
lightly salted boiled green soybeans  
\$4

**shumai**  
shrimp dumpling served steamed or  
deep fried  
\$7

**tempura**  
assortment of shrimp and vegetables  
\$14

**soft-shell crab**  
soft-shell crab served tempura style  
\$12

**miruhimo\***  
fresh clam with mustard sauce  
\$6

**sunomono\***  
assorted seafood marinated in a light  
vinaigrette  
\$8

**tuna tataki\***  
lightly seared tuna  
\$10

**sake kinutamaki\***  
sake, avocado, cucumber, scallions,  
tobiko wrapped in daikon  
\$8

## salads

**house salad**  
fresh greens with japanese sesame soy  
dressing  
\$6

**seaweed salad**  
seaweed seasoned in sesame  
\$6

**avocado salad\***  
avocado, real crab, cucumber, and  
tobiko mixed in a mayo-vinaigrette  
\$8

**avocado salad with salmon\***  
same as above with salmon  
\$11

**hawaiian salad\***  
fresh greens mixed with tuna and  
tempura bits, topped with mayonnaise  
and accompanied by soy sesame oil  
\$12

## combinations

**mini combo\***  
four pieces of sushi (saba, whitefish,  
tuna, and salmon) with choice of  
california roll or spicy tuna roll  
\$15

**garden combo**  
assortment of vegetable rolls with  
vegetable tempura  
\$15

**tempura and sushi combo\***  
shrimp and vegetable tempura with  
sushi: two tuna, one salmon,  
one whitefish, one unagi  
\$21

**unagi hako combo\***  
eel served hako-style with choice  
of california roll or spicy tuna roll  
\$21

**nigiri regular\***  
one tekka maki and seven pieces of  
sushi  
\$21

**nigiri deluxe\***  
one tekka maki and ten pieces of sushi  
\$26

**makimono combo\***  
one tekka maki, one california roll and  
one una-avo roll  
\$19

**sashimi regular\***  
fifteen pieces of assorted sashimi  
\$27

**sashimi deluxe\***  
twenty-one pieces of assorted sashimi  
\$35

all combinations served with miso soup and salad

## sushi/sashimi

<b>ebi</b> shrimp \$4	<b>toro*</b> tuna belly \$12
<b>hamachi*</b> yellowtail \$6	<b>chutoro*</b> fatty tuna \$8
<b>sake*</b> salmon \$6	<b>maguro*</b> tuna \$6
<b>sake-kunsei*</b> smoked salmon \$6	<b>saba*</b> mackerel \$4
<b>ikura*</b> salmon roe \$6	<b>hirame*</b> fluke \$5
<b>tako</b> octopus \$4	<b>mirugai*</b> giant clam \$8
<b>ika*</b> squid \$4	<b>kani*</b> crab \$7
<b>tamago</b> egg \$4	<b>tobiko*</b> flying fish roe \$4
<b>hotate*</b> scallop \$6	<b>unagi</b> eel \$6
<b>suzuki*</b> bass \$5	<b>anago</b> saltwater eel \$7
	<b>uni*</b> sea urchin \$7

Additional \$3 surcharge for sashimi  
(three pieces)

## rolls

<b>tekka maki*</b> tuna \$5
<b>sake maki*</b> salmon \$5
<b>negihama maki*</b> yellowtail with scallions \$6
<b>una-kyu</b> eel and cucumber \$6
<b>una-avo</b> eel and avocado \$6
<b>kappa maki</b> cucumber roll \$4
<b>avo maki</b> avocado roll \$4
<b>natto maki</b> fermented soy bean \$4

## osushi rolls

<b>vegetable tempura</b> fresh vegetables served tempura- style with avocado, cucumber, and yamagobou, served atop a avocado-soy puree \$8	<b>california*</b> real crab, avocado, tobiko, cucumber, and mayonnaise \$7
<b>spider maki*</b> soft-shell crab, avocado, , tobiko, cucumber with spicy mayo \$14	<b>ebi summer maki*</b> shrimp, cucumber, kanikama, yamagobou, oshinko, chive, topped with wasabi tobiko, sliced daikon and plum mayo \$14
<b>crazy maki*</b> shrimp tempura, tempura bits, cucumber, avocado, and tobiko, with spicy mayo \$9	<b>all about salmon*</b> smoked salmon, salmon, cucumber, scallion, onion, chive, ikura, and cream cheese \$12
<b>ebi 17*</b> deep fried shrimp, cucumber, avocado, and wasabi tobiko topped with tartar sauce \$10	<b>TNT maki</b> baked spicy salmon, avocado, and cucumber, served atop a homemade hot sesame oil \$8
<b>spicy scallop*</b> scallop, cucumber, tobiko, tempura bits and spicy mayo \$8	<b>crystal rainbow maki*</b> eel, avocado, cucumber, and tobiko roll topped with tuna, sake, and white fish. covered with daikon, mayo, and wasabi tobiko \$16
<b>godzilla maki</b> deep fried yellowtail and crabstick with vegetables in a double-layered roll with tobiko \$12	<b>caterpillar*</b> eel, avocado, cucumber, yamagobou, and tobiko wrapped in avocado \$9
<b>scorpion*</b> eel, avocado, cucumber, and tobiko wrapped in shrimp \$9	<b>yellowtail hako*</b> yellowtail, garlic, scallions, shiso, topped with daikon, and jalapeno served on top of pressed rice \$12
<b>spicy tekka maki*</b> tuna, tempura bits, cucumber with spicy mayo \$7	<b>unagi hako</b> eel, and avocado served on top of pressed rice \$12
<b>spicy lobster</b> spicy lobster, avocado, tempura bits, and cucumber \$12	



\* served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness